

# *Rohnson*

## **ELECTRIC PRESSURE COOKER R-2865**

### **Operation Manual**

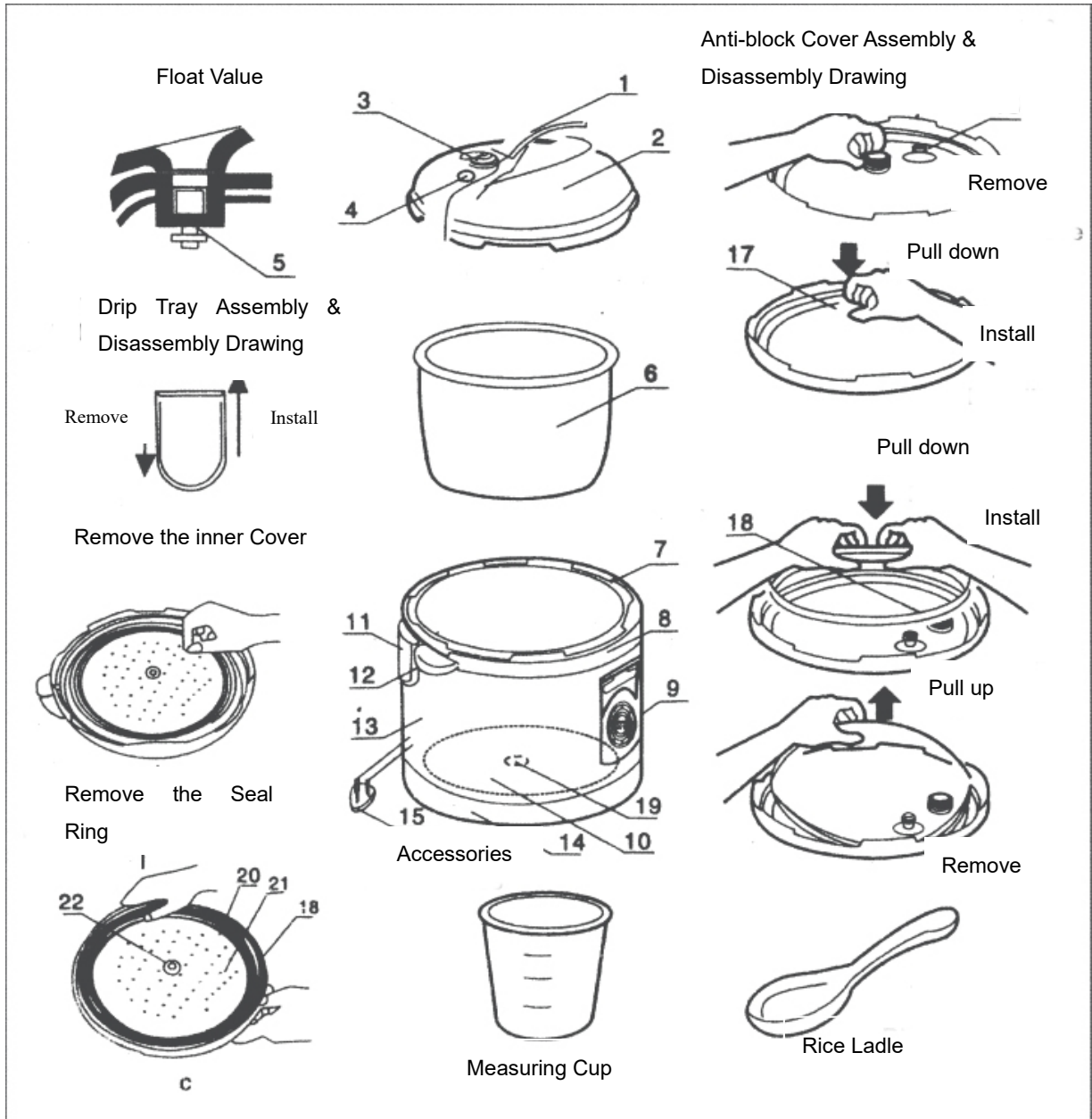


**Thank you for your choosing the Safety Electric Pressure Cooker. To use the product correctly, please read the instructions carefully before use and keep it properly for future reference.**

## Attention

1. Do not put the product near the inflammables and in wet environment.
2. The height of the food and water in the inner pot shall follow the Step 2 in the illustrations.
3. Do not damage the seal ring. Do not replace it by other rubber ring or increase seal with the tension gasket.
4. Do not turn the steel gasket on the inside of the pot cover forcedly by hand or with other tool. If the steel gasket of the pot cover comes off, it is required to stop use before the cover replacement.
5. It is necessary to frequently clean the anti-block cover, keep clean and check the pressure limit exhaust value to ensure that it is not blocked.
6. If the float value fails to fall, do not open the pot cover forcedly.
7. Do not add any heavy to the pressure limit exhaust value or replace it by other objects.
8. The contact surface between the bottom of the inner pot and the heating disc shall be kept clean. Do not put the inner pot on the other heating source for cooking. Do not replace the inner pot by another vessel.
9. The inner pot has the nonstick coating. Use the wood or plastic rice ladle to prevent scratching the coating of the inside wall.
10. The longest warming duration is 24 hours. Do not exceed 6 hours in use to avoid affecting the cooking effect.
11. In the process of heating and cooking, a large amount of exhaust at the periphery of the pot cover is abnormal. The relief safety device has protection. Pull out the power plug, stop use temporarily and send it to our service center for repair.
12. When moving the product, use the lifting handle. Do not use the handle of the pot cover.
13. Do not dismantle the product by yourself or replace it by the other parts. Use our parts only.
14. If the supply cord is damaged, it is required to replace it by the special supply cord or special unit bought from its manufacturer or service center.
15. Do not block the pot cover and the closing periphery of the outer pot with rag for the sake of safety.
16. When lifting the pressure limit exhaust value for exhaust, do not put your hand or face close to the vent hole of the value. Do not touch the pot cover in cooking to avoid scald.
17. In case of failure in the use, stop use temporarily and send it to our service center for repair.

# Product Structure



1. Handle 2. Pot Cover 3. Pressure Limit Value 4. Float Value 5. Float 6. Inner pot 7. Outer Pot 8. Upper Seat Exhaust 9. Control Panel 10. Heating Disc 11. Drip Tray 12. Lifting Handle 13. Shell 14. Pedestal 15. Power Cord 16. Float Value Seal Ring 17. Anti-block Cover 18. Seal Ring 19. Temperature Measurement Contact 20. Inner Cover Protrusion Head 21. Inner Cover 22. Fixed Rubber Ring for Inner Cover

## Characteristics:

The Safety Electric Pressure Cooker is a new cooker developed by our company with new technology. It integrates the advantages of general pressure cooker, electric cookers. Characterized by advanced structure, new shape, safety, reliability, full feature, easy operation, time saving, power saving and nutritional cooking, it is an ideal cooker for modern family and upgraded product for general pressure cooker, electric cooker, thermo cooker and steam cooker.

- electric cooker, thermo cooker and steam cooker

- ※ Has such function as cooking rice & congee, stewing and braising.

- Quick Cooking, Saving Time & Power

- ※ Cooking at high pressure (high temperature), quickly done at high temperature, saving time and power.

- ※ Compared with the electric cooker, it saves 15% time and 20% power in cooking rice and can cook rice in the plateau area.

- ※ Compared with the electric cooker, it saves over 40% time and over 45% power in cooking congee, stewing and braising the food hard to be cooked.

- Nutrition Preserved, Healthy & Hygienic

- ※ The hermetic cooking technology fully preserves nutrition in your food and maintains original flavor.

- ※ Slightly steaming in the cooking is normal. No spill in cooking congee and stew for a clean environment.

- Advanced Structure, Safe & Worry-free

- ※ Fitted with cover opening/closing safety device: if the pot cover fails to match the cooker body, the steam pressure does not rise in the cooker and the pot cover can not be opened in case on the steam pressure in the cooker.

- ※ Fitted with the pressure limit safety device: if the controlled pressure (controlled temperature) in the cooker fails, exceeds the maximum operating pressure and rises to the pressure limited value, the pressure-limiting exhaust valve will automatically exhaust and limit pressure.

- ※ Fitted with relief safety device: if the pressure limit safety device is out of order and the cooker reaches the pressure limit value, the relief mechanism will work to make the periphery of the pot cover automatically exhaust and relieve pressure so as to ensure no such accident as burst.

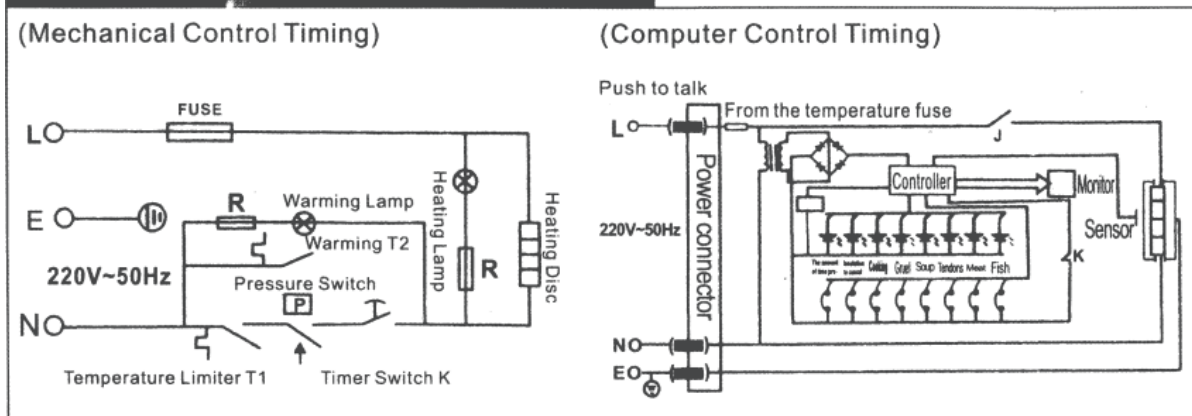
- ※ Fitted with the temperature limit safety device: if the inner pot has empty cooking or exceeds the set temperature, it will automatically disconnect the power supply.

- ※ Fitted with over-temperature safety device: if the cooker temperature rises to the limit temperature, it will automatically disconnect the power supply.

## Technical Parameters

Type	Power Supply	Power	Capacity	Operating Pressure	Limit Pressure	Heat Preservation	Holding Time
R-2865	220V~50 Hz	1000W	6L	55~70 kPa	90 kPa	60~80 °C	0~60 minutes

## Electrical Schematic Diagram



## Cleaning Methods

1. Pull out the power plug before cleaning.
2. Wipe clean the cooker body with rag. Do not immerse the cooker in the water for cleaning or spray with water.
3. Remove the drip tray for cleaning and wipe clean with wet towel.
4. Clean the inside of the cooker with water, including: seal ring, pressure limit seal ring, anti-block cover, vent pipe, float valve and wipe clean with rag.
5. Clean the inner pot with sponge or nonmetal soft brush and wipe with dry rag.
6. Clean the pressure limit exhaust valve seat with small brush. Clean the vent pipe hole with bamboo skewer or copper wire.
7. Clean the seal ring: the seal ring shall be cleaned if normally used for a week.

Cleaning Method: Remove the pot cover, fill a basin with 2/3 water, add 8~12 drops of detergent, put the pot cover in the basin and soak for 2 hours (60°C hot water) and wash it with clean water. (After you cook the oily food such as meat, it is necessary to clean according to the above methods.)

## Warning

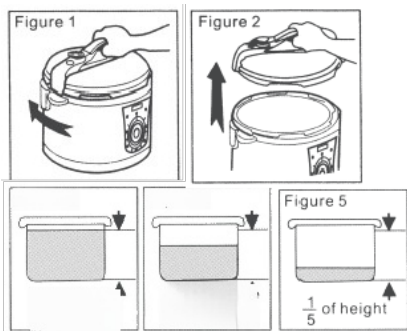
1. When turning the pressure limit exhaust valve for exhaust, do not put your hand or face close to the vent hole of the valve to avoid scald.
2. If the pot cover fails to cool in or after the end of the operation, do not touch the pot cover by hand to avoid scald.
3. Do not block the pot cover and the closing periphery of the outer pot with rag for the sake of safety.
4. If there is steam pressure in the cooker, do not open the pot cover forcedly to prevent

accident.

5. After cooking, disconnect the power supply before saving.

6. When the electric pressure cooker is working, do not let the children touch it to avoid scald.

## Instructions



**"A cup of water for a cup of rice.  
Water quantity is adjustable by the  
user according to different rice  
quality and personal taste.**

1. Open the pot cover. Hold the cover handle clockwise and lift it up. (Figure 1 & 2).

2. Take the inner pot out and put the food and water in it. The food and water shall not exceed  $\frac{4}{5}$  of the height of the inner pot. The food expandable in the water shall not exceed  $\frac{3}{5}$  of the height of the said pot. The food and water shall be more than  $\frac{1}{5}$  of the height of the said pot. (Figure 3, 4 & 5).

A cup of water for a cup of rice water quantity is adjustable by the user according to different rice quality and personal taste.

3. Put the inner pot in the outer pot. Before doing, first wipe clean the inner pot and the heating disc. Do not put other goods in the outer pot and on the heating disc surface. After putting it, gently turn the inner pot around to ensure good contact between the inner pot and the heating disc. (See Figure 6).

4. Close the pot cover.

※Check whether the seal ring is put on the steel gasket of the inside of the pot cover or on the inner cover.

※Turn the seal ring around to make it evenly placed on the steel gasket or on the inner cover.

※Hold the handle of the pot cover, turn it to the opening position and then to the closing position counterclockwise and hear the sound of closing. (See Figure 7 & 8).

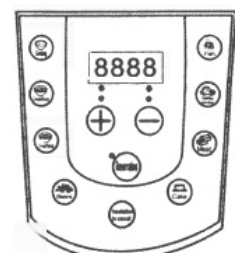
5. Place the pressure limit exhaust valve, pull it to the "Sealed" position according to the illustration and check whether the float falls (The float value falls before heating). (See Figure 9-1& 9-2).

6. After connecting the power supply, the screen will show "000" (special function of the computer type).



## Using Method of computer setting menu and heating starting

- Set the predetermined time (omit this procedure in case of no need for timing). Press the "timing" key and adjust the time predetermined (predetermined time means the heating work begins after the time is set).
- Timer setting: First choose one cooking function then press correspond button. The panel will show it's cooking time. Then press the: "Preset" button. Every time press the "Preset" button the predetermined time will increases half an hour, also you can press: "-" or "+" button to adjust timer from minutes.
- Pressure holding: This process should set before timer. First choose one cooking function then press correspond button. The panel will show it's cooking time. Then press: "+" button to adjust pressure holding time. For example: Press the "Rice" function it will show "00:09". Then press the "+" to set keep pressure time maximum up to 20 minutes. The choosing time scope of pressure holding is 50 minutes (Fried function).
- Start cooking process: First choose one cooking function then press correspond button. The panel will show it's cooking time. The cooking process will start after 5 seconds if no other operates. The timer light will be on and the indicating light of the chosen work will be on and it enters the state of time counting down.
- The heating plate stops heating when it shows three zeros in a static state. The heating plate is heating when it shows four numbers and the first zero is in a dynamic state.
- When the counting down is done after the predetermined time has been set, the screen will show a cycling roll, and the timing light will be off.
- When the heating and holding process is done, the bell will strike for five times. The indicating light will be off and the cooking is done. The digital pipe will show "bb" and enter the temperature holding state. The indicating light of temperature holding will twinkle (indicates that the pressure inside the pot is high). When the pressure inside the pot is low, the light will be on for a long time.
- During the process of parameter setting or working press the middle "Off / Keep warm" key to cancel the setting of working state.
- When there is no parameter set or the cooker is not working, press the "Off / Keep warm" key, the temperature holding light will be on, and the cooker will enter the state of temperature holding. Press the key for another time, the light will be off and the temperature holding state will be canceled.
- The user can choose suitable cooking procedure freely according to the food cooked. After the cooking is done, the user can start the pressure holding function according to cooking experience, and the pressure of the food inside the pot can be maintained. The operation procedure is as follows: After the cooking is done, press the "Off / Keep warm" once and the cooker will enter a standby state.



## The pressure holding time adjust scope of each menu is as follows:

Menu	Soup	Rice	Cake	Chicken	Fried
Default Time (min)	30-40	9-20	25-30	20-35	40-50

**Note:** All the cooking function should adjust the cooking time according to the quantity of food inside the pot to achieve the best cooking result.

### Open the pot cover and get the food.

If the warming indicator lamp is normally on, open the pot cover to get the food. The method is as follows:

- (1) Press the "Maintain / Cancel" key to quit the temperature holding state. (special function of the computer type).
- (2) Pull out the power plug.
- (3) Turn the pressure limit exhaust value to the "Exhaust" position until the float value falls. (See Figure 10-1 & 10-2).

Figure 10-1



Figure 10-2



- (4) Hold the handle of the pot cover, turn the pot cover to the limit edge clockwise and then lift it up for serving. (Figure 1 & 2).
- (5) For cooking the liquid food (congee and sticky liquid), if the warming indicator lamp is on and the pressure limit exhaust value is not turned immediately for exhaust, it is required to exhaust after natural cooling and the float value falls. Otherwise, the sticky liquid will puff from the exhaust value pipe. Put the wet towel on the pot cover to quicken the cooling.
- (6) Exhaust is recommended for the user when the warming indicator lamp is normally on. The pressure is lower, and it is necessary to wait for a while. When it goes to the holding process in cooking, the heating disc is power-on interruptedly and the menu working indicator lamp is normally on.



## Common Phenomena and Solutions

No	Phenomena	Reasons	Solutions
1	Difficult to close the pot cover.	The seal ring is not placed well.	Place the seal ring properly.
		The driving rod sticks in the float valve.	Push the driving rod gently by hand.
2	Difficult to open the pot cover.	The float valve fails to fall after exhaust.	Gently push the float valve with chopsticks.
3	Air leakage in the pot cover.	Fail to put the seal ring.	Put the seal ring.
		The seal ring has food dregs.	Clean the seal ring.
		Damaged seal ring.	Replace the seal ring.
		Fail to close the pot cover properly	Cording the provisions.
4	Air leakage in the float valve.	The float valve seal ring has food dregs.	Clean the float valve seal ring.
		Damaged float valve seal ring	Replace the float valve seal ring.
5	The float valve fails to rise.	Too less food and water in the cooker	Put food and water according to provisions.
		Air leakage in the pot cover or pressure limit exhaust value.	Send to the service center for repair.
E1 sensor short circuit, E2 sensor open circuit, E3 over temperature protection, E4 pressure switch dysfunction.			



### **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2005/31/EC.**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.