

STAINLESS STEEL PRESSURE COOKER USER MANUAL

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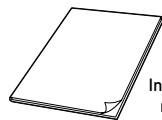
Please read the instruction manual
carefully before using the product.

PNPOONGNYUN

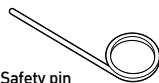
Please read the instruction manual carefully before using the product.

- This product is for home use only. Use only on a gas stove.
- 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

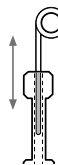


Instruction
manual



Safety pin

A pin for removing foreign objects from steam vent hole before cooking rice or punching a hole when the hole is blocked
(The safety pin is inserted in the user manual.
Do not throw it away and store it safely.)



User Manual

- 04 Name of Each Part
- 05 Features of Pressure Cooker
- 07 How to Cook Rice

Warning and Precautions

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USER MANUAL

User Manual

04 Name of Each Part

05 Features of Pressure Cooker

07 How to Cook Rice

PN PoongNyun, No.1 brand in Korea,

making excellent products for its valued customers.

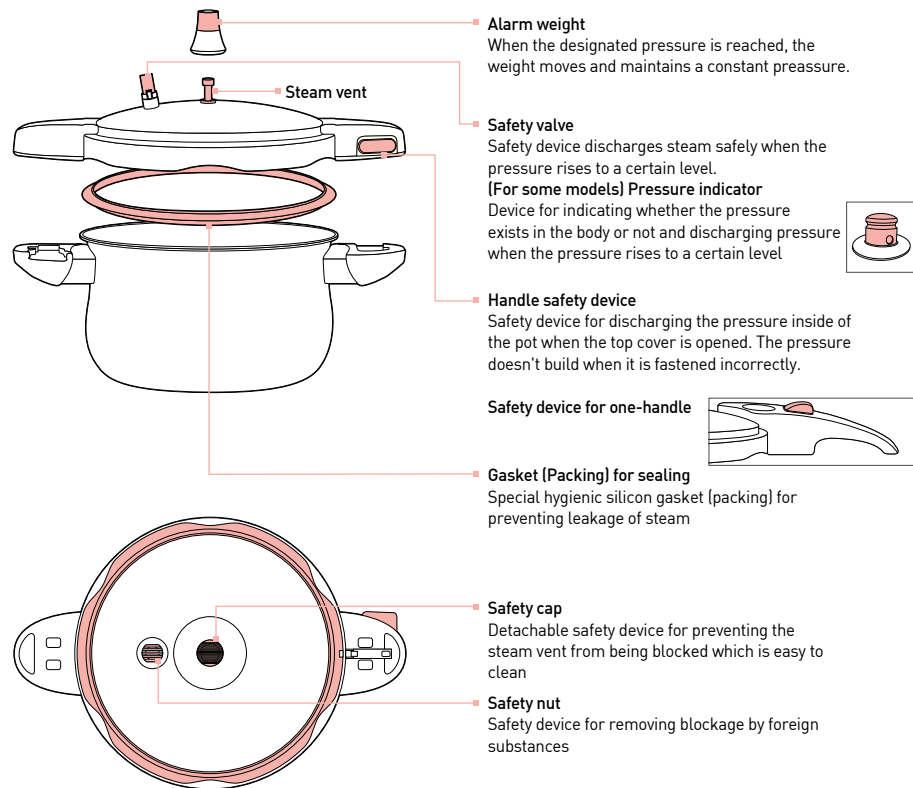
PN PoongNyun always puts the customer first.

Since 1954

- Since its establishment in 1954, PN PoongNyun has been a leader in making kitchen products in Korea.
- Based on its history and tradition, PN PoongNyun promises constant trust and sincerity.
- PN PoongNyun's products remain popular regardless of changes in dietary culture.

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

■ Name of Each Part

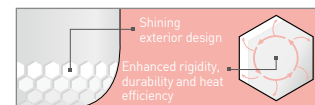


Features of Stainless Steel Pressure Cooker

- Made from stainless steel material which makes it hygienic and easy to clean.
- 18-10 stainless steel which is safe and harmless.
- Strong flame, alkali and acid resistance for semi-permanent use.
- Even heating function for the whole pot to cook food evenly without being burnt.
- Applied Hot Rolling method
The special method to connect while pressing with a 300~400°C heat is used.
- Scientific pressure cooking method to raise the boiling point of water to 120°C within a short time through the sealing of the container reduces cooking time.
- Applied dimple method
Dimple method is applied to some products to improve functionality as well as enhance design and durability.

What is the advanced dimple method?

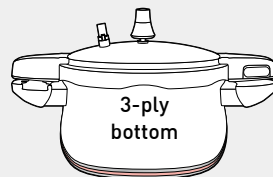
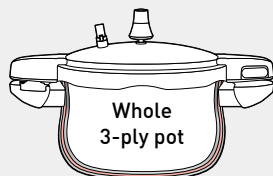
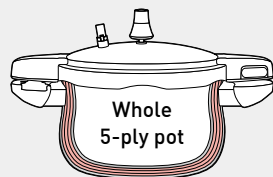
This advanced method has wider surface area for absorbing heat to maximize heat efficiency.



Differences according to the Composition of Materials in Stainless Steel Pressure Cooker

• Whole 5-ply pot

- The body is composed of multiple materials (STS+AL1050+AL3003+AL1050+STS).
- It is the new material cooking equipment for healthy food which is harmonized with advantages of aluminum (heat conductivity, heat preservations) and stainless steel (hygiene, acid resistance, alkali resistance and flame resistance).
- Stainless 430 line is applied on the outer surface so that it can be used both the previous heating equipment as well as induction heating apparatus (IH plate).

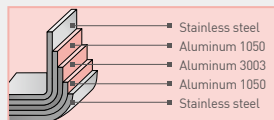


• Whole 3-ply pot

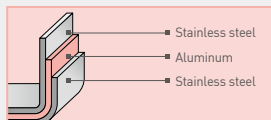
It displays excellent heat conductivity and heat preservation since environmentally friendly stainless steel covers highly heat-conductive aluminum layer.

• 3-ply bottom

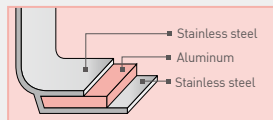
The pressure cooker with thick 3-ply bottom has excellent heat preservation and durability.



Whole 5-ply pot



Whole 3-ply pot



3-ply bottom

How to Cook Rice

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

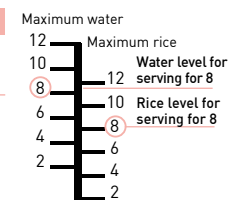
- Add desired amount of rice to serve in the pressure cooker evenly.
- One serving is 180mL, 150g, which is about the size of an average paper cup.
 - ▶ There might be small differences according to the size of paper cup when using paper cup for measurements.
- Discard the water used to initially rinse 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 lightly 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

For home use			For business		
Serving for 2	360mL	300g	Serving for 15	2,700mL	2,250g
Serving for 4	720mL	600g	Serving for 20	3,600mL	3,000g
Serving for 6	1,080mL	900g	Cook delicious rice by adjusting the quantity of water.		
Serving for 8	1,440mL	1,200g			
Serving for 10	1,800mL	1,500g			
Serving for 12	2,160mL	1,800g			

* The quantity of rice filled in a paper cup is approximately 150g.

In case of cooking for 8



* Applied to some models.

TIP

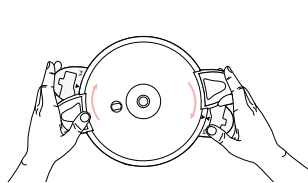
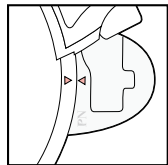
Time for soaking rice varies according to season.

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

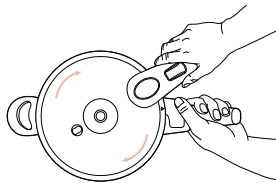
02 Closing the top cover

- Move the red button on the top cover handle to ensure it operates smoothly.
- Place the top cover on top of body 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.

▶ When the top cover is closed incompletely, steam may leak and food may not be cooked well or there is a danger of burn. Make sure that the top cover is closed completely.



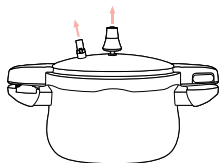
In case of two-handle pressure cooker



In case of one-handle pressure cooker

03 Standing the alarm weight and safety valve upright

- Stand the alarm weight and safety valve upright when cooking food.
- ▶ However, some models where the safety valve cannot be stood upright may be exempted.

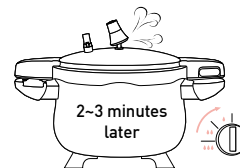
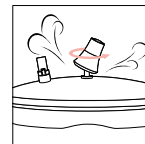
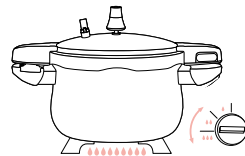


04 Heating

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

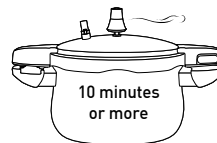
- Start heating with high or medium heat according to the amount of rice and adjust heat so that flames will be less than the height of pot bottom from the stove top.
- Reduce heat to medium or below when the alarm weight moves and turn off heat after 2~3 minutes.

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



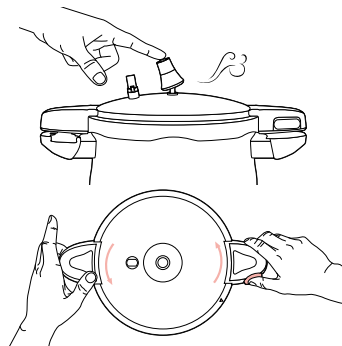
05 Steaming

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

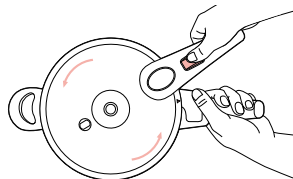


06 Opening the top cover

- When steaming finished, check that internal pressure has been discharged completely by laying down alarm weight diagonally. (For some models) When the pressure has been discharged completely, the 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 at the same time 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.

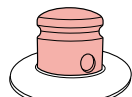


In case of two-handle pressure cooker



In case of one-handle pressure cooker

<In case of Pressure indicator>

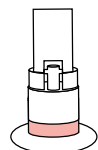


Pressure remaining in the product

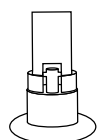


Pressure being discharged completely

<For some models>



Pressure remaining in the product



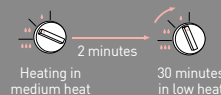
Pressure being discharged completely

TIP

A Rice keeps burning once the stainless steel pressure cooker is burnt!

If the pressure cooker has been previously burnt once and a proper measure has not been taken, rice may burn again even if you clean the cooker. You can remove foreign substance to prevent rice from burning by using fruit peel.

1. Fill the pot with fruit peel until it reaches just over burnt areas. (Any type of fruit can be used)
2. Fill water in the same way as cooking rice and heat after closing the top cover.
3. Boil for another 30 minutes over low heat after 2 minutes once alarm weight starts moving.
4. Remove remains after opening the top cover once it's fully steamed.
 - ! Do not discharge pressure forcibly but let it discharge naturally. !



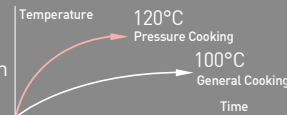
B The color of steamed rice changes when cooking rice with the pressure cooker!

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

13 Warning and Precautions before Using

15 Warning and Precautions while Using

18 Warning and Precautions after Using

20 Precautions on Safety Cap

21 Precautions on Gasket (Packing)

22 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 product 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 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

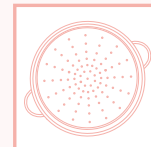
01 Do not use the product for purposes other than cooking rice and steaming

- 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.



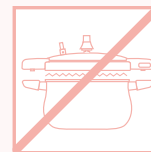
02 Use the steaming plate for steaming

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



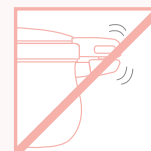
03 Appropriately adjust quantity of materials

- 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

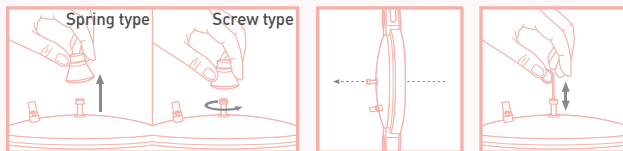
- May cause malfunction and safety problems.



06 Check the steam vent hole of the top cover

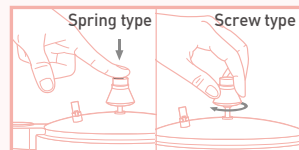
- Check whether the steam vent hole is blocked before using the product.
- If the steam vent hole is blocked, it will increase the internal pressure. In this case, use the product after punching the steam vent hole with the safety pin.

How to check the steam vent hole



1. **Spring type** Pull the alarm weight upward to remove.
Screw type Pull the alarm weight vertically upward and turn it counterclockwise 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. [The safety pin is inserted in the user manual.]

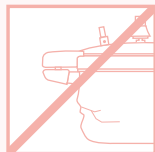
How to insert the alarm weight



- Spring type** Tilt the alarm weight on top of the steam vent and press it down strongly.
Screw type Stand the alarm weight upright vertically and turn it clockwise to insert.

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

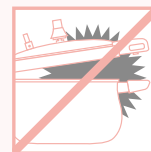
01 When using for the first time

- Before using the product, fill 2/3 of the product with cold water, dilute water with a few drops of vinegar (one spoon of vinegar per cup of water), open the top cover and boil.
- After boiling, clean the product using dishwashing detergent with soft sponge and wash the product thoroughly with water.

⚠ Warning while Using

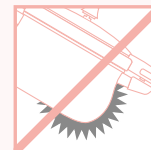
01 When opening the top cover forcibly while in use

- 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 and safety valve when it is 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

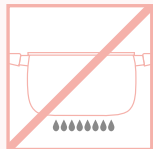
- Oil burns and may damage the product.

05 Use safely by placing in the middle of the stove

- The pot may tip over

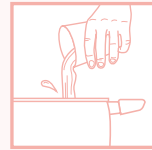
06 Maintain heat below medium once the alarm weight starts moving

- 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

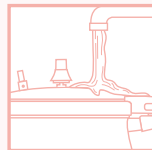
- May damage the product when cooking while the pot is empty.
- Handle with care since steaming plate is extremely hot.



08 Emergency care (rapid cooling) when there are abnormalities

- If abnormality is discovered while cooking, level the pot after turning off the heat, let cold water flow for 3 minutes over the top cover, and open the top cover after confirming that steam is completely let out.
- Handle with care with oven mitt 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.



09 Phenomenon of minerals

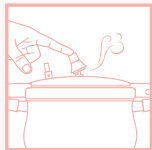
“When cooking rice with a stainless steel product, dark purple or rainbow color stain remains on the product!”

- Mineral discoloration is the color which appears when vegetable or animal products are placed in the pressure cooker (pot) and cooked due to mineral generated from food.
- There are as many colors and shapes as the kinds of minerals.
- This phenomenon is harmless, so you can use the product with confidence, though it can be removed to a certain degree by using a stainless steel cleaner.

⚠ Warning after Using

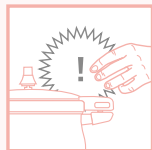
01 Open after confirming that all steam is out after cooking

- 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 the 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 safety valve are hot after cooking



03 Keep away from children

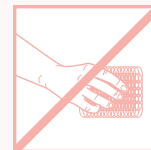
- May cause burns since the pot is very hot.



⚠ Precautions after Using

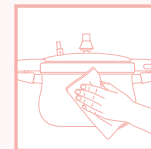
01 Use a soft cloth when cleaning

- 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.



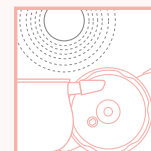
03 When removing burns

- 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.



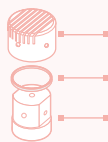
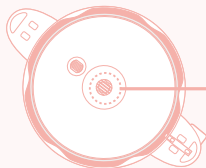
05 Regular inspection for every 6 months

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



⚠ 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

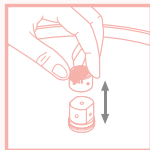
Makes it easier to detach safety cap

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 check 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 clogged 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.

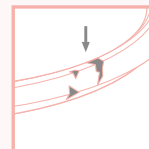
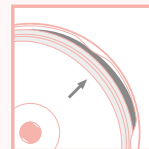
05 When the safety cap is lost

- 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)

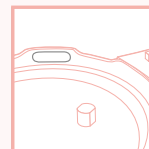
01 Purchase, replacement when gasket (packing) is damaged

- 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.
 - ▶ Using the gasket (packing) for a long period of time will shrink the gasket (packing) and lower its performance.
- 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 remove salts after cooking foods containing salts. The product may be damaged if stored with salt remaining.

ADDITIONAL INFORMATION

Additional Information

24 Please Check before Reporting Malfunction

26 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.



MEMO

Date	Repairs and instructions	Repaired from	Names of repairer	Signature

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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.





STAINLESS STEEL PRESSURE COOKER USER MANUAL

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