

VERTU SERIES PRESSURE COOKER USER MANUAL

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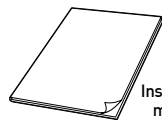
Please read the instruction manual
carefully before using the product.

PNPOONGNYUN

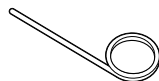
Please read the instruction manual carefully before using the product.

- 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

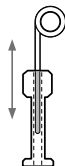


Instruction
manual



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.)



For home use



User Manual

03 Name of Each Part

04 Features of Pressure Cooker

05 How to Cook Rice

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18 Precautions on Gasket (Packing)

18 Handling Care

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20 Please Check before Reporting Malfunction

22 Information on the Standard of Consumer
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USER MANUAL

User Manual

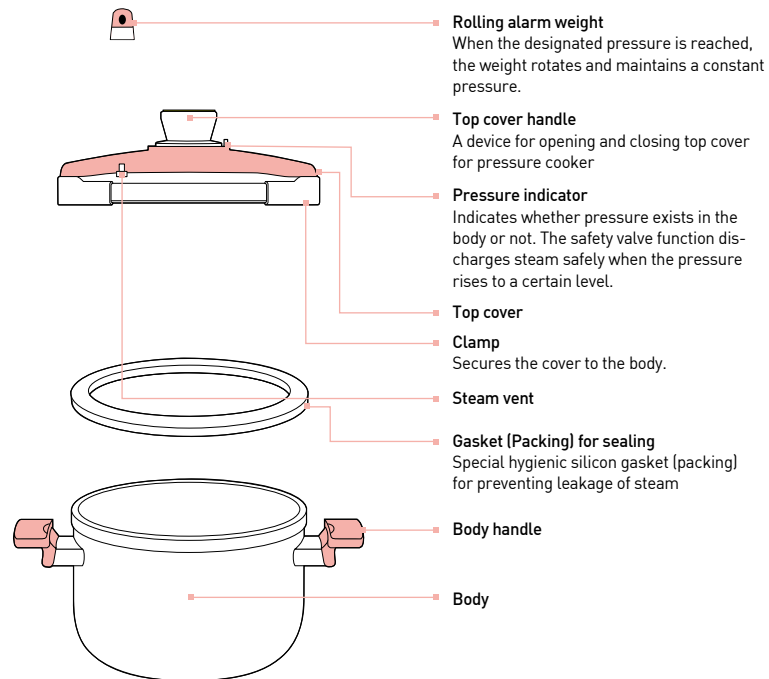
03 Name of Each Part

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 Vertu Series Pressure Cooker

- **Convenient one-touch pressure cooker**

Its one-touch top cover handle allows you to open and close it easily with one hand from any direction.

- **Reliable special safety design**

A safety feature prevents the top cover from opening if any pressure remains within the pot.

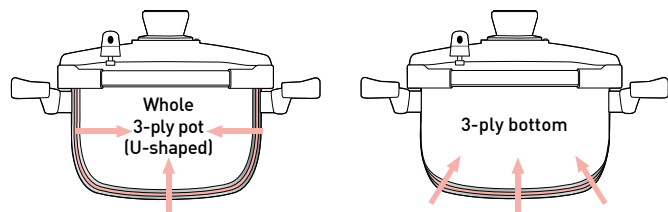
- **Applied fresh green product exterior**

- **Long-term durability**

Applied 18-10 stainless steel which is harmless to the human body and has strong salt, alkali and acid resistance for excellent durability.

- **Rolling alarm weight which maintains a constant pressure**

When the internal pressure has reached a designed level, the rolling alarm weight rotates and maintains a constant internal pressure.



How to Cook Rice

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

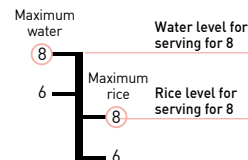
- Add desired amount of rice to serve in the pressure cooker evenly.
- One serving is 180mL, 150g, which is about the size of an average paper cup.
 - ▶ There might be small differences according to the size of paper cup when using paper cup for measurements.
- Discard the water used to initially rinse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

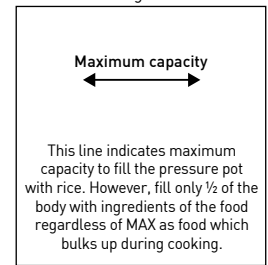
| | For home use | |
|---------------|--------------|--------|
| Serving for 1 | 180ml | 150g |
| Serving for 2 | 360ml | 300g |
| Serving for 4 | 720ml | 600g |
| Serving for 6 | 1,080ml | 900g |
| Serving for 8 | 1,440ml | 1,200g |

- The quantity of rice filled in a paper cup is approximately 150g.
Adjust the quantity of water to cook delicious rice to your taste.

In case of cooking for 8



In case of cooking with VERTU mini



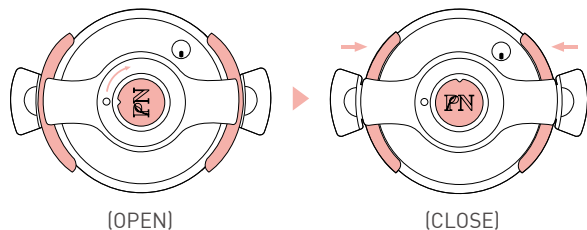
TIP

Time for soaking rice varies according to season.

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

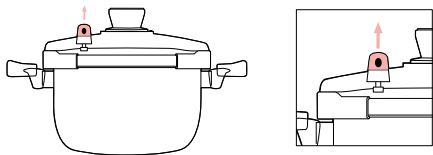
02 Closing the top cover

- Hold the top cover handle and turn it from OPEN to CLOSE until it clicks. (Clockwise)
- Lift the top cover handle to check again that the top cover is securely fastened.



03 Standing the rolling alarm weight upright

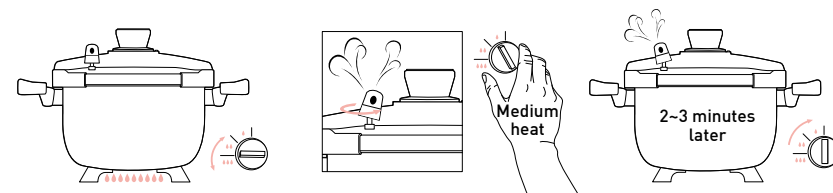
- Stand the rolling alarm weight upright when cooking.



04 Heating

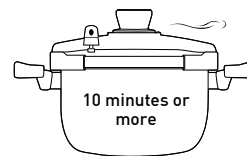
Heating adjustment order: High or medium heat → Medium heat or below → Turn off heat

- 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 rolling alarm weight moves and turn off heat after 2~3 minutes.
 - ▶ For rice soaked for more than 2 hours, the rolling alarm weight may start moving 3-4 minutes earlier than unsoaked rice.



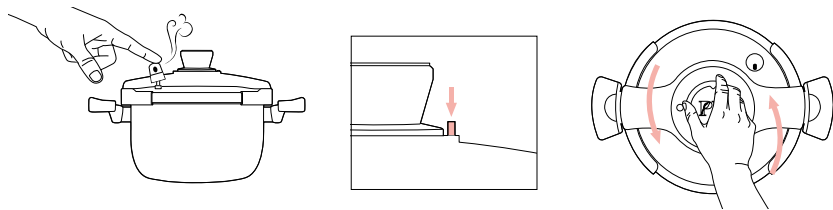
05 Steaming

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



06 Opening the top cover

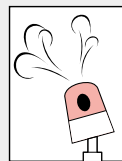
- Discharge internal pressure by laying down the rolling alarm weight diagonally.
- Check whether the pressure indicator has gone down.
- Open the top cover by turning the top cover handle from CLOSE to OPEN until it clicks. (counterclockwise)



* Safety device and auxiliary safety device

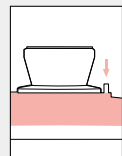
• Rolling alarm weight

It maintains a certain pressure while cooking and notifies the status of cooking by sounding alarm once pressure is built up. Please discharge internal pressure by laying down the rolling alarm weight diagonally.



• Pressure indicator

It has the safety valve function so that in case the rolling alarm weight does not function properly, it operates to prevent the pressure inside the pressure cooker from raising over a certain level. If the pressure inside the pressure cooker is built up, the golden pin is raised. If the golden pin is raised, the top cover handle will not move from CLOSE.

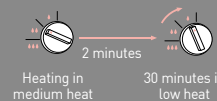


TIP

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 rolling alarm weight starts moving.
4. Remove remains after opening the top cover once it's fully steamed.
[Do not discharge steam forcibly but let it discharge naturally.]



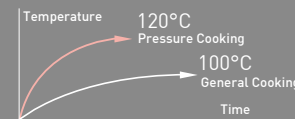
B The color of steamed rice changes when cooking rice with the pressure cooker!

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

11 Warning and Precautions before Using

13 Warning and Precautions while Using

16 Warning and Precautions after Using

18 Precautions on Gasket (Packing)

18 Handling Care

- Read the warnings and precautions for safety before using the product. Keep the instruction manual in a secure place.
- Observe the matters 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 of 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

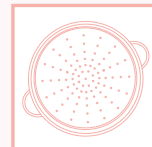
01 Do not use the product for purposes other than cooking rice and steaming

- 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.



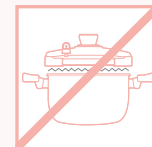
02 Use the steaming plate for steaming

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



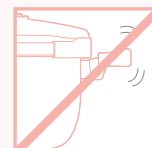
03 Appropriately adjust quantity of materials

- 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 as being cooked should be cooked at 1/3 of capacity (including water).



04 When handles move around

- 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

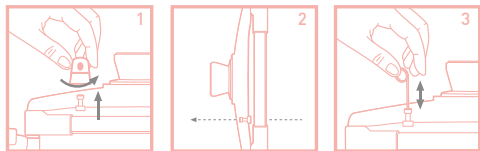
- May cause malfunction and safety problems.



06 Check the steam vent hole of the top cover

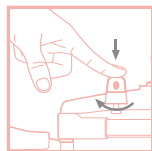
- Check whether the steam vent hole is blocked or not before using the product.
- If the steam vent hole is blocked, it will increase the internal pressure. In this case, use the product after punching the steam vent hole with the safety pin.

How to check the steam vent hole



1. Stand the rolling alarm weight upright and remove it by turning it counterclockwise.
2. Check whether the steam vent hole is blocked or not.
3. If the hole is blocked then use safety pin to punch a hole.

How to insert the rolling alarm weight



- Stand the rolling alarm weight upright and rotate and insert it clockwise.

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

- Dangerous causing malfunction and safety problems.
- Take to service if parts are broken. Distorted pots should be discarded.

08 Check loosen nuts in steam vent.

- Use by securely tightening nuts when loosened.

⚠ Precautions before Using

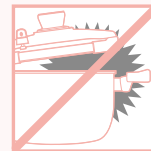
01 When using for the first time

- 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

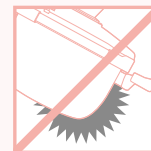
01 When opening the top cover forcibly while in use

- 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 rolling alarm weight 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 to 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.

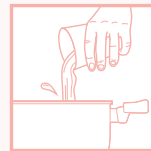
06 Adjust heat below medium once the rolling alarm weight starts moving

- Rice may burn if the heat is too strong.



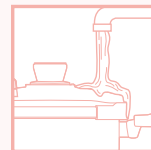
07 Be careful not to let the inside of the pot dry when using steaming plate

- 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 on the top cover, and open the top cover after confirming that steam is 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.



09 Effects of minerals

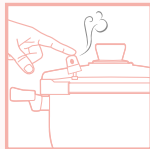
“When cooking rice with a stainless steel product, dark purple or rainbow color stain remains on the product!”

- 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 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

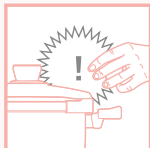
01 Open after confirming that steams are all out after cooking

- May cause burns since the top cover may pop off or hot contents are discharged.
- Do not open the top cover handle forcibly if it cannot be turned. It indicates that steam remains inside the pressure cooker and it is very dangerous.



02 Handling care after cooking

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



03 Keep away from children

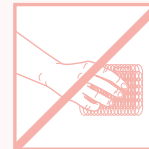
- May cause burns since the pot is very hot.



⚠ Precautions after Using

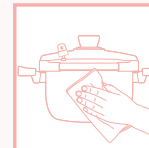
01 Use a soft cloth when cleaning

- 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.



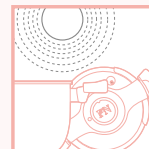
03 When removing burns

- 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

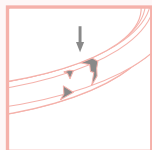
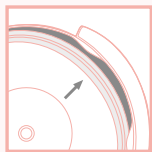
- Please make inquiries to the Service Center if there are abnormalities after inspecting the rolling alarm weight, steam vent, pressure indicator packing and handles.



⚠ 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 discharge of contents.
- Check whether gasket (packing) is damaged when steam leaks.
 - ▶ Purchase gasket (packing) from a nearby hypermarket or the Service Center.



⚠ 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 while salt remaining.

ADDITIONAL INFORMATION

Additional Information

20 Please Read before Reporting Malfunction

22 Information on the Standard of Consumer Dispute Settlement

Please Check before Reporting Malfunction

| Common problems | Checkpoint | Solutions |
|---|--|--|
| Steam comes out from below the top cover | Check the status of top cover being closed. | · Check the instructions in this manual. |
| | Check the operation of pressure indicator. | · Remove foreign substances around the top cover completely. |
| | Check for foreign substances between gasket (packing). | |
| | Wear of gasket (packing) occurred. | · Contact the Service Center. |
| | Check for any impact on the top cover. | |
| Steam is not released after 15 minutes of heating | Cooking or boiling too small amount of food. | · Adjust the amount of rice. |
| | Cooking too large amount of food. | |
| | Heat is too low. | · Increase heat to a normal level. |
| Rice keeps burning | The amount of food is too much. | · Fill the pot with water up to the surface with burnt food, boil water properly to make the burnt food soft and remove. |
| | Cooking for too long time in low heat. | · Adjust the amount of rice and use proper heat. |
| Water for boiling rice overflows from underneath the alarm weight | Water for boiling rice is too much or too little. | · Adjust the amount of water or the level of heat. |
| | Heat is too high. | |
| The top cover cannot be opened | Steam remains in the pot. | · Tilt the rolling alarm weight diagonally to remove steam from the inside. |
| | Pressure indicator does not come down. | · Contact 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

- 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, rolling 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.





VERTU SERIES PRESSURE COOKER USER MANUAL

PN PoongNyun Service Center **1588-9717**

- Head Office : 620, Byeolmang-ro, Danwon-gu, Ansan-si, Gyeonggi-do, Korea
- Publication date : 2014. 12 www.pn.co.kr