

Pressure cooker
Instruction manual



Please read this instruction manual carefully before strating to use the pressure cooker.

1 Important Precautions

1. Read all the instructions.
2. Never leave the pressure cooker unattended, especially if there are children nearby.
3. Do not put the pressure cooker into a heated oven.
4. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces.
Use the handles and knobs.
5. If necessary use oven gloves.
6. Do not use the pressure for a purpose other then the one for which it is intended.
7. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker.
Make sure that the cooker is properly closed before applying heat.
8. Never open the pressure cooker forcibly. Do not open before making sure that its internal pressure has completely dropped. See chapter 3.4- When the food has finished cooking / How the open the pressure cooker.
9. Never use your pressure cooker without adding water, this would seriously damage it.
10. Do not fill the cooker beyond 2/3 of its capacity. When cooking food stuffs which expand during cooking such as rice or dehydrated vegetables, do not fill the cooker more than half of its capacity.
11. Use the appropriate heat source according to the instructions for use.
12. After cooking meat with skin (e.g.ex tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
13. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
14. **Note:** Before every use, check that the valves move smoothly and easily.
15. ~~Never use the pressure cooker in its pressurized mode for deep frying of food.~~
16. Do not modify the safety system of the pressure cooker in any way.
17. Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
18. Keep these instructions!

1.1 The Safety System

This pressure cooker provides four different safety features:

- One-handed locking mechanism makes it easy to close the pressure cooker. The lid can be placed on the pot in any position and locked. Therefore it can always be slightly rotated and does not lock in place as common pressure cooker lids do.
- Pressure regulating valve with display is used for setting the cooking level.
- Two safety valves ensures that excessive pressure does not build up in cooker.
- The second safety valve also prevents the accidental opening of the lid while the cooker is pressurised.

2 Features

Quality

This pressure cooker is made of 18/10 stainless steel. The pressure cooker's handles are made of head-resistant plastic. The innovative one-handed locking mechanism makes the pressure cooker easy and comfortable to use.

Efficiency

As soon as the required pressure has been reached, the stove temperature can be reduced.

Versatility

Among other things, this pressure cooker can be used for preparing soups, vegetables, meat and stews. Cooking rice dishes, jams marmalades, or vegetables takes only few minutes.

The pressure cooker is suitable for all types of stoves:

Gas: The flame may not extend beyond the base of the pressure cooker.

Electric: The stove's hot plate may not be larger than the base of the pressure cooker.

Glass-ceramic+induction hot plate: The base of the pressure cooker must be clean and dry.

Note

Heat damage to the pressure cooker's plastic parts can only be caused by Excessive heat; it is therefore not covered by the manufacturer's warranty.

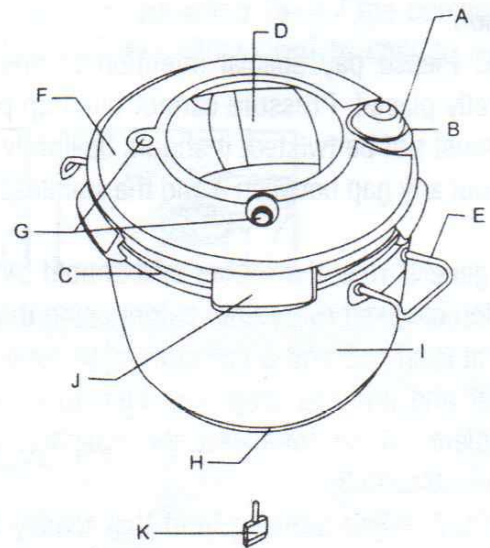
STATE OF THE ART PRESSURE COOKING SYSTEMS-ADDITIONAL FEATURES

- Pressure valve allows 2 cooking levels to be set
- Mechanism for quick pressure venting
- 18/10 stainless steel handles
- Removable lid attachment for easy cleaning
- Encapsulated thermo-sandwich base for optimum heat distribution
- Release handle for easy opening and closing, with security lock
- Cooker made of 18/10 stainless steel
- Pot diameter 32 cm
- Suitable for all stove types

2.1 Device Description

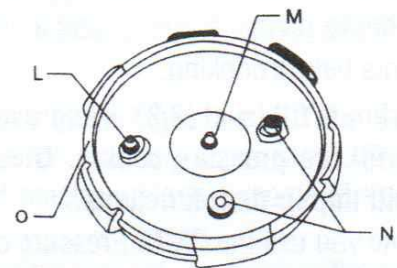
External view of the pressure cooker

- A. Turning knob of the adjustable regulating valve / cooking level control
- B. Scale of cooking levels
- C. Pressure Lid
- D. Lid handle and release mechanism
- E. Side handle
- F. Black plastic cover
- G. Viewing panel for the security valves
- H. Encapsulated sandwich base
- I. Stainless Steel pot
- J. Bracket/gripper of the pressure lid
- K. Safety valve assembly tool



Interior view of the lid

- L. Regulating valve nut, underside
- M. Nut at the centre
- N. Safety valves nut, underside
- O. Siliconesealing ring



2.2 Spare part list

30334	Safety valve
30335	Pressure valve
900,106,011	O-ring 16x22 mm
900,106,016	Pin complete for safety valve
30332	Seal ring
30333	Basket
30338	Lid complete
30331	Plastic cover
30336	Closing mechanism
30341	Pot 15L
30342	Pot 18L
30343	Pot 23L
30330	Body handle

1 Usage Instructions

3.1 Filing the pressure cooker

- Set the pressure valve to the “0” position and open the cooker by pulling on the handle at the centre of the lid (see illustration-1)
- Before first use: Remove the rubber sealing ring from the lid and rinse it in boiling water, dry it Grease it with cooking oil, and replace it in its correct position.

NOTE: Please pay special attention to ensuring that the rubber seal is correctly placed. Pressure cannot build up properly otherwise. The rubber seal must not be twisted, it should be lightly greased and should fit snugly (without any gap between it and the stainless steel lid) into its Groove in the lid.

- As a general rule, the rubber seal should be lightly greased and its proper position checked every time before using the pressure cooker.
- Pour at least one-and-a-half cups of water or other liquid into the pressure cooker and add the food you wish to cook. The fill level (including all ingredients) must not exceed the maximum mark on the interior of the pot (see illustration 3).

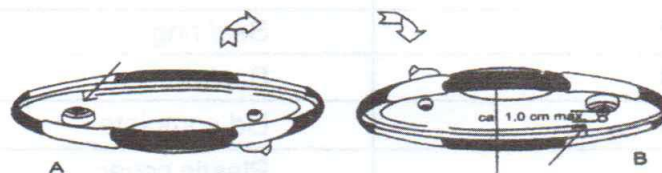
CAUTION: When cooking food that readily foams or expands (e.g. peas, rice, beans), the pressure cooker may only be filled halfway (see illustration 4). In order to reduce foaming, add a spoonful of butter or oil to the other ingredients before cooking.

- **The maximum fill level (2/3) is engraved into the inner side of the pot. Under no circumstances should you overfill the pressure cooker. Otherwise, the valves will come into contact with the foodstuffs, which will impair their functions.**

- Every time you use the OMNI Pressure cooker, make sure you first check that the valves move smoothly. Safety valve:

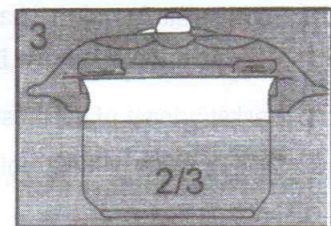
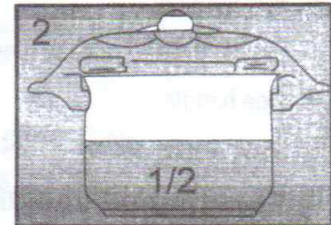
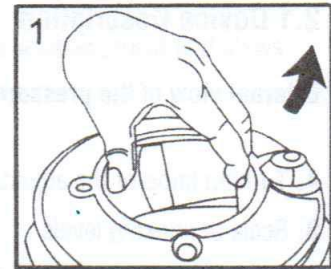
When you turn the lid upside down with the release mechanism locked, you should be able to move the red pin of the safety valve to and fro effortlessly.

To check this, take hold of the lid and, without placing it on the pressure cooker, operate the shutting mechanism as if you wanted to lock lid. Then turn the lid from side to side by 180° and watch the red safety valve pin. Depending on the position of the lid, the pin should either sink into the valve unit or stick out of the valve unit by about 1 cm. If this does happen, do not begin cooking, but please take the time to clean the safety valve (see chapter 5.1.3 safety valve)



Regulation valve:

The functioning of regulating valve is ensured when it can be set to any pressure level from 0 to II with little resistance. It is normal for the valve to engage slightly at each pressure level. Whether or not the regulating valve is working properly can be seen when the pressure cooker is in operations. If steam is venting from the regulating valve according to the selected pressure level, then the valve is working correctly. Please also take note of the cleaning instructions in Chapter 5.1 Cleaning the valves.



The regulating valve should be checked for dirt inside the valve unit at regular intervals and cleaned if necessary, as described in the corresponding chapter.

- Now place the lid on the cooker and press the lid handle down. The locking system has now engaged and you can start cooking.

3.2 Setting the cooking level control

- Set the cooking level control / the regulating valve: (I) Low level (II) High level (see illustration 5). Please take note of the table of cooking times (see Chapter 8). The pressure regulating valve automatically maintains the pressure at the desired and selected level by venting steam through the regulating valve / the cooking level control. In this case, the selected cooking level has been reached and you either need to choose a higher pressure level or reduce the heat to a minimum level.



(0) = no pressure 0.0 bar

For cooking without pressure or for reducing pressure during cooking

Level I = low pressure, about 0.50 bar

For vegetables, fish, crustaceans and food that expands a lot or foams, such as peas, beans or meat broths.

Level II = high pressure, about 0.80 bar

For braising meat or cooking soups, rice and potatoes.

3.3 Food Preparation

- Place the pressure cooker on one of your stove's hot plates and switch it to the highest level. Take care that the stove's hot plate is not bigger than the base of the pressure cooker. When using a gas stove, prevent heat damage to the plastic parts by ensuring that the gas flame does not reach up along the side of the pressure cooker to the plastic handles.
- At first, the pressure cooker seals while steam is being formed. The sealing process is a result of the safety valve pin being lifted by the steam. At the same time, the safety valve pin blocks the release mechanism of the pressure cooker, thereby ensuring that the cooker, which is now pressurised, cannot be accidentally opened. The red valve pin does not stick out of the black cover, but you can see it by looking through the little viewing pane (slit in the cover) just underneath the cover. Steam may escape from the safety valve until the pressure cooker has finished sealing, so please take special care when looking through the viewing pane in order to avoid being burnt or scalded.
- As soon as the selected pressure has built up in the pressure cooker, steam is vented from the regulating valve. Now reduce the heat of the stove to such a degree that required pressure is just maintained. If the valve vents steam, reduce the temperature further. While the pressure level is increasing, some steam may escape from the sides.
Also, you may hear a hissing sound while the pressure is building. Up to 20 minutes may be needed to reach the selected pressure level in cooker, especially when it has been filled to its maximum level and all the ingredients are cold. Some ingredients (such as water, broth) can be pre-heated before adding them to the pressure cooker.

Note: THE REQUIRED COOKING LEVEL HAS BEEN REACHED WHEN STEAM ESCAPE FROM THE REGULATING VALVE (not when it escape from the safety valve). The cooking times shown in the cooking times table (see Chapter 8) refer to the period that begins when steam is first vented from the regulating valve.

- The following rule of thumb can be used to prepare food in the pressure cooker: When the cooking level control/the regulating valve is at position II, the food is cooked in 1/3 of the normal cooking time (e.g. if you cook something that is usually done in 30 minutes, it will be ready in 10 minutes when using this pressure cooker.)

3.4 When the food has finished cooking / How to open the pressure cooker

At the end of the cooking time period, the pressure cooker can be opened. Keep a safe distance between your body and the pressure cooker when opening the lid. Do not try to open the lid by force! At the end of the cooking time period, the pressure in the cooker first has to be reduced. There are three ways of doing this. Select one according to your own judgement and the cooking times table.

Normal Opening:

Switch off the stove. The pressure level in the cooker will decrease on its own as it cools down completely. As soon as safety valve has released the opening mechanism, the pressure cooker can be opened. This method is recommended for food that foams or expands and for dishes such as goulash that are not quickly overcooked.

Combined Opening:

After switching off the stove, wait for the pressure level to decrease according to the cooking times table (standing time). After the standing time has passed, vent the remaining pressure as described under "Quick Opening".

Quick Opening:

Switch off the stove and hold the pressure cooker under cold, running water.

Use only the side handles of the pressure cooker to lift or move it.

Slowly reduce the pressure step-by-step via the cooking level control/regulating valve, until the (0) position has been reached and all the steam has left

the pressure cooker (see illustration 6).

In order to open the lid, pull on the handle located at the middle of the lid and fold it upwards. Now lift the lid to take it off.



CAUTION:

Large amounts of steam may vent from the regulating valve and may scald your face and/or other parts of your body. During the fast pressure drop, you will hear a loud hissing noise that only appears when "quickly opening" the pressure cooker. This is normal. Only once all the steam has escaped and the pressure control has returned to the "0" position can the lid be opened. The rapid pressure drop should not be selected for food such as vegetables, grains or foodstuffs that foam.

Emergency Opening

The safety valve pin not only locks the lid as soon as pressure begins to build. For safety reasons, it also prevents the pressure cooker from being opened while it is pressurised. Failing to check that the valves function smoothly as described above can lead to dirt making it impossible to open the lid using the procedures described above. In such a case, the plastic cover first has to be removed, as described in Chapter 5.1.1. You will now be able to see the safety valve pin sticking out of the valve unit.

CAUTION:

Very large amounts of hot steam may now escape. Maintain a sufficient safety distance to the cooker in order to avoid your head and other parts of your body being burnt and scalded. After you have carried out the emergency pressure venting procedure just described, you should be able to open the pressure cooker normally by pulling the handle and folding it upwards.

Before using the pressure cooker again, you have to eliminate the cause of having to employ the emergency opening procedure (e.g. a dirty valve). If you cannot do so, do not use the pressure cooker, but contact NELI customer service, or the store/salesperson where you bought it.

4 Valves / Rubber Seal

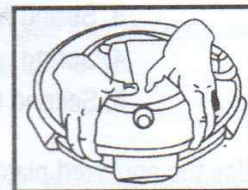
The smooth functioning of the valves is essential for the operability of your pressure cooker. Therefore, please check that the valves are clean and move smoothly **BEFORE EACH USE** and also after extended storage periods.

4.1 Cleaning the Valves

4.1.1 Removing the plastic cover:

In order to check and clean the regulation valve, the black plastic cover first has to be removed from the lid. The plastic cover is clipped onto the central base with two brackets. In order to release the brackets, grasp the black plastic cover with the fingers of your right and left hand (see illustration 7) and pull them upwards while pressing against the grey plastic ring at the centre of the lid with your thumbs. You will now have released one bracket and can use the same procedure for the remaining bracket. The black plastic screen can now be removed from the actual stainless lid.

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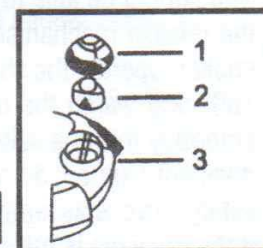
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4.1.2 Removing and replacing the adjustable regulating valve:

The regulating valve is now accessible and can be removed for checking and cleaning from the top, not from the bottom of the lid, as described in the following. Use your fingers (thumb and indicator) to pressing down to valve brackets (see illustration 8). This releases the brackets that attach the regulating valve at two places (left and right). Using your free hand, you can now pull upward on the valve cap/the valve turning knob (see illustration 9/1) to release it from the brackets and to remove the valve insert (see illustration 9/2). Please note that the valve insert is kept aligned in the valve holder by a large and small ridge. After cleaning the valve insert (illustration 9/2), replace it in the lower valve holder, using the size of the ridges to guide you as to the correct position. Afterwards, push the valve cap (illustration 9/1) back into place from the top, ensuring that the indicator flag points towards the centre of the lid (important for ensuring that valve can be adjusted later). Check to make sure that the valve cap is securely held by the brackets (see illustration 9/3) and can be turned (see illustration 9).

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In order to replace the lid's black plastic screen, place it onto lid from the top, ensuring that the regulating valve passes through the corresponding opening in the cover. Push on the cover's brackets one by one to make them clip back onto the central base.

CAUTION: Never remove the adjustable regulating valve from the interior section of the lid.

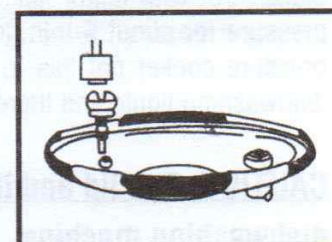
4.1.3 The Safety Valve

Assembly sequence of the entire valve as viewed from the inside of the pressure cooker.

1. Thread of the valve holder (grey plastic)
2. 1,5 cm O-ring
3. Safety valve pin, complete
4. Nut of the safety valve

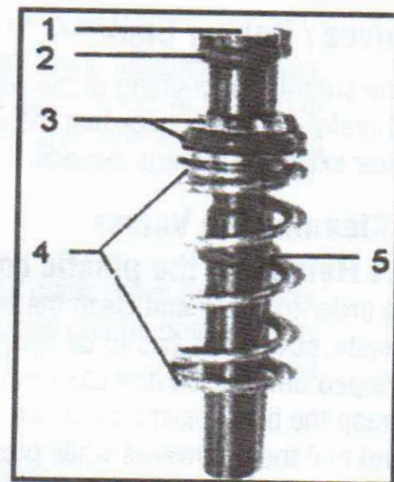
The valve pin has to be inserted with its thicker end pointing towards the inside of the pot.

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Assembly sequence of the safety valve pin

1. Safety valve pin, red
2. First O-ring at the thick end of the valve pin
3. Spring Mounting with O-ring
4. Spring
5. Second O-ring at the centre of the valve pin.



- Use the enclosed plastic tool or a coin to unscrew the safety pin nut from the inside of the lid and to clean the inside of the valve holder and the valve pin (see illustration 10). We recommend that you use normal dishwashing liquid to clean the valve. The valve pin itself can also simply be placed into boiling water for easy cleaning. Rinse with clear water and thoroughly dry the valve pin and the interior of the valve holder.
- Replace the interior parts of the safety valve in the correct sequence and screw the nut back onto the valve holder, hand-tightening it. Check to make sure that the red sealing ring is present and properly fitted to the thread (see the description of the safety valve and assembly sequence). You should be able to move the red safety valve pin effortlessly and when you turn the lid upside down with the release mechanism locked. To check, take hold of the lid and, without placing it on the pressure cooker, operate the shutting mechanism as if you wanted to lock the lid. Then turn the lid from side to side by 180° and watch the red safety valve pin. The pin should—depending on the position of the lid—either sink smoothly into the valve unit or stick out of the valve unit or stick out of the valve unit by about 1 cm. If this does not happen, do not begin cooking, but please take the time to clean the safety valve and ensure that the safety valve is assembled correctly as described and shown above.
- If the valve pin is missing or sticks out of the valve by more than 1 cm, please contact your store/salesperson or the NELI customer service. Do not operate the pressure cooker.

NOTE: The valves will function without any problems as long as the maximum fill levels are not exceeded (particularly in the case of the foaming foodstuffs) and the heat is reduced when the selected pressure level has been reached.

4.2 Cleaning the sealing ring

After each use of the pressure cooker, remove the sealing ring from its lid. Wash and rinse it thoroughly and grease it lightly with cooking oil. Depending on how often you use the pressure cooker, the sealing ring should be replaced every 6 months (in case of daily use) with a new original sealing ring.

5. Cleaning and storage

The pressure cooker pot can be cleaned just like any other stainless steel pot. It can be cleaned by hand or in a dishwashing machine. Please do not use metal brushes, aggressive cleaning substances or scouring agents as these may damage the surface. In order to remove stubborn dirt and discolourations, fill the pressure cooker pot with lemon juice (half a lemon mixed with 2 cups of water). Allow the mixture to boil under pressure for about 5 minutes. Remove the pressure cooker from the stove and let it cool down. Now the pressure cooker pot has to be rinsed with hot water. The lid should only be cleaned with hot water and dishwashing liquid and thereafter rinsed in clear water.

CAUTION: The lid and the sealing ring may not be cleaned in a dishwashing machine

For storage, place the lid upside down on the pressure cooker pot; this protects the rubber sealing ring. The pressure cooker may only be stored without food and must be clean and completely dry.

6 Troubleshooting

6.1 The pressure cooker cannot be closed

Cause: The contents of the pressure cooker are already on the boil and are producing so much steam that the pressure cooker lid cannot be put in place.

Solution: Reduce the temperature level of the stove or remove the pot from the stove until the contents no longer boil vigorously. Now you will be able to put the lid on the pot and lock it shut.

6.2 The red safety valve pin cannot be seen in the viewing pane

The foodstuff and water were cold and/or the pressure cooker is filled to the maximum. Pressure build-up can take up to around 20 minutes, which delays the sealing process accordingly.

The pressure control is at the (0) position, any steam is directly vented through the regulating valve, and the pressure cooker cannot build up any pressure. Select a higher cooking level than "0".

- The minimum required amount of liquid (1.5 cups) is not available. If there is very little or no liquid in the pressure cooker, no steam can be generated. Fill up with the required amount of liquid.
- The fill level (2/3 of the pressure cooker) has been exceeded. In this case too, the pressure cannot build up. Remove cooking fluid until you have reached the maximum fill level.
- The pressure cooker is not properly closed. Check the closing mechanism, the rubber seal, and the valves for dirt, damages and the correct position of the seals.
- Owing to the method of construction, the valve pin will never stick out of the black plastic cover.

• 6.3 The regulating valve is venting pressure all the time

- **Cause:** The pressure inside the pressure cooker-corresponding to the selected cooking level-has been reached.

Solution: Select a higher pressure level or reduce the stove heat to the minimum.

Cause: The automatic regulating valve is dirty and does not work properly.

Solution: Read the instructions regarding the valves and clean them.

Cause: The safety valve is not working.

Solution: Read the cleaning instructions and clean the safety valve or replace it if necessary.

A small amount of steam may be vented at any time from the valves. A few drops of condensed water may leak.

6.4 Steam is escaping unchecked from underneath the pressure cooker lid and along the rim of the pressure cooker. Water is dripping.

Cause: The rubber seal has not been greased and is not correctly positioned in the groove at the edge of the lid.

Solution: Remove the seal and lightly grease it, check that the seal fits snugly and properly into the lid of the pressure cooker. After checking the seal, do not replace the lid in the same position. Instead, first give it a quarter turn.

6.5 Stain are hard to remove

There are various causes for stains.

Burnt food that it stuck to the pot should be soaked in water and dishwashing machine liquid and then removed with a non-metal scouring pad.

Extensive brown, blue, yellowish or greenish discolourations are a normal phenomenon that occurs when stainless steel is heated to a high temperature. These discolourations result when you use the pressure cooker at high temperature. Such discolourations are not a defect and disappear of their own accord when the pressure cooker is used normally. They can also be removed with acetic acid (concentrated vinegar) or lemon juice. Depending on the intensity of the discolouration, the cleaning process with vinegar or citric acid should be repeated.

Round, brownish and transparent spots are a result of rust being transferred from other sources, e.g. When washing up. The pressure cooker itself is rustproof because it is made of 18/10 stainless steel.

Round, white spots are caused by the actions of salt and/or calcium carbonate deposits (limescale). Do not use a washing machine or significantly reduce the amount of cleaning additives and salt used. For instance, only add salt to food or water when it is already boiling in order to avoid salt rims. You may be living in a region with increased hardness of the water.

These discolourations can also be removed with acetic acid (concentrated vinegar) or lemon juice. Depending on the intensity of the discolouration, the cleaning process with vinegar or citric acid should be repeated.

6.6 The valve pin is missing or has dropped into the pressure cooker

As a consequence of a once-off pressure overload, which may for instance be caused by valves that have not been cleaned and subsequent improper use of the pressure cooker, the safety system has been triggered and original spare parts, such as the safety valve pin, O-ring and/or the complete safety valve will have to be ordered and fitted as replacements.

6.7 The pressure cooker cannot be opened

All the pressure has been released from the pressure cooker or it has cooled off completely, meaning that there is no longer any pressure on the inside of the pressure cooker, but it still cannot be opened. The reason for this issue is usually that the valves have not been cleaned. The valve pin therefore blocks the lid locking mechanism because it is stuck in the valve holder owing to dirt.

The pressure cooker should be opened as described in the chapter on Emergency Opening and the valves should then be cleaned. Check the valves as described in Chapter 5 before using the pressure cooker again:

7 Table of cooking times

Foodstuff	Pressure Control	Cooking time(min)	Opening Procedure	Standing time(min)
VEGETABLES : Pour 1.5 cups of water into the pressure cooker, place the basket insert onto the basket holder.				
Artichokes	II	6	Quick	
Asparagus	II	1,5	Quick	
Green Beans	I	2	Quick	
Broccoli	I	2	Quick	
Cabbage (halved)	I	6	Combined	4
Carrots	II	4	Quick	
Carrots (sliced)	II	2	Quick	
Cauliflower	I	3	Quick	
Maize (Sweet corn)	I	6	Quick	
Potatoes (diced)	II	6	Combined	4
Potatoes (halved)	II	8	Combined	5
Sweet Potatoes	II	10	Combined	3
MEAT, POLUTRY, and FISH : If you are using a recipe, add only half the amount of water indicated in the recipe.				
Braised veal	II	16-20	Normal	10-20
Fried veal	II	45-50	Normal	10-20
Whole chicken	II	18-25	Normal	10-20
Chicken pieces	II	8-15	Quick	
Chicken breast	II	5-7	Quick	
Braised pork	II	15-25	Normal	
Pork (without bones)	II	7-10	Quick	
Crustaceans/mussels	II	3-6	Quick	
Prawns	I	3-6	Quick	
Crabs	I	2-8	Quick	
Fish fillets	I	5-8	Quick	
RICE : In order to reduce foaming, add at least a spoonful of butter or oil. For white rice, add 1/3 less water, for wholegrain rice 1/4 less water than indicated.				
White rice	II	3	Combined	7
Wholegrain rice	II	15	Combined	10
Rice with chicken	II	5	Quick	
Dried Pulses : These do not need to be soaked in advance. Add 1/4 beans and 3/4 water into the pressure cooker together with a spoonful of oil or butter. After the cooking time, let the pressure cooker cool off under cold water.				
Mashed peas	I	14-18	Quick	
Horicot (white) beans	I	14-18	Quick	
Kidney (red) beans	I	30-32	Combined	3
Broad (fava) beans	I	35-40	Combined	5

This manual does not provide detailed recipes cooking with the OVNI pressure cooker. Cook your dishes and meals according to your recipes. The table of cooking times helps judge cooking times. The table of cooking times is not complete in respect of the products and ingredients listed. In order to judge the actual cooking time of your dishes, you can use the indicated cooking times of ingredients similar to the ones you use in your dishes. You will quickly learn to judge for how long food needs to be cooked with the OVNI pressure cooker system. We wish you lots of fun and enjoyment with your cooking.

8 Technical Data

Modell : NELLI Pressure Cooker
Operating Pressure : P1 - 0,5 bar / P2 - 0,8 bar
Operating Temperature : P1 - 111° C / P2 - 117° C
Suitable heat sources :



Subject to change without notice



This appliance complies with the Directive 97/23/EEC.

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Waiver: Translation of the binding original version of the Instructions in Portuguese language into English Language for information purposes only.