



TOWER®

T80206/T80207/T80208

Safety and Instruction Manual

PLEASE READ CAREFULLY



Aluminium Pressure Cooker





Thank you...

... for purchasing a Tower Pressure Cooker. We hope you have years of trouble free cooking with your new purchase.

There are many benefits of using a pressure cooker:

- Foods retain most of their nutrients and are tastier
- Save energy – no need for multiple pots and pans on separate burners
- Save time in preparing meals – cook up to 70% faster when a pressure cooker is used, making it a handy tool to quickly get the meal on the table.
- Less washing is required with 'one pot' cooking and a pressure cooker lid prevents any splashes, splatters or boil overs.

Prepare a variety of meals, side dishes and deserts:

- Soups & Paté
- Steamed vegetables
- Stews and casseroles
- Pasta dishes
- Beans, rice and pulses
- Steamed puddings

PRODUCT SAFETY IMPORTANT

- To reduce the risk of personal injury or property damage, basic safety precautions should always be followed, including the following:
- Read all instructions carefully, as improper use may result in bodily injury or property damage.
- Always check the regulator before use. Hold the cover up to the light and look through the regulator to be certain it is clear.
- Do not fill the pressure cooker over 2/3 full. When making soup, cooking rice, and dried vegetables which expand during cooking, do not fill the cooker over 1/2 way.
- Do not pressure cook foods such as applesauce, cranberries, rhubarb, pearl barley, oatmeal, other cereal, split peas, soup mixes containing dried vegetables, noodles, macaroni or spaghetti. These foods tend to foam, froth and splutter and may block the regulator.
- This appliance cooks under pressure. Improper use may result in scalding. Make certain that the pressure cooker is properly closed before operating and the cover handle must be directly above the body handle.
- Do not place or attempt to pressure cook in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids. Do not touch the hot surface, only touch the handles.

- Do not open the cooker until the internal pressure has been completely reduced, the pressure indicating valve has been released, also check that no steam is escaping when the pressure limiting valve is removed.
- Caution: To ensure safe operation and satisfactory performance, replace the sealing ring if it becomes hard or deformed.
- Close supervision is necessary when the pressure cooker is used near children. It is not recommended that children use the pressure cooker.
- Do not use the pressure cooker for anything other than its original intended use.
- Never use this pressure cooker with oil.

TECHNICAL PARAMETERS

Working Pressure: 80 ± 10% kPa

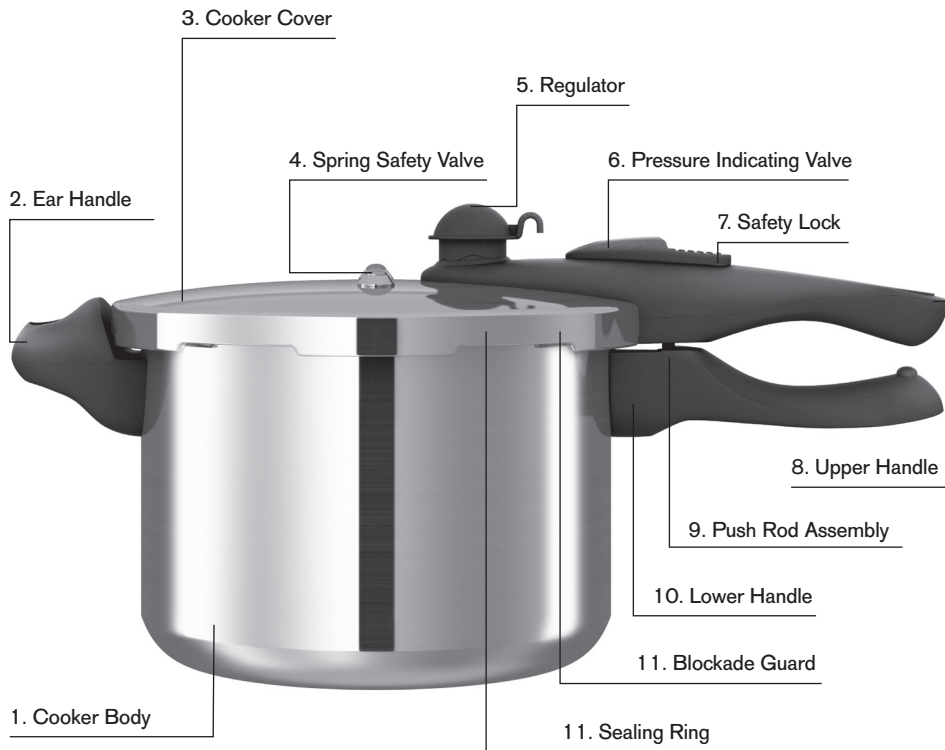
Safety Pressure: 112-160 kPa

Destroy Pressure: > 480kPa

NOTE:

Save these instructions for future reference. This product is intended for household use.





STRUCTURE OF COOKER

1. Cooker Body
2. Ear Handle
3. Cooker Cover
4. Spring Safety Valve
5. Regulator
6. Pressure Indicating Valve
7. Safety Lock
8. Upper Handle
9. Push Rod Assembly
10. Lower Handle
11. Blockade Guard
12. Sealing Ring

The following important safety precautions are recommended by most portable appliance manufacturers.

OPERATING INSTRUCTIONS

Only when adhering to the rules strictly, can the full advantages of the pressure cooker be achieved.

1. To use the pressure cooker for the first time, please add edible oil to the place as shown in Fig 1 for easy opening and closing.
2. The amount of food and water put in the cooker can not exceed $\frac{2}{3}$ of the cooker's volume, see Fig 2, water or soup can not be less than 200 millilitres (about 2 bowls).
3. Always look through the regulator to make certain that it is clear before closing the cover. Please ensure that the safety valve and pressure indicating valve is in good order and the indicating valve is in the dropped position.
4. Place the cover on the cooker and turn the upper handle of the cover clockwise to meet the lower handles position, as shown in Fig 3. This aligns the pushing plate to a working position and the indicating valve is shown, see Fig 4.
5. Place the pressure limiting valve on the regulator in Fig 3. Align the hook for the correct cooking conditions.
6. After the cover has been closed properly, cooking can commence. Some steam may escape from the regulator, but this is normal. As the pressure builds up, the indicating valve rod will rise up and remain in this up position, while the steam escapes from the regulator with a sound. Reduce the cooking temperature until the cooking is complete.
7. To reduce the pressure after the cooking is complete, set the cooker aside to cool until the pressure is completely reduced. If you wish to cool the pressure cooker down quickly, place the pressure cooker, under running cold water (Fig 5). Allow the cold running water to run over the metal surface of the lid until the pressure reduces. The pressure is completely reduced when the pressure indicating valve has been released. If the pressure indicating valve remains in its raised position, there may still be pressure inside the pressure cooker. Continue to cool until the pressure indicating valve drops. After the pressure has been completely reduced, remove the pressure limiting valve. Always remove the pressure limiting valve before opening the cover.

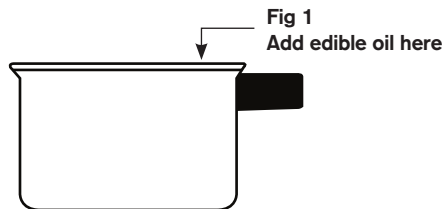


Fig 2
No less than 200ml of water min, $\frac{2}{3}$ capacity of cooker.

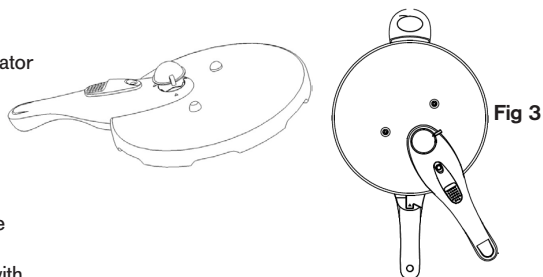
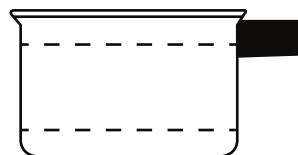
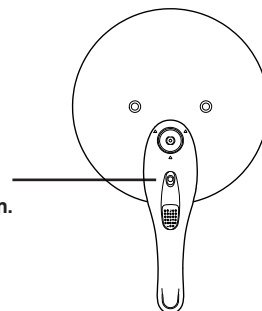


Fig 4
Indicating valve completely shown.





8. Once all the steam has escaped and the valve rod has been released, the rod plate should be pushed to the end by hand. Open the cover in a counter clockwise direction. If the indicating valve has not dropped it means that there is still some pressure inside the cooker, and to ensure your safety, the cover cannot be opened. Do not try to force it open, turn the pressure limiting valve hook to the position between two triangle marks slowly, let the steam escape completely. If the indicating valve is still not dropped just press the indicating valve downwards with a needle or cocktail stick, let the remaining steam escape completely and then open the cover as in Fig 6 and 7.

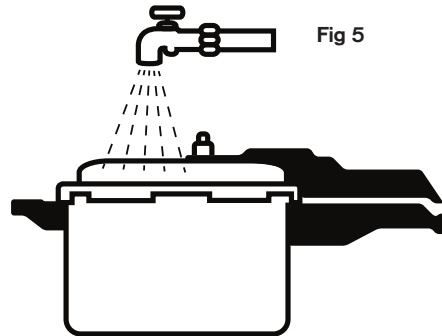


Fig 5

9. Maintenance of the blockade guard: In order to ensure the clear hole of the blockade guard and hygiene of the cooker, the blockade guard should be washed after every use. Turn the blockade guard counter clockwise by 60%, remove and wash. To replace put it back clockwise, as Fig 8.

WORKING PRINCIPLE

- In the process of heating, the cooker is sealed by a rubber ring. The pressure in the cooker increases gradually and the water reaches increased boiling point, accordingly.
- When the pressure in the cooker exceeds the specified limit, the pressure limiting valve rises up. Steam then escapes from the regulator, keeping the temperature and pressure inside the cooker at a certain level.
- If the vent is blocked by food, a safety valve will open automatically for safety purposes. To ensure your safety and in the event that the cover has not been closed correctly, the pressure in the cooker cannot exceed 5kpa. (kpa = Kilopascal, a unit of pressure. It is a measure of force per unit area, defined as one newton per square metre).

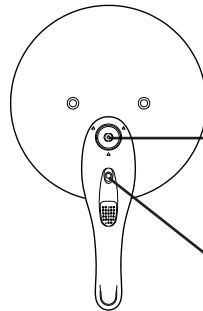


Fig 6
No steam escapes out from exhaust pipe indicating valve dropped down (if not dropped, press it lightly with a needle or cocktail stick).

Indicating Valve

Fig 7
To open in anti-clockwise direction.

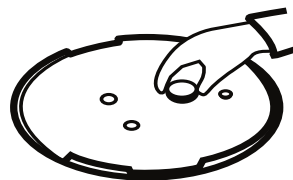
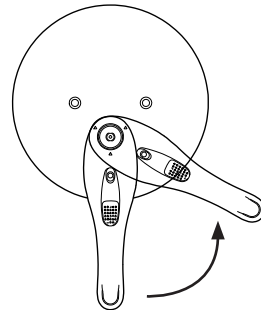


Fig 8





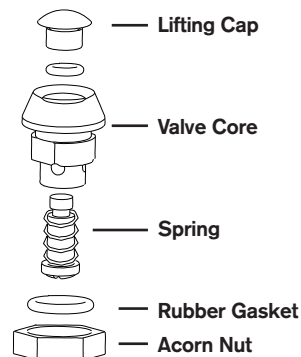
REPLACEMENT OF CONSUMABLE PARTS

To avoid leakage or failure, please dismantle or replace the spring safety valve in the order of the illustrated picture, Fig 9. To wash, take the acorn nut out, with a screwdriver, then remove the lifting cap and the valve core and spring. After washing, put it back in the reverse order.

PLEASE NOTE

1. Never open the cover forcibly when the indicating valve has not been released.
2. If the regulator has become blocked during the cooking process, the pressure must be reduced by the manual release valve. Now open the cover and clear the regulator in order for it to be used again.
3. If the pressure cooker has not been used for a period of time, always check the safety lock before use.
4. While in operation, **NEVER** remove the pressure limiting valve, do not put any weight on it **NOR** use anything else, other than the pressure limiting valve supplied.
5. In order to ensure safety, **NEVER** use any other sealing ring, other than the sealing ring supplied.
6. Do not lift the manual release valve to lower the pressure when cooking.
7. Whilst cooking, **AVOID** knocking the pressure cooker as the contents are under pressure and will damage the cooker. Should you experience any problems, please take your pressure cooker to the nearest service agent, or a suitably qualified person.

Fig 9





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Helpline: 0844 984 0055





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Aluminium Pressure Cooker

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you 10 years peace of mind.

To receive your 10 years guarantee, register your appliance online by visiting:

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

0844 984 0055



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