

NOVA PRESSURE COOKER



- PACKING LIST**
- BODY 1PC
 - PRESSURE VALVE 1PC
 - STEAMER INSERT 1PC (ONLY FOR 24CM AND 26CM)
 - STAND OF STEAMER 1PC (ONLY FOR THE 24CM AND 26CM)
 - INSTRUCTION 1PC
 - COVER 1PC
 - Silicone ring 1PC

CERTIFICATE

DATE: _____
QC NO.: _____

Please read this manual carefully before use!

- To ensure that you can use this product correctly and safely, please read this manual carefully before using it.
- After reading, please memorize the operation method and keep it complete.
- If the product is changed, or better model is sold, please read this manual carefully before using it.
- **Precautions:** Any fault and losses resulting from failure to comply with the precautions mentioned in this manual are not covered by the manufacturer's warranty, and our factory assumes no legal responsibility. Please keep all instructions and related documents properly. If you have any questions, please contact the company or your local dealer; we sincerely look forward to your valuable opinions and suggestions.

PRESSURE COOKER SAFETY INSTRUCTIONS

1. Brief description of the use

When cooking in a pressure cooker, water is added to all food. Pressure cookers are suitable for all types of stoves. This pot can be used to cook different foods, especially those that usually take longer to cook, for example: soup, wheat porridge, vegetables, water-based grains and beans, meat (such as whole pieces, chicken, strips, etc.).
The pressure cooker uses the principle of high pressure and oxygen-free sealed cooking. In order to ensure that you can use it safely, please read the following instructions carefully before use to avoid accidental injury caused by improper use.

2. Safety principle

- The parts of the pressure cooker cannot be modified.
- The temperature of the pot body and lid is very high after heating. Please avoid direct contact with the high temperature surface. Use the handle and pressure relief valve.
- Do not use a pressure limiting valve to test the pot lid when it is not fully closed, in order to avoid affecting the normal start-up of the safety mechanism and causing safety risks.
- Do not add weight to the pressure limiting valve or replace it with other heavy objects.
- Do not let the pressure cooker dry burn. Use for frying, or dry heat when the pressure cooker dries burn, use for frying, or dry heat.
- **Wash** use a pressure cooker on a stable heating source and do not move pressure cookers with pressure inside. Be extra careful when moving pressure cookers containing liquid, grains, and beans to hold the handle of the pot body with both hands when moving.
- **Pressure** cookers should not be left unattended, especially in areas close to children, and children should not be allowed to come into contact with them.
- There is any abnormality in the use of the pressure cooker and the safety device cannot stop or operate normally. If there are signs of collapse, damage or deformation, please stop using it immediately and do not repair it yourself.
- For different foods, please cook according to the requirements of the limited capacity in the instructions. For example, long boiling food, meat and other foods that will produce various burn and scalding risk after cooking, please avoid using them.

After using a pressure cooker, even if the heat is turned off, there is still some pressure inside the pot. Therefore, please keep the pressure cooker for a period of time to confirm that there is no pressure inside before opening the lid.

4. Instructions for all

Please read all instructions in detail before using for the first time, especially paying attention to the "safety principle".

4.1 Preparation work
Before using the pressure cooker, please remove all accessories from the pot body, remove all blocks on the seal, and clean the pot body and all accessories with warm water and a soft detergent; by carefully reading this manual paying attention to the "safety principle", master the correct usage method, and add a small amount of cooking oil on the pot body and sealing ring for easy opening and closing. Then inject half a pot of cold water and heat according to the correct operating method provided by the usage method to ensure the pressure limiting valve exhausts for about 10 minutes. Turn off the heat to cool down and reduce the pressure, then open the pot lid and drain the water in the pot to remove the odor of the new pot.

4.2 Safety check
Before each use, please open the anti-blocking cover and carefully check whether the exhaust is unobstructed towards the right source. Check if the anti-blocking cover, pressure limiting valve, and safety valve are in place. There is a blockage, it must be disassembled and disassembled immediately. Check if the sealing gasket is in the correct position.



4.3 Capacity Control
When adding food and liquids, please use bowls that can generate steam when boiling, such as water, soup, etc., regardless of the amount of food and liquid. The total volume of food and liquid should not exceed two-thirds of the height of the pot, the total volume of cooked rice should not exceed one-third of the height of the pot, and the volume of cooked soup, beans, corn, beans, corn, etc. should not exceed one-third of the height of the pot.



Meat, fish, and soup should not exceed two-thirds of the height of the pot body.
Rice should not exceed half of the height of the pot body.
Corn, beans, corn, etc. should not exceed one-third of the height of the pot.

- **Attention:** When steam is stably discharged from the pressure limiting valve, the fireproof cover should be immediately removed. After the steam is stably discharged, the fireproof cover should be slightly opened, refer to the "Cooking Time Reference Table" until the food is cooked. When there is no pressure inside the pot, do not stably move or drag the pot body; do not dry burn before opening the lid.
- **4.4 Cooling and pressure reduction**
After cooking the food, please turn off the heating source and wait for the pot to naturally and naturally release pressure at room temperature.
- **Attention:** Please do not place the pressure cooker in the cold part of water, especially at the handle, which will cause a high temperature and fast steam, so the handle alternates between extreme cold and heat, which can easily cause cracking.

4.5 Open the lid of the pot
Please wait for the safety component to descend to its original position before opening the pot lid. Before opening the lid, please first remove the high pressure limit switch and confirm that there is no steam discharge from the exhaust pipe. When opening the lid, hold the trigger with your hand and pull it up to the end open the lid to ensure it is open straight up and down, do not tilt the lid.

Attention: It is strictly prohibited to force press the stop valve when it is in the rising state and directly open the pot lid trigger. Due to the high pressure inside the pot, abnormal operation will cause food splashing inside the pot, resulting in serious burns.

5. Product Structure



- 1. Pot body handle: Used when moving cookware.
- 2. Safety pot trigger: The function of controlling sealing, safety, good sealing performance, must be closed during rising, and there should be no foreign objects.
- 3. Air release valve: When the pressure is too high, the safety valve can push out, and the pressure will be released from there to ensure safety.
- 4. Stop opening safety valve: Automatically close the safety valve during normal operation, and automatically exhaust steam to ensure safety when overpressure occurs. When the pressure inside the pot reaches 24Pa or above, the stop opening safety valve will prevent the lid from being opened when there is pressure inside the pot. When there is no pressure, this valve is disassembled.

6.5 Use
After use, please clean and store the pressure cooker. When saving, it is recommended to open the pot body and let it dry for storage.

7. Difficulty explanation

PROBLEM	PROPER REASON	DISPOSAL METHOD
Insufficient pressure of the stove	Increase pressure	
Insufficient pressure in the pot or air burning	Remove the pot lid for 10 seconds, wait until the steam is released, then close the pot lid. If the steam is not released, the pot lid should be opened for 10 seconds, and the steam should be released again.	
The pressure cannot be maintained or the steam is not released	Check the pot lid for the reason, adjust the pot lid, check the corresponding part of the safety valve, and adjust the safety valve to its normal state.	
The sealing ring is not released, blocked, damaged, and there are some gaps between the sealing ring and the pot body	Please check the sealing ring to see if it is in the "Normal Position".	
Water ring	Adjust the lid and body of the pot, press down on the trigger to raise and contact the bottom cover of the pot and push it down. After it is pushed out, the "Normal Position" can be reached.	
Water ring	Simple method: the water ring is inside the pot.	
The sealing ring is not closed	Check the sealing ring and place it in the correct position to reach the "Normal Position".	
There is a blockage inside the pot lid or the pot lid is not closed	Please reduce the sealing ring.	
The pot body and lid are not properly closed	Adjust the lid and body of the pot, press down on the trigger to raise and contact the bottom cover of the pot and push it down. After it is pushed out, the "Normal Position" can be reached.	
Cover or pot body deformation	Refer to the manufacturer for repair.	
Excessive pressure	Reduce the pressure immediately by opening the safety valve and releasing the pressure. When the pressure is released, the pressure will be released from there to ensure safety.	
Excessive pressure	Check the pressure limiting valve to see if it is in the "Normal Position".	
The safety valve is not released	Please reduce the pressure by opening the trigger and releasing the pressure.	
There is a blockage inside the pot lid or the pot lid is not closed	Check the pot lid for the reason, adjust the pot lid, check the corresponding part of the safety valve, and adjust the safety valve to its normal state.	
The trigger is not closed	Check the trigger and release the pressure.	
When the pot is not closed	When the pot is not closed, there is a blockage inside the pot lid or the pot lid is not closed. Check the pot lid for the reason, adjust the pot lid, check the corresponding part of the safety valve, and adjust the safety valve to its normal state.	

- **Wash** until the food is cooked and there is no pressure in the pot before opening the pressure cooker. Cooking must start with water, and the top should not be cut while the lid is open, to avoid scalding and burning.
- **Wash** use, please check if the exhaust pipe and anti-blocking cover are blocked.
- **Wash** are not allowed to use pressure cookers.
- **Do not** use this product in microwave ovens, ovens, and other stoves.
- **This product is a household pressure cooker.** Except for home cooking, the pressure cooker cannot be used for other purposes, especially for high-pressure frying.
- **Wash** do not modify any safety device except for the maintenance specified in the instructions.
- **Wash** use may cause injury. Please use it correctly according to the user manual.
- The rubber products and metal parts with a service life of 10 years of each valve are consumables. Please replace them with the same model of accessories from the company in a timely manner.
- When using this product, the pressure limiting valve should be used to release steam. Please immediately turn off the heat or adjust the heating source power to below 500W, otherwise there may be scalding or fire burn or injury.

3. Precautions

- 3.1 Do not dry burn.
- 3.2 Do not turn on the pressure cooker without the pot body.
- 3.3 Do not use too much material and do not use excessive pressure.
- 3.4 Do not use the pressure cooker without the pot body.
- 3.5 Do not use the pressure cooker without the pot body.
- 3.6 Do not use the pressure cooker without the pot body.
- 3.7 Do not use the pressure cooker without the pot body.
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- 3.14 Do not use the pressure cooker without the pot body.
- 3.15 Do not use the pressure cooker without the pot body.
- 3.16 Do not use the pressure cooker without the pot body.

Attention: The liquid added to the pot must be a liquid that can produce steam, such as water, soup, etc. Do not add the amount of food which will exceed the characteristics of the pot.



Attention: When closing the lid, keep it parallel to the pot mouth and gently press down on the trigger. If the lid is not closed, please check whether the safety valve is in a retracted state, and then press the trigger down again with your hand to close it. If there are still problems, please refer to the relevant content of "Troubleshooting". Do not forcefully close and damage the accessories.

4.5.1 Safety check
When moving the pressure cooker, hold the handle on both sides with both hands and place them gently. Remember that the trigger is only used for opening and closing the lid. Do not tilt the pot body with the trigger to avoid damage to the accessories due to improper force. When there is still pressure inside the pot, do not move the pressure pot casually.

Attention: When the lid and body of the pot are closed, if you move the pot, you must not directly hold the trigger to move it, in order to avoid damage.

4.5.2 Safety check
In order to better protect the handle of the pressure cooker, please ensure that the pressure cooker is placed flat on the stove. When heating, make sure that the flame does not exceed the bottom of the pot and burn the pot wall, so as not to burn and damage the handle. When using an electric stove, choose one with a diameter equivalent to or slightly smaller than the bottom of the pot.

4.5.3 Safety check
The beginning, a small amount of steam will be discharged from the safety valve, which is a normal phenomenon. Later, the safety valve will automatically rise and fall. When the pressure limiting valve stabilizes the exhaust, the pressure limiting valve should be immediately reduced and the intermittent exhaust at the pressure limiting valve should be maintained and the food is cooked.

When the pressure cooker is working on a fire source or when there is pressure inside the pot, if you move the pressure cooker, you must hold the handle of the pot body with both hands and move it smoothly. Place it gently and do not use any vibration.

- 8. Anti-blocking cover: Safe and reliable, easy to install, making the exhaust pipe less prone to blockage and ensuring smooth exhaust.
- 9. Exhaust pipe: Pressure cooker steam outlet device.
- 10. Pressure limiting valve: A device for regulating work pressure.
- 11. The lid is made of high-quality stainless steel. It can only be used after being sealed, fastened to the pot body.
- 12. Trigger component: Open and close, it can also open the lid of the pot.
- 13. Pot body: Used for storing and cooking food. Strong and solid, anti-rust, sturdy and durable, not easily deformed.

6. Maintenance instructions

- 1. Clean
After each use, the food should be taken out promptly and the pressure cooker should be cleaned to prevent residual food (especially scales and debris) from accumulating on the pot body. Cleaning a pressure cooker should be done with warm water or a mild warm water detergent. Do not use abrasive objects (such as steel wool or scrub) as they will damage the pot body and affect its appearance. Especially when cleaning the pot lid, be careful not to avoid damaging the rubber components.
- 2. Exhaust pipe and anti-blocking cover
After each use, please remove the cover valve for cleaning or dirt accumulation. If there is, please clean it thoroughly and open the anti-blocking cover, facing the light source, and check whether the exhaust pipe is blocked and the trigger cover is blocked. It can be cleaned with hot water, warm water, steam, sticks, and brushes.



6.3 Stop opening the safety valve
Check if the safety valve is clean after each use. If it is not clean, please clean it. You can flush the safety valve from the inside of the pot lid to flush the blockage. If it is not clean, please clean it repeatedly. After cleaning, keep pushing the safety valve core from the inside out with your fingers to check that the valve core is moving smoothly. If it cannot move, replace the safety valve of your company if necessary.

6.4 Sealing ring
After use, rinse with hot water and detergent, and place it in the pot lid according to the correct method. Be careful not to roll, hang or expose it to prevent deformation.

Attention: Please do not squeeze the sealing gasket to prevent deformation. It is recommended that the use time of the sealing gasket should not exceed two years.

COOKING TIME REFERENCE TABLE

FOOD	WEIGHT	WATER	LOW FLAME TIME AFTER THE FIRST EXHAUST OF THE PRESSURE LIMITING VALVE	THE DEGREE OF MATURITY AFTER NATURAL COOLING	NOTES
White rice	750g	750g	15-20 minutes	Hardness	Softening with rice
Chicken	800g	800g	15-20 minutes	Hardness	The whole chicken
Mutton	900g	900g	15-20 minutes	Coated	
Pork	900g	900g	15-20 minutes	Coated	
Beef	1000g	1000g	15-20 minutes	Hardness	3 cm thick
Rice	400g	400g	15-20 minutes	Coated	
Corn	400g	400g	15-20 minutes	Coated	
Protein	250g	250g	15-20 minutes	Soft and elastic	

