

# Brooklyn

L I V I N G M A D E E A S Y

## PRESSURE MULTI COOKER



## INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference



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# IMPORTANT SAFETY INSTRUCTIONS

- This appliance is not to be used by persons including children with reduced physical, sensory or mental capabilities, or lack of of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service Wagent or similarly qualified persons in order to avoid a hazard.
- Do not operate the pressure cooker if damaged.
- Do not try to repair the appliance on your own. Always contact an authorised technician.
- Before you connect the pressure cooker to the mains supply, make sure that the voltage indicated on the rating plate, located on the bottom of the pressure cooker matches the mains voltage in your home. If it does not, contact your dealer and do not use the pressure cooker.
- Place the pressure cooker on a stable flat surface.
- This appliance is for indoor use only. Do not use outdoors.
- Never immerse the pressure cooker or cord in water or any other liquid. Do not allow liquid to penetrate the electrical parts of this pressure cooker.
- Prevent children from pulling on the mains cord or knocking the pressure cooker over.

**CAUTION: TO PREVENT DAMAGE TO THE APPLIANCE DO NOT USE ALKALINE CLEANING AGENTS WHEN CLEANING, USE A SOFT CLOTH AND A MILD DETERGENT.**

# IMPORTANT SAFETY INSTRUCTIONS (Cont.)

- Do not let the connecting cord overhang the edge of the work surface or allow it to touch hot surfaces or sources of heat or flame.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- The outside surface of the pressure cooker may get hot during use, please take care when using the pressure cooker.
- Do not touch hot surfaces. Use handles at two sides of pressure cooker.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids /foods.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make sure the unit is properly closed before operating.
- Never fill the unit over 4/5 full when cooking; however, when cooking foods that expand such as dried fruits, or vegetables, the unit must never be over 2/5 full. 2/5 full means the food, as well as all other ingredients and liquids combined.

# IMPORTANT SAFETY INSTRUCTIONS (Cont.)

- Do not cook foods such as apple sauce, small beans, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti.
- Always check the pressure release devices for clogging before use, rinse the steam valve under warm water to release any debris obstructing the vent. Always check inside the lid, underneath the steam vent for any unwanted food clogging.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. Any pressure in the cooker can be hazardous.
- Do not use this pressure cooker for pressure frying with oil.
- Steam may also release from safety valve located at the back of the lid.
- The sealing ring should be checked regularly (at least every six months) for deterioration or hardening of the rubber and should be replaced if necessary.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- The lid must not be opened until the pressure has decreased sufficiently.
- The heating element surface is subject to residual heat after use. Be cautious of potential injury from misuse.

## **WARNING:**

- **ALWAYS KEEP AWAY FROM THE STEAM RELEASE VALVE ESPECIALLY YOUR FACE AND EYES TO AVOID ANY INJURY OR BURNS.**
- **FOR YOUR SAFETY, NEVER COVER THE LID WITH A TOWEL.**
- **DO NOT ATTEMPT TO OPEN THE LID WHILST THE COOKER IS UNDER PRESSURE.**
- **AFTER COOKING, CUT THE POWER AND RELEASE THE STEAM COMPLETELY BEFORE OPENING THE LID.**

# PRODUCT OVERVIEW



1. Safety lock override pin
2. Safety valve
3. Pressure cooker
4. Steam release valve
5. Control panel
6. Removable non-stick cooking pot
7. Rice spoon
8. Water catch pot
9. Steam rack
10. Measuring cup
11. Seal ring

# FIRST USE OF THE PRESSURE COOKER

Please read these instructions before operating and retain for future reference.

Remove all the packing materials from the products.

Before using for the first time, wash the cooking pot, measuring cup, rice spoon steam rack and seal ring with soap water, rinse and dry them with a dry cloth.

Fix the seal ring on the metal fixture over the inner lid before operating the appliance.

## INSTRUCTIONS FOR USE

1. Place your pressure cooker on a stable, heat resistant surface.
2. Connect power lead to the base of the pressure cooker, and plug in at the wall.
3. Take the cooking pot and fit it into the base of the pressure cooker.
4. Place your ingredients and liquid in the cooking pot, as per your recipes directions. Take care not to exceed the maximum quantities marked inside the cooking pot. When adding ingredients and liquid do not fill the pressure cooker more than 2/3 full. For food that expands during cooking (lentils, grains etc), never fill the inner pot more than half full. The minimum water level is 1/5 of the pot.
5. Place the lid on the unit and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
6. Switch the power on – the display shows “00 00”. Now, you can set the cooking parameters on the panel.
7. Set the Preset (Delay start) setting (if required) and press the function buttons on the control panel to select the required cooking process.
8. Adjust the cooking time by pressing “+ / -” buttons if required.
9. Once you have selected your function, the pressure cooker will then go into warming up mode. Once the pressure cooker has reached the set temperature, the cooking time will start.
10. Once the cooking function has finished, you will hear 3 alert sound signals. The pressure cooker will immediately enter the keep warm mode. Press Cancel button if this is not required.



# INSTRUCTIONS FOR USE (Cont.)

11. To release the built up steam, turn the steam release valve clockwise or anti clockwise until all steam has released. Once the steam release valve has been turned, the safety valve pin at the rear of the lid will then drop down, allowing the pressure cooker to be opened.

**Note: The safety valve pin MUST be kept clean and free from debris and food residue/grease. When cooking fluid food, such as porridge, don't release the steam immediately after finishing the cooking function in order to avoid squirting out of fluid food and result in damage. Let the pressure cooker cool down naturally or use the cooling system.**

12. You can now turn the lid anticlockwise to open.

**Note: Always add water pressure cooking or steaming foods.**

## WARNING:

- ALWAYS KEEP AWAY FROM THE STEAM RELEASE VALVE ESPECIALLY YOUR FACE AND EYES TO AVOID ANY INJURY OR BURNS.
- FOR YOUR SAFETY, NEVER COVER THE LID WITH A TOWEL.
- DO NOT ATTEMPT TO OPEN THE LID WHILST THE COOKER IS UNDER PRESSURE.
- AFTER COOKING, CUT THE POWER AND RELEASE THE STEAM COMPLETELY BEFORE OPENING THE LID.

## Lid Assembly

To fit the lid, place on to base unit and twist the handle of lid to fit into in place. Ensure that the safety lock override pin (on the rear of the lid) and the water catch pot are aligned on the back of the pressure cooker base.

Once cooking has finished, turn the steam release valve to release pressure before opening the lid.

Once the pressure has dropped, the safety valve located on the rear of the lid will release. Turn the handle of lid anti-clockwise to remove the lid.

## Keep Warm

After the cooking process has finished, the cooker will automatically go into the keep warm mode. Press the Cancel button to exit the keep warm mode. Whilst on the keep warm mode, the cooker will stay between 65-70°C, if the temperature rises above 70°C, the cooker will stop heating until the temperature falls within the normal range again.

If the temperature falls below 65°C, it will start to heat up again until 70°C.

# INSTRUCTIONS FOR USE (Cont.)

## **Pre-set (Delay start)**

The Pre-set setting allows you to pre-set your pressure cooker to delay the start time of a function.

Before choosing any cooking function, press “Preset” button and adjust the delay timer by pressing + /- buttons. For example, “00: 30” means the cooking program will be started in 30mins later. The maximum delay time is 24 hours.

Once the delay time has completed, the warm up process will begin and then your selected cooking function will commence.

## **Cooking Time**

To select the desired function, press the function buttons on control panel. This will display the cooking time for that function (for example, P30 means 30 minutes cooking time). If you wish to increase or decrease your cooking time for the required function, you can do this by pressing the “+” or “-” buttons, this will then increase or decrease your cooking time in minutes.

## **Adding Ingredients during Cooking**

1. To add ingredients to the pressure cooker during cooking, you must first de-pressurize the cooker by turning the steam release valve.
2. Open the lid of the pressure cooker and add your extra ingredients.
3. Re-assembly the lid to the base unit. Place the lid on the unit and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
4. Select you cooking function once again and adjust to the remaining time.

# GETTING STARTED

## Cooking Rice

1. Measure out your required amount of rice using the measuring cups provided, then wash your rice under cold water.
2. Place washed rice into the cooking pot and place the required amount of water into the cooking pot, following the measuring guide inside the cooking pot.
3. Place the lid on the unit and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
4. Press the function button for rice, amend your cooking time if required.
5. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
6. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
7. Turn the steam valve to release steam. Once the pressure cooker has de-pressurized, you can open the lid.
8. You can now turn the lid anticlockwise to open. The rice is now ready to serve.

## Making Porridge

1. According to your recipe, add the oats and water to the cooking pot.
2. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
3. Press the function button for porridge, amend your cooking time if required.
4. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
5. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.

## GETTING STARTED (Cont.)

6. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
7. You can now turn the lid anticlockwise to open. The porridge is now ready to serve.

### **Cooking Meat /Chicken**

1. Add your joint of meat/ chicken to the pressure cooker add stock to at least 1 depth full and add any other ingredients if required.
2. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
3. Press the function button for meat – it takes approximately 45 minutes for a medium joint. Amend the cooking time as required.
4. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
5. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
6. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
7. You can now turn the lid anticlockwise to open. The meat/ chicken is now ready to serve.

**Note: It is recommended to brown your meat before cooking.**

# GETTING STARTED (Cont.)

## Cooking Pulses / Beans

1. Rinse pulses/beans in water.
2. Follow the instructions on your packet of pulses for the pulse to water ratio required.
3. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
4. Press the function button for tendon/ beans, adjust the time as required.
5. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
6. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
7. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
8. Remove your pulses - drain, rinse then use.

**Note: Once complete the pulses/beans will have softened and should be firm to the bite.**

# GETTING STARTED (Cont.)

## Baking a Cake/ Pie

1. Fill the cook pot to 1/5 with water.
2. Place the steam rack onto the ridge inside the cooking pot carefully; making sure it is fitted securely.
3. Put your cake mix into a cake tin / prepared pie into a pan. Place this on the steam rack.
4. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
5. Press the function button for cake / pie, adjust the time as required.
6. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
7. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
8. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
9. Carefully remove the cake/ pie and place on a cooling rack before serving.

# GETTING STARTED (Cont.)

## Cooking Fish

1. Add water to the cooking pot, ensuring it is above the minimum water fill level. For steaming, the water level must not be above the steam rack.
2. Place the steam rack onto the ridge inside the cooking pot carefully; making sure it is fitted securely.
3. Place the fish on to the steam rack and season to your taste.
4. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
5. Press the function button for fish, adjust the time as required.
6. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
7. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
8. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
9. Carefully remove your cooked fish from the steam rack and serve.

# GETTING STARTED (Cont.)

## Steaming

Using the included steam rack allows you to use your Pressure Cooker for steaming.

1. Add water to the cooking pot, ensuring it is above the minimum water fill level. For steaming the water level must not be above the steam rack.
2. Place the steam rack onto the ridge inside the cooking pot carefully; making sure it is fitted securely.
3. Place your ingredients on to the steam rack and season to your taste.
4. Place the lid on to the cooking pot and turn it clockwise to close. Ensure your steam release valve is in the closed position, with the circle facing the arrow.
5. Press the function button for steaming food, adjust the time as required.
6. The cooking function will start once the pressure cooker has reached the correct temperature after warming up mode.
7. Once the cooking function has finished, the Keep Warm function will automatically start. You can press Cancel at any time to stop this and go to standby mode.
8. Turn the steam valve to release steam. Once the pressure cooker has depressurized, you can open the lid.
9. Carefully remove your cooked food from the steam rack and serve.

## Fast cooking

By pressing “Fast cooking”, you can cook food within 3–15 mins. Adjust the cooking time as required.

## Long cooking

By pressing “Long cooking”, you can cook food within 20–120 mins. Adjust the cooking time as required.



# TROUBLE SHOOTING & FAQ'S

Error Code	Answers
Error code 'E3' shows	The pressure cooker has overheated. Allow to cool. If sufficient liquid has not been added to the cook pot this code may show.
Error code 'E4' shows and beeps 10 times	An issue has arisen with the pressure switch below the cooking pot, ensure that the pressure switch is engaged.
Air escapes from the rim of the lid	There may be food residue on the sealing ring or the sealing ring may be worn out. Remove the lid and check the sealing ring, it may need cleaning or replacing.
Error code 'E1' shows	If this code shows it means that there is a broken circuit. Please return the product.
Error code 'E2' shows	If this code shows it means that the connector has short circuited. Please return the product.

## IMPORTANT!

Allow to dry fully after cleaning before using again.

Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

# CLEANING & CARE

1. Remove plug from the mains socket, and allow the appliance to cool down before cleaning.
2. Do not immerse the base unit of the appliance in water and make sure no water enters the appliance.
3. Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.
4. Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.
5. Clean all accessories in warm soapy water, do not use any scouring pads, steel wool or any strong solvents or abrasive cleaning agents when cleaning accessories.
6. After every use please remove, empty, clean and replace the water catch pot.

## **STORAGE**

To store your appliance:

Unplug power cord from the power outlet and clean as above.

Allow the appliance to dry fully.

Store on a flat, dry level surface out of reach of children.

## **TECHNICAL DATA**

220-240V~ 50-60Hz 1200W

# Brooklyn

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**CUSTOMER HELPLINE:**

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