

Rohnson

ELECTRIC PRESSURE COOKER R-2875

Operation Manual

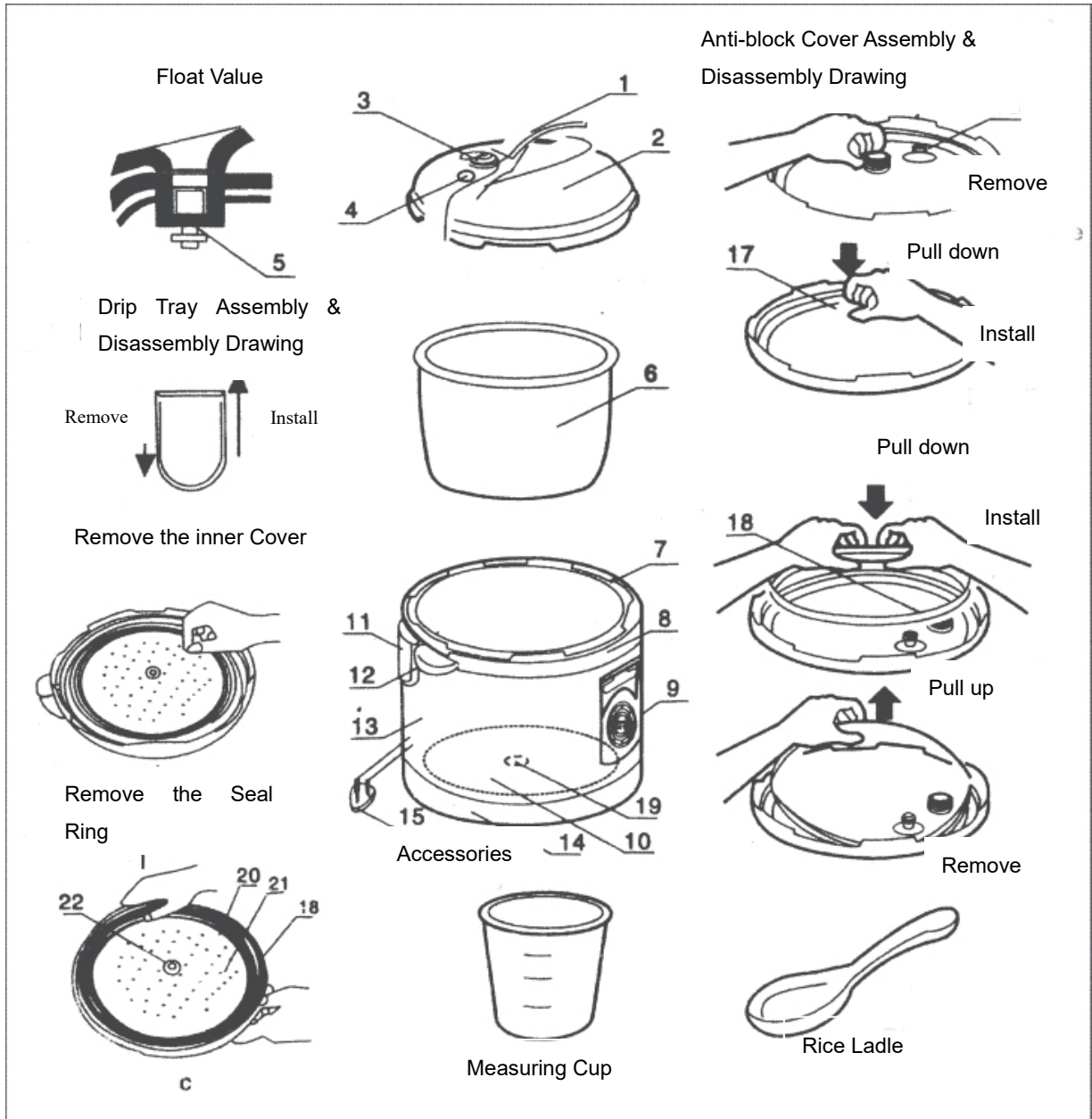


Thank you for your choosing the Safety Electric Pressure Cooker. To use the product correctly, please read the instructions carefully before use and keep it properly for future reference.

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

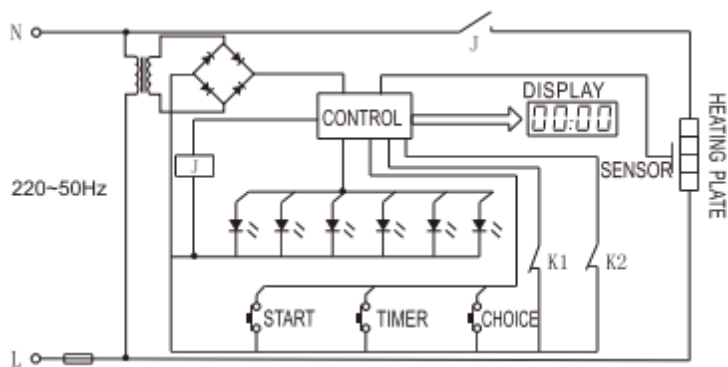
※ Fitted with the temperature limit safety device: if the inner pot has empty cooking or exceeds the set temperature, it will automatically disconnect the power supply.

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

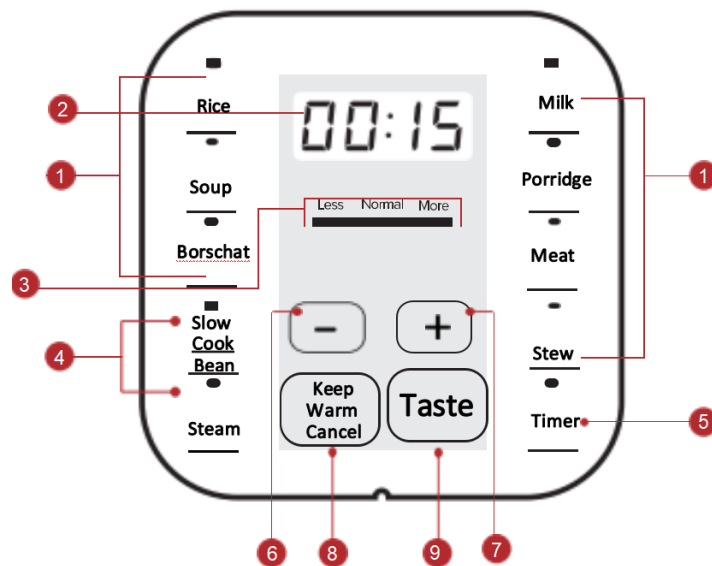
Technical Parameters

Type	Power Supply	Power	Capacity	Operating Pressure	Limit Pressure	Heat Preservation	Holding Time
R-2875	220V~50 Hz	1000W	6L	55~70 kPa	90 kPa	60~80 °C	0~60 minutes

ELECTRICAL PRINCIPLES



Control Panel



1. Main cooking function

2. Digital display area

3. Pressure level light

4. Slow cook

Cook with low pressure and longer time

5. Timer, select the delay cooking time

6. Minus the cooking time

7. Increase the cooking time

8. Keep warm or cancel selected function

9. Taste: Press to select pressure level

10. Open lid cooking create steam to cook

Warning

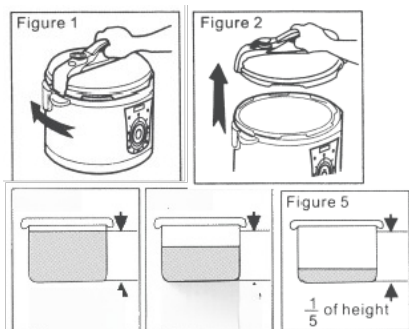
1. When turning the pressure limit exhaust valve for exhaust, do not put your hand or face close to the vent hole of the valve to avoid scald.
2. If the pot cover fails to cool in or after the end of the operation, do not touch the pot cover by hand to avoid scald.
3. Do not block the pot cover and the 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.

Using Method of computer setting menu and heating starting

※ In the designated state, the display shows, heating and warm lights are out. (Because the cooking setting function was not canceled last time, so it will show out the function at the second designated state. Press the button to escape to the designated state.)

1. Direct cooking

- Plug in the cord into the designated state, choose the cooking mode that is needed. Such as cook rice: after pressing the rice button, the display shows 0.8, the warm light at the right side is green and the food function button is red. At this moment, the display after jumping consecutively 5 times at the frequency of 1time/Second, then come in the cooking function automatically. The warm light at the right side turns to be red. The remaining food function buttons operation are the same.
- After finishing cooking, it will turn to keep warm procedure automatically with a sound signal.
- During the heating process, once the pressure cooker gain pressure, the float valve would go up and lock the lid. Please do not to open the lid with brute force. It must exhaust air first put the pressure limit valve to the exhaust air position.



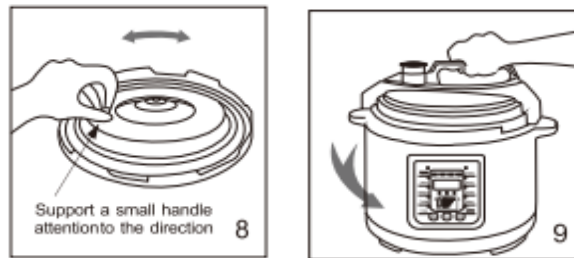
**"A cup of water for a cup of rice.
Water quantity is adjustable by the
user according to different rice
quality and personal taste.**

2. Provision cooking (0-24 hours)

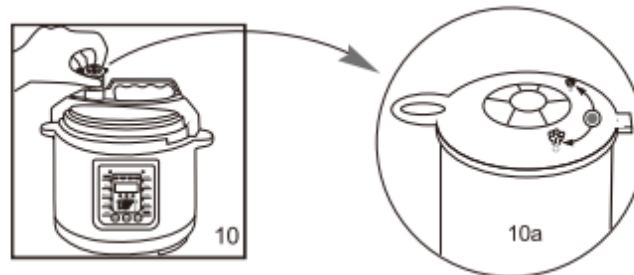
- Under the designated state, press timer + button to Default the working time. Each press adds 0.5 hour, it can circulate 0-24 hours. Such as if you want the electrical pressure cooker to cook rice automatically after 350 hours, the operation is as following: press timer+ button to default the time of the display is 350, the light at the left side is green; press rice button, the warm light is green, the display is 350. It turns to the designated state automatically and comes To cook rice function directly after 3.5 hours.

3. Close and lock the lid

- Check that the seal ring is well installed inside the lid.
- Turn the seal ring in both directions, so as to ensure that it is put on the lid well.
- Take hold of the lid handle and put it on the side of position limit level, then turn it counter-clockwise to the lock position and hear crack, which indicate The lid is locked.(See picture 8&9)



4. Place the pressure limit valve properly and ensure that it is on the sealing, then check whether the float is down. (The float should be down before cooking) (See picture 10&10a)



5. Plug in the cord, the display shows Attention: Ensure the power cord insert through, or the electric spark will burn the sockets and cause accidents.

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

Function	Rice	Porridge	Steamed	Cake	Fried	Bean	Borscht	Soup
Pressure time	12	18	55	18	15	40	12	25

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. During the cooking or operation process, press warm/cancel button to cancel all the process.

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 "Keep warm / Cancel" key to quit the temperature holding state. Pull out the power plug.
- (2) Turn the pressure limit exhaust value to the "Exhaust" position until the float value falls. (See Figure 10-1 & 10-2).

After cooking, it will turn to keep warm automatically, warm light is on and with a sound single
 Turn to keep warm for 10 minutes, rice will be much more delicious.
 Do not keep warm over 8 hours.

Figure 10-1



Figure 10-2



- (3) 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).
- (4) For cooking the liquid food (congee and sticky liquid), if the warming indicator lamp is on and the pressure limit exhaust valve is not turned immediately for exhaust, it is required to exhaust after natural cooling and the float valve falls. Otherwise, the sticky liquid will puff from the exhaust valve pipe. Put the wet towel on the pot cover to quicken the cooling.
- (5) 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.

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.)

Common Phenomena and Solutions

No	TROUBLE	REASONS	TREATMENT
1	Can not lock the lid	The sealing ring does not install properly	Reinstall the sealing ring
		The float seized up by the rod	Push the rod with your hands
2			
3	Air leak from the rim of the lid	Not install the sealing ring	Install the sealing ring
		Victual stick on the seal ring	cleanup the sealing ring
		The sealing ring wear out	Renew the sealing ring
		The lid does not lock properly	re-lock the lid
4	Air leak from the float valve	Victual stick on the seal ring for float valve	Clean up the sealing ring for float valve
		The seal ring for float wear out	Renew the seal ring for float
5	The float can not rise up	The pressure limit valve is not in the position	Place the pressure limit valve to the position
		Not enough food and water	Put enough food and water in the Inner pot
		Air leak from the lim of the lid or the pressure limit valve	Sent the product to our service center for repair
6	E1	Sensors are access to undesirable	Reconnect the sensor's sockets
	E2	Sensors are short circuit	Check the sensor's ends or change
	E3	overheating	Add more water
	E4	Pressure is not enough or pressure switch is aging	After check and judge the situations, then change it



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.