

ORGA BROWN PRESSURE COOKER USER MANUAL

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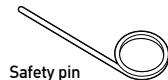
Please read the instruction manual
carefully before using the product.

PNPOONGNYUN

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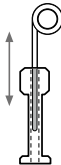
- Do not use a dishwasher to clean this product.
- Do not use the product for purposes other than cooking rice and steaming.
- Specifications of this product may change without forewarning to improve quality.

Included parts



Safety pin

Safety pin for punching a hole to prevent the steam vent hole from being blocked after cooking rice (Be careful not to lose it.)



User Manual

- 03 Name of Each Part
- 04 Features of Pressure Cooker
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USER MANUAL

User Manual

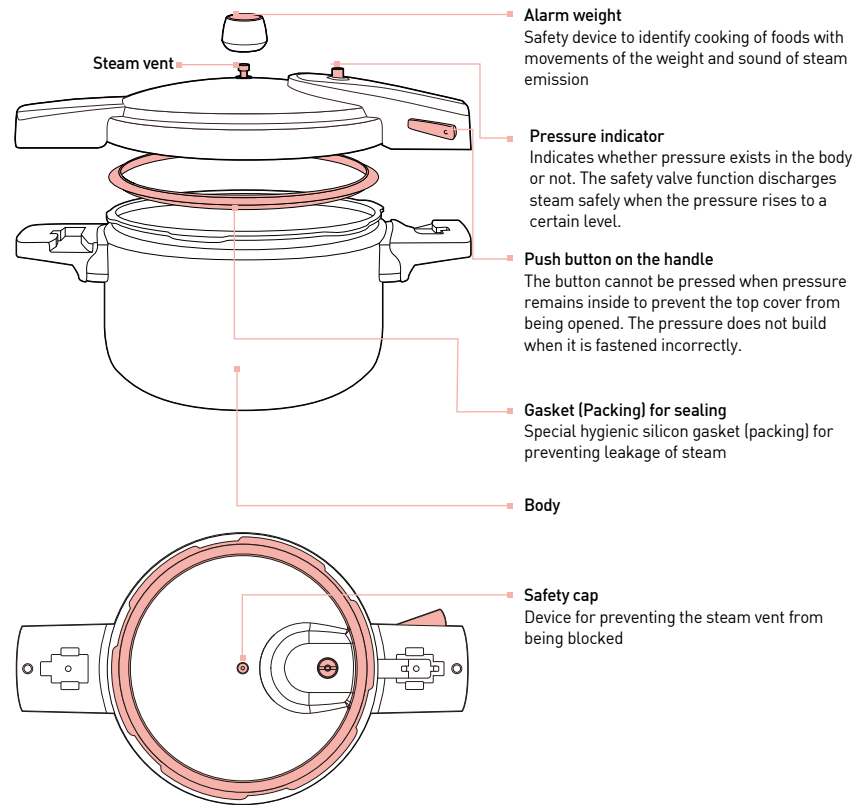
03 Name of Each Part

04 Features of Pressure Cooker

05 How to Cook Rice

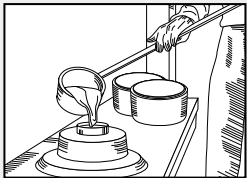
Specifications of this product may change without forewarning to improve quality.

■ Name of Each Part



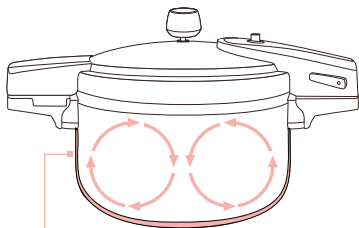
Features of Casting Pressure Cooker

- It is the only gravity casting (hand casting) pressure cooker in the country.
- It provides the unique heat storage effect of casting.
- It preserves the natural taste and nutrition of ingredients.
- It displays excellent heat conductivity and heat preservation in comparison to normal products.



Effects according to the Principle of Casting Pressure Cooker

- The bottom of the pot which directly contacts the heat is made thicker to improve the safety and heat preservation. Therefore, food is not burnt or stuck easily when heating.
- The outer wall of pot which is relatively thinner than the bottom of pot delivers heat rapidly. Therefore, the natural taste of food is preserved and the destruction of nutrients is minimized.



The thickness of bottom is different from the thickness of side so that heat is delivered evenly and the heat preservation is excellent.

How to Cook Rice

01 Add desired amount of rice to serve in the pressure cooker

- Add desired amount of rice to serve in the pressure cooker evenly.
- One serving is 180ml, 150g, which is about the size of an average paper cup.
 - ▶ There might be small differences according to the size of paper cup when using paper cup for measurements.
- Discard the water used to initially rinse the rice.
 - ▶ Pour enough water at first and rinse away as if stirring lightly without applying too much force.
- Remove rice bran or dust by stirring with hands and clean by squeezing and unsqueezing with hands lightly.
- Leaving the rice in water for too long may cause a rice bran smell and may decrease flavor since grains of rice are crushed.

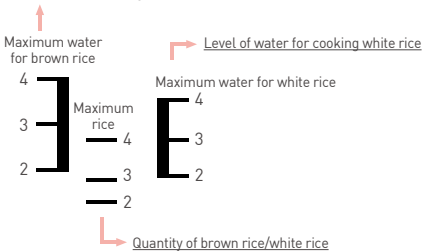
Quantity of rice per serving (same for brown rice and white rice)

Serving for 2	300g
Serving for 3	450g
Serving for 4	600g

Level of water per serving

	Brown rice	White rice
Serving for 2	360g	300g
Serving for 3	540g	450g
Serving for 4	720g	600g

Level of water for cooking brown rice



TIP

Time for soaking rice varies according to season.

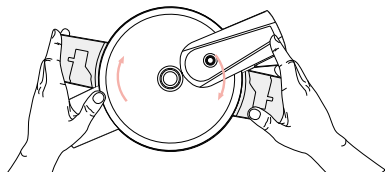
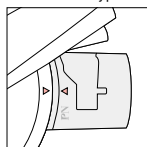
Cook rice after soaking rice for 30 minutes in summer and over 1 hour in winter.

02 Closing the top cover

- Press the button on the top cover handle to ensure it operates smoothly.
- Raise the top cover and align '▶' mark on the top cover with '◀' mark on the handle.
- While pressing down the top cover slightly, turn the top cover clockwise until it clicks and the bottom and top handles are aligned.
- Close the top cover to align it with the body horizontally.

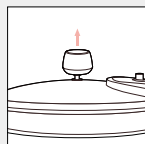
▶ Using the product without closing the top cover completely is dangerous..

Push button type



03 Standing the alarm weight upright

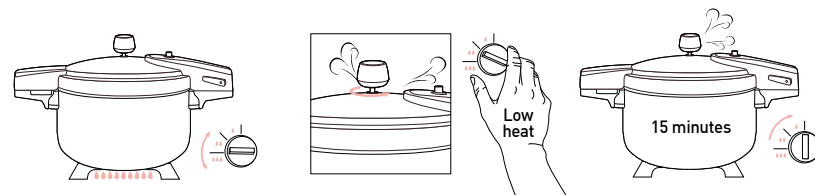
- Stand the alarm weight upright before heating.



04 Heating (brown rice)

Heating adjustment order: High heat → Low for 15 minutes → Turn off heat

- Start heating with high heat and adjust heat so that flames will be less than the height of pot bottom from the stove top.
- Reduce heat when the alarm weight moves and turn off heat after 15 minutes.



TIP

Heating (white rice)

Heating adjustment order: High or medium heat → Medium heat or below → Turn off heat.

- Start heating with high or medium heat according to the amount of rice and adjust heat so that flames will be less than the height of pot bottom from the stove top.
- Reduce heat to medium or below when the alarm weight moves and turn off heat 2~3 minutes later.

▶ For rice soaked for more than 2 hours, the alarm weight may start moving 3-4 minutes earlier than unsoaked rice.

05 Steaming

- Steam thoroughly for more than 10 minutes while the heat is turned off.

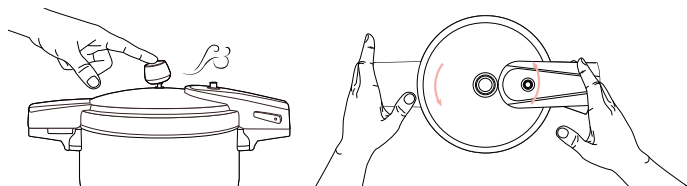


06 Opening the top cover

- When steaming is finished, check that internal pressure has been discharged completely by laying down alarm weight diagonally.
- Check whether pressure indicator has gone down.
- After pressing down the handle button completely, open the top cover counterclockwise slowly.
- Be careful not to open the top cover when you press down the handle button.

If the top cover is not opened smoothly, it indicates that pressure still remains in the product and it is dangerous to open the top cover. In this case, do not open the top cover forcibly.

► Do not open the top cover in a hurry, cool it down with a cold wet towel and open it in the normal way.



TIP

A I burnt the aluminum pressure cooker severely!

Cautions should be taken when the aluminum pressure cooker is burnt severely since aluminum material and coating are vulnerable to strong alkali liquid such as bleach.

Removal method

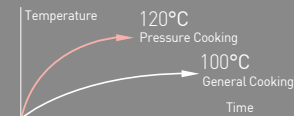
- Pour water up to the point of burnt rice and apply low heat while the top cover is opened.
 - The normal boiling time is 15 minutes. However, adjust the time according to the degree of burn.
- Boil water until most of burnt rice are loosened.
- Remove the burnt rice and clean with dishwashing detergents.

B The color of steamed rice changes when cooking rice with the pressure cooker!

Depending on the type of rice, the color of steamed rice may be slightly unusual (blue, light yellow, light gray) after pressure cooking due to ingredients of rice. It is also related to the water constituents, which may or may not show difference in color. It occurs since rice is cooked under high temperature and high pressure. Despite this rice becomes easier to digest and has better taste after pressure cooking.

C What is pressure cooking?

The atmospheric pressure in our living space is 1 barometer and it does not exceed 100°C when water is boiled since steam escapes outside when the steam lifts the top cover. However, the boiling point rises to 120°C when the atmospheric pressure increases to 2 barometers by tightly containing steam in a pressure cooker and this is the principle of pressure cooking. Pressure cooking cooks in high temperature, high pressure within a short time thus displays good flavor and preserves nutrients and can efficiently cook brown rice, boiled rice with cereals and steamed dishes. It reduces time and fuel for cooking.



WARNING & PRECAUTIONS

Warning and Precautions

11 Warning and Precautions before Using

14 Warning and Precautions while Using

17 Warning and Precautions after Using

19 Precautions on Safety Cap

20 Precautions on Gasket (Packing)

21 Handling Care

- Read the warnings and precautions for safety before using the product.
Keep the instruction manual in a secure place.
- Follow instructions stated in this manual since they are intended to prevent human injuries and property damage in advance by using the produce safely.
- When the pressure cooker is heated up, pressure and temperature are raised rapidly inside the pressure cooker, so there is a risk of accident such as explosion and burn. Use the product safely according to the instructions and precautions.

⚠ Warning: Details that may cause death or serious injuries when violated.

⚠ Precautions: Details that may cause injuries or physical damages when violated.

⚠ Warning before Using

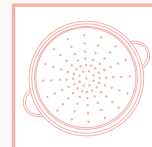
01 Do not use the product for purposes other than cooking rice and steaming

- Please do not use for purposes of cooking soybeans (beans), red beans, curry, flour, boiled chicken with rice, deep frying, seaweed, soup, herbs and vegetables, barley tea, plain water, dried radish leaves, jam, laundry, sterilization. Food, especially those with high viscosity or which rise, may block holes and may cause explosion or burns if requiring a large quantity of oil.



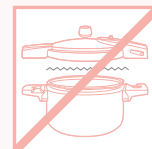
02 Use the steaming plate for steaming

- In case of steaming ingredients such as sweet potato, use the steaming plate to prevent food from contacting water directly for safe cooking.



03 Appropriately adjust quantity of materials

- Over-filling may cause explosion since pressure with the cooker rises abnormally.
- The maximum quantity should be less than 1/2 of pot capacity. Rice with cereals and steamed dishes that rise while cooking should be cooked at 1/3 of capacity (including water).



04 When handles move around

- There is a danger of falling and it is dangerous since the safety device does not operate.
- Use after tightening bolts on the handle with tools when bolts are loosened.
- Receive service when there are damages to parts.



05 Do not disassemble or modify the product

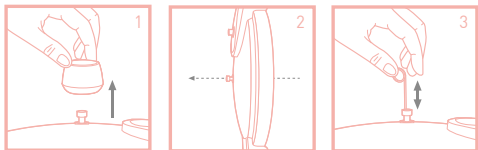
- May cause malfunction and safety problems.



06 Check the steam vent hole of the top cover

- Check whether the steam vent hole is blocked before using the product.
- If the steam vent hole is blocked, it will increase the internal pressure. In this case, use the product after punching the steam vent hole with the safety pin.

How to check the steam vent hole



1. Pull the alarm weight upward to remove.
2. Check whether the steam vent hole is blocked.
3. If the hole is blocked then use safety pin to punch a hole.

How to insert the alarm weight



Tilt the alarm weight on top of the steam vent and press it down strongly.

07 Do not use the product when parts or product are damaged or there are distortions

- This may cause malfunction and safety problems.
- Take to service if parts are broken. Distorted pots should be discarded.

08 Check loosen nuts in steam vent and safety valve

- Use by securely tightening nuts when loosened.

⚠ Precautions before Using

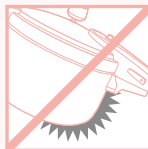
01 When using for the first time

- Use after thoroughly cleaning gasket (packing), body, top cover after removing gasket (packing) with neutral dishwashing detergent with sponge.

Warning while Using

01 When opening the top cover

- May cause severe burns when the top cover is opened forcibly while being heated or right after turning off the heat since the top cover may pop off or hot contents may discharge. Please open the top cover by removing steam completely using the alarm weight when it is absolutely necessary to open the top cover.



02 Cautions on physical impact or moving the product

- Applying physical impacts on the product or dropping the product while moving it may cause burns by explosion. Use caution.

Precautions while Using

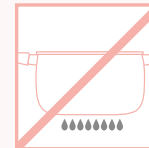
01 Unnecessarily high heat is dangerous

- May cause damage when the handles are burnt.
- Adjust flames less than the size of pot bottom.



02 Do not heat empty pot

- May damage the product.



03 Place the pot to avoid flames from touching the handles

- Adjust the direction of the pot to avoid contact with flames when using stove with more than 2 burners.



04 Do not heat while oils (cooking oils) are on the exterior of the product

- Oil burns may damage the product.



05 Use safely by placing in the middle of the stove

- The pot may tip over.

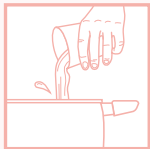


06 Maintain heat below medium once the alarm weight starts moving

- Rice may burn if the heat is too strong.

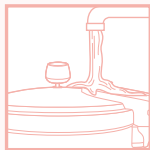
07 Be careful not to let the inside of the pot dry when using steaming plate

- May damage the product when cooking while the pot is empty.
- Handle with care since steaming plate is extremely hot.



08 Emergency care (rapid cooling) when there are abnormalities

- If abnormality is discovered while cooking then level the pot by turning off the heat and let cold water flow for 3 minutes over the top cover and open the top cover after confirming that steams are completely let out.
- Handle with care with oven mitts or cloths when moving pots since the handles are hot and be careful not to drop by holding the handles tightly.

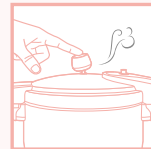


► May cause burns by explosion when dropped.

⚠ Warning after Using

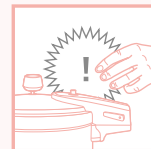
01 Open after confirming that all steam is out after cooking

- May cause burns since the top cover may pop off or hot contents will be discharged.
- If it is impossible to press down the button on the handle for opening the top cover, it indicates that pressure still remains in the product which is very dangerous. Do not open the top cover forcibly.



02 Handling care after cooking

- May cause burns since the pot, handle, alarm weight and pressure indicator are hot after cooking.



03 Keep away from children

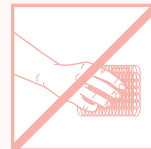
- May cause burns since the pot is very hot.



⚠ Precautions after Using

01 Use a soft cloth when cleaning

- May damage the product when metal scoop or wired scrubber is used.



02 Wash with sponge applying neutral detergent for dishes and remove water

- There may remain white powder after cleaning but it is caused by fine components from tap water.

03 When removing burns

- Do not use metals such as knives or spoons as they damage the product.
- Remove after softening the burns by soaking in hot water.

04 Storing after cooking

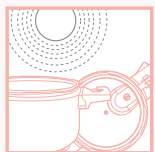
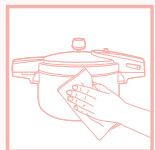
- Dry well before storing.
- Do not store foods in the pot since it may discolor the pot, please move remaining foods to other containers.

05 Regular inspection for every 6 months

- Please make inquiries to the Service Center if there are abnormalities after inspecting the alarm weight, steam vent, pressure indicator, packing and handles.

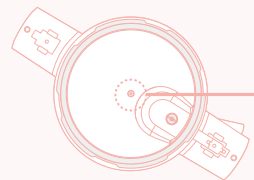
06 Do not use dish washer

- Do not use the dish washer for cleaning. Using the dish washer for cleaning will strip off coating from the surface.



⚠ Precautions on Safety Cap

01 Name of each part and description of its function



■ Safety cap

Device for preventing the steam vent from being blocked



■ Rubber ring

Makes it easier to detach safety cap.



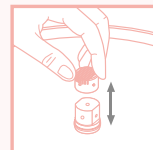
■ Steam vent nut

Device for fixing the steam vent and preventing it from being blocked

02 Operation before cooking rice

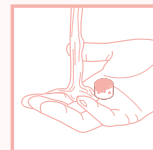
- Pull the safety cap out from the steam vent inside of the top cover and ensure if the rubber ring is inserted into the steam vent nut.
- Clean the steam vent nut, rubber ring and safety cap before using them.
- After cleaning, insert the safety cap into the steam vent nut.

► The safety cap of the steam vent is detachable for easy cleaning.



03 Keep the safety cap on the steam vent inside of the top cover clean

- There is a danger of steam vent being blocked by foreign substances.



04 When the safety cap is not inserted well

- Use after thoroughly cleaning after checking for foreign substances inside of the safety cap.

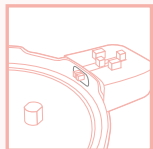
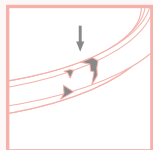
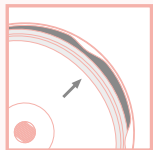
05 When the safety cap is lost

- Even if it is lost, there will be no problem for operation. However, using the safety cap will reduce a danger of steam vent being blocked.
- The safety cap can be purchased from the Service Center.

Precautions on Gasket (Packing)

01 Purchase, replacement when gasket (packing) is damaged

- Discoloration on gasket (packing) does not cause problems but tears and shrinkage can cause steam leak.
- Gasket (packing) is disposable. Please replace it every 6 months.
- If there are cracks in gasket (packing) then it may cause discharges of contents.
- Check whether gasket (packing) is damaged when steam leaks.
 - ▶ Purchase gasket (packing) from a nearby hypermarket or the Service Center.



02 Reason for the gasket (packing) hole

- When the cooker is blocked during cooking, the gasket (packing) is moved back to the relevant part or turn over, allowing the pressure to be discharged.
 - ▶ KC (safety certification) is applied to this product.

Handling Care

01 Keep the product clean

- Dry the product completely before storing to prevent discoloration.

02 Store by removing salts completely

- Store after completely removing salts after cooking foods containing salts. The product may be damaged if stored with salt remaining.

ADDITIONAL INFORMATION

Additional Information

23 Please Check before Reporting Malfunction

25 Information on the Standard of Consumer Dispute Settlement

Please Check before Reporting Malfunction

Checkpoint	Solutions
Steam is coming out from handles (safety device)	<ul style="list-style-type: none">· Evenly spread gasket (packing) by moving its position and thoroughly clean where there are leftovers.
Pressure is not building since steam is leaking from safety valve areas	<ul style="list-style-type: none">· Nuts may be loose please receive service by contacting the Service Center.
Water for boiling rice overflows from underneath the alarm weight	<ul style="list-style-type: none">· It is overflowing before rice is sufficiently absorbing water so reduce heat a little bit.
Alarm weight is not moving at appropriate time and steam is leaking from underneath the alarm weight	<ul style="list-style-type: none">· Upright alarm weight and check whether steam vent is blocked.· It is a case of loose alarm weight bolts and steam vent nuts, please contact the Service Center for appropriate actions.
Rice keeps burnt	<ul style="list-style-type: none">· Turn off the heat earlier under normal fire power.· Replace new gasket (packing) for sealing after checking leakage of steam.
When steam vent safety cap is not inserted well	<ul style="list-style-type: none">· Use after thoroughly cleaning after checking whether there are leftovers inside steam vent safety cap.
When components are lost	<ul style="list-style-type: none">· Purchase by contacting the Service Center.

■ What is Consumer Centered Management (CCM)?

This is the system to evaluate and certify whether a corporation restructures all the activities from a consumer's perspective into customer-driven activities and improves the relevant business activities on an ongoing basis.



The purpose of this system is to reinforce the internal and external competitiveness through the distribution of consumer-oriented business culture and establishment and reorganization of consumer-related system and contribute to the improvement of consumer benefits through efforts to improve consumers' rights.

- PN PoongNyun acquired CCM certificate on December 2010 for the first time in the kitchen appliance manufacturing industry.

Information on the Standard of Consumer Dispute Settlement

• Standards on compensation damages

Kitchen appliance		
Common problems	Solutions	Note
1) Damage of product by defect of quality, performance and function occurred naturally within 1 month after purchase	- Free replacement or full refund	(Purchase price - amount of depreciation) for calculating the remaining balance after depreciation
2) Damage of product by a quality, performance and functional problem occurred within the warranty period with normal use <ul style="list-style-type: none"> - When a problem occurred - When the same problem occurred again after repair (2nd time) - When repair is impossible - When replacement is impossible or the same problem occurred again 	<ul style="list-style-type: none"> - Free repair - Free replacement - Free replacement - Full refund 	
3) Damage occurred because no part for repair is available within the holding period of parts <ul style="list-style-type: none"> - Within the warranty period <ul style="list-style-type: none"> • When damaged by a quality, performance and functional problem occurred naturally in normal use status • When damaged by customer's intention or negligence - After the warranty period 	<ul style="list-style-type: none"> • Free replacement or full refund • Replace with the same product after receiving the amount for charged repair - Refund the remaining balance including 5% of purchase price after proportional depreciation from the purchase price (If the remaining balance after depreciation < 0, calculate it as 0) 	
4) When the service provider has lost the product which a consumer requested for repair <ul style="list-style-type: none"> - Within the warranty period - After the warranty period 	<ul style="list-style-type: none"> - Free replacement or full refund - Refund the remaining balance including 10% of purchase price after proportional depreciation from the purchase price (Maximum limit : Purchase price) 	

- Descriptions on cleaning and adjusting equipment are not malfunction.
- The company is not responsible for safety accidents caused by customers' faults.
 - When damaged by customers' negligence.
 - When broken by repairs or modifications by person other than authorized repairer from the Service Center.
 - When used for purposes other than cooking.
- The holding period of parts for discontinued products is 5 years.
- It is possible to repair functional parts only on products with expired functional parts.
- Free repair is available when receipts proving the purchase for products less than 1 year.
- Please use genuine parts for safe use and for long-term use.
- Please check trademark before purchasing. The company is not responsible for problems caused when using imitations.

• Details of repairs and inspections

Date	Repairs and instructions	Repaired from	Names of repairer	Signature

I Please get signatures after receiving service for future reference. Please receive receipts after receiving charged service. I

MEMO

MEMO

MEMO

- Product information

Product name	Model name	
Date of purchase	Purchased from	Phone)

- Customer information

Name	Phone
Address	

- Warranty period

Gasket (packing)	Body and main parts (Top cover handle, alarm weight, steam vent, safety valve)	Note
6 months	1 year	Repairs by negligent use by consumers are charged.

- Breakdowns from normal use within warranty period is repaired for free from an agency or the Service Center.
- Repairs after the expiry of warranty period are charged.
- The product is manufactured under strict quality control and inspection processes.
- Please present this warranty for service.
- **Items not included in this warranty comply with customer compensation regulations per item.**
 - When damaged by customer's negligence (moving, fall, impact, damage, overheat, excessive operations) after installation.
 - When damaged by natural disasters (fire, gas damages, earthquakes, storm and flooding).
 - When replacing expandable parts being worn out normally during its life.



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