Adexa

User Manual

Electric Pressure Cooker

YBW60-100A10
YBW180-300D18

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Before using the appliance

Read the instructions carefully before using the unit.

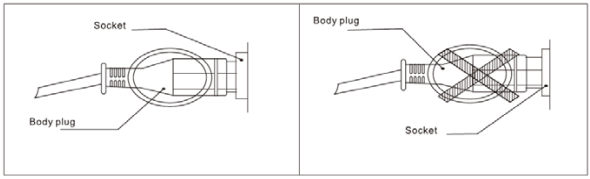
1. Remove all packaging including protective foam/cellophane and labels.
2. Dispose the packaging properly and keep it out of reach of children.
3. Ensure that all parts are complete as shown/mentioned in this manual.
4. Do not use the unit if it is damaged.

Safety Measures

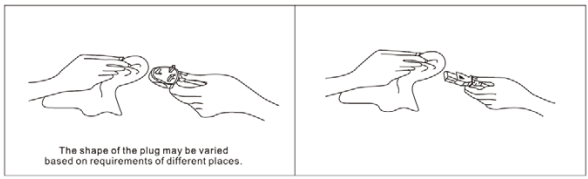
- Use the electric pressure cooker only for its intended domestic purpose.
- This electric pressure cooker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments.
- Do not use it outdoors.
- Always place the appliance on a dry and even surface.
- It is prohibited to use the cooker in an environment with flammable articles or excessively high humidity.
- Never place it near any liquid or within the vicinity of water like bathtub, washbowls, swimming pools and alike.
- Use this product with extra caution. The seal ring cannot be replaced by other rubber rings. It is prohibited to use tension ring to improve the air tightness.
- If any failure occurs while in use, stop using the cooker and send it back to the authorized reseller or service agent. It is prohibited to

dismantle the product or use other parts to replace any parts of the cooker.

- Never use unauthorized attachments or accessories as they may cause injuries.
- No heavy article should be put on the pressure limit valve and the pressure limit valve should not be replaced by other objects.
- It is prohibited to use rag to block the connecting area between the lid and the locking place of the outer pot.
- The anti-blocking cover should be kept clean at all times. The pressure limit valve should often be checked so as to make sure that no blocking can occur.
- Please do not open the lid before the float has fallen down.
- The inner pot has a non-stick coating. To prevent scratches on this coating, please use wooden or plastic spoons only. The contacting area between the bottom of inner pot and heating disk should be kept clean. The inner pot should not be put on a heat source for cooking nor should it be replaced by other containers.
- When the pressure limit valve is lifted for discharging the air, make sure your hand and face is kept away from the air-discharging pipe at the valve. Do not touch the lid when the cooking is in progress to avoid any burn.
- Never try to pour out food using the lid handle. Always use both hands to hold the handles at the two sides of the cooker.
- Do not leave the appliance unattended when in operation.
- Please insert the body plug into the innermost place of the socket of the electric pressure cooker. Otherwise, it may result in danger. Please see the figure for details.



- If the power cord is wet or has accumulated dust or other particles, it will have poor insulation performance because of the moisture which may result in fire or electric shock. Unplug the power cord and use a clean and soft cloth to clean it.

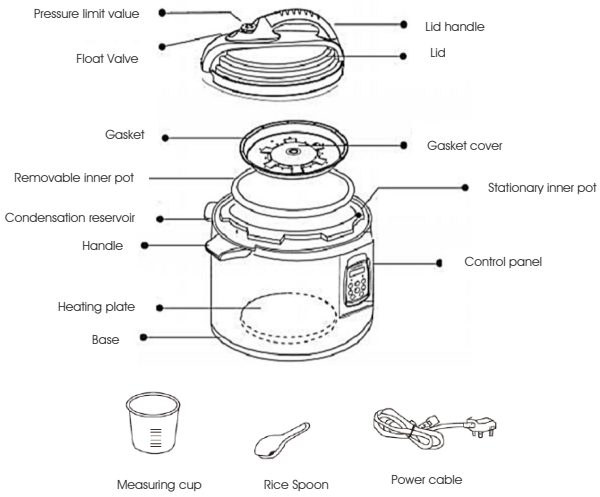


- **Cord replacement Instructions**: If supply cord is damaged, it should be replaced by a service agent, manufacturer or similarly qualified person.

Before plugging in

- Check that no parts are damaged. If one is, call or return the unit to the manufacturer or reseller.
- In order to avoid damage, before first use, check the power supply for compliance with rated voltage.
- When assembling, please carefully read the diagram.

Diagram

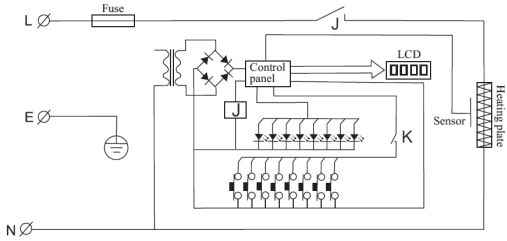

Pressure limit value
Float Valve
Lid handle
Lid
Gasket
Gasket cover
Removable inner pot
Stationary inner pot
Condensation reservoir
Handle
Control panel
Heating plate
Base
Measuring cup
Rice Spoon
Power cable

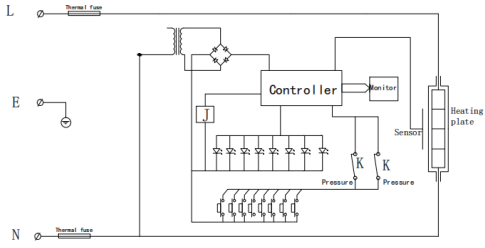
Control panel





Electric principle diagram





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Specifications

Model	YBW60-100A10	YBW180-300D18
Voltage	220-240V	220-240V
Max power	1000W	1800W
Frequency	50Hz	50Hz
Capacity	6L	18L
Working pressure	0~70Kpa	0~70Kpa
Limiting pressure	90Kpa	90Kpa
Warm-keeping Temperature	60~80°C	60~80°C
Pressure preserving time	0-90 minutes	0-90 minutes

Built in safety features

1.) Float Valve protection

It will ensure there is no pressure produced when the lid and the body doesn't match well.
Please open the lid to release the remnant pressure to make sure the safety of opening and closing of the lid.

2.) Safety Valve and anti-blockage protection

The safety valve will release the air automatically when the inner pressure exceeds the limited pressure. And the anti-blockage cove prevents the pressure valve from clogging.

3.) Opening and closing protection

When the temperature in the inner pot is too high, the lid cannot be opened.

4.) Over pressure and self-releasing protection

When the inner pressure is abnormal, the excess pressure protection will be activated, shifting the inner pot downwards to create a gap between the lid and the inner pot. Steam will be released from the gap into the internal chamber simultaneously disconnecting the coil.

5.) Over temperature protection

When all the protection devices don't work, and the inner pressure comes up to the maximum, the fuse will be burned, and the power will be cut-off automatically to avoid accidents.

6.) Pressure self-control protection

When the inner pressure is high the inner pot will move downwards to touch the switch to stop heating. And it will restore heating when the pressure comes down.

7.) High temperature protection

When the inner pressure comes up to the maximum, the temperature control switch will cut off the power automatically to stop heating.

8.) Anti dry-burn protection

When the inner pot is in the state of dry-burn, the temperature control switch will cut off the power automatically to stop heating.



Using the inner pot for the first time

Use a cleaning agent to clean the inner pot and dry it. Then apply some edible oil on the non-stick coating and use a clean rag and kitchen paper to remove the excess oil on it.

Selection of cooking tools

Use spoons and spatulas made of wood or thermal-resistance plastics to avoid scratches on the coating. Avoid using sharp metal tools.

Cooking the crustacean food

Crustacean food like the crabs and lobsters may have sharp edges which may also scratch the non-stick coating after they are put into the cooker for frying. Avoid using this appliance whenever you cook such foods.

Thorough cleaning after every use

Clean the inner pot with water and cleaning agent using a sponge to ensure

the oil stains will be fully removed. If not, these oil stains will be burned and stuck on the inner pot on your next use.

Caution: Please do not strike the cooker or put the inner pot directly on the burner for cooking so as to avoid damaging the coating or affecting the safety of the inner pot.

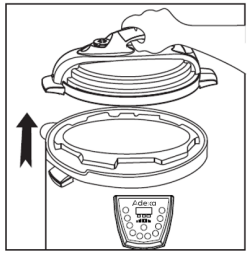




How to operate

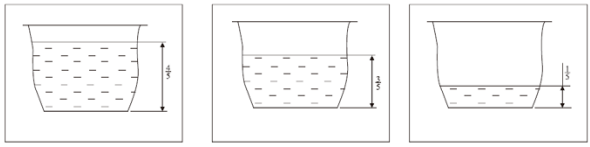
- Open the lid by holding the lid handle tightly and turn it clockwise to the edge-limit place and then lift the lid.





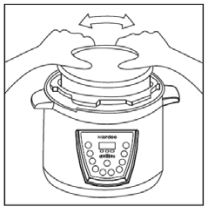
- Take out the inner pot and put the food and water into it. The quantity of food and water should not exceed the 4/5 of the height of the inner pot while for the food which easily swells in water, the quantity should not exceed 3/5 of the height of the inner pot. The quantity of food and water

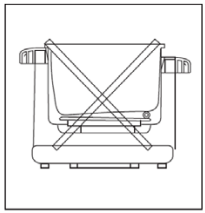
should not be less than 1/5 of the height of the inner pot. See illustration below.



- For cooking the rice, the maximum quantity of rice for model 3L, 4L, 5L and 6L is 6cups, 8cups, 10cups and 12cups, respectively, and the proportion between the water and rice is 1:1. If it is for congee, the proportion between the water and rice should be 8:1. The proportion may be adjusted based on personal taste or cooking experiences.

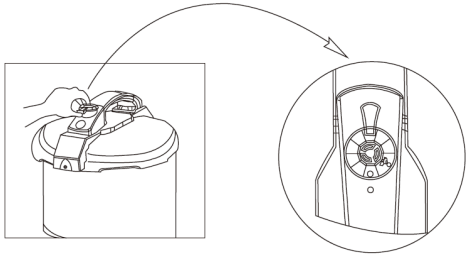
- Put the inner pot into the outer pot but before doing so, the bottom of inner pot and the heating disk should be clean and no foreign object should be on the surface. After the inner pot is put into the outer pot, you can turn the pot slightly leftward and rightward to make sure that the inner pot contacts the heating disk properly.





- Cover the cooker with the lid. Before that, check to see if the seal ring has been put into the lid and use your hand to slightly turn the supporting cap for the seal ring leftward and rightward so that it can be evenly placed on the lid. Then use your hand to hold the lid handle tightly and put it on the edge limit place. And then turn the lid counterclockwise to the locking place. A sound of "racking" is heard to indicate that the lid is at the proper position.

- Turn the air outlet valve to the "●" will be seen and check to see if the float valve is fallen down (the float valve should be fallen down before heating).



- Connect the cooker with the power, the indication "●" will be seen on the display.
- To set the cooking time based on different foods and for more details, please refer to the Cooking manual.

Model No.:YBW60-100A10

Menu	Default Time (Min)	Adjustable Time (Min)	Short-Medium-Long Time(min)
Rice	10	8-20	8-10-16
Porridge	20	1-60	10-20-35
Soup	25	1-60	10-25-40
Beans/Tendon	30	1-60	25-30-45
Cake	18	1-33	18
Meat/Chicken	15	1-60	5-15-35
Fish	5	1-20	0-5-10
Time Min	-	Adjust time	-
Keep Warm/Cancel	-	-	-

Model No.:YBW180-300D18

function	rice	beaf/mutton	porridge	beans/stew	soup	meat/poultry	reheat
Short	15min	25min	20min	30min	20min	15min	05min
Medium	22min	35min	30min	40min	30min	25min	08min
Long	30min	45min	40min	50min	40min	30min	13min
max adjustable time	60min	80min	60min	99min	60min	50min	20min
min adjustable time	12min	15min	10min	20min	15min	05min	03min
default time	22min	35min	30min	40min	30min	25min	08min

Users can adjust the time of the pressure according to the food and personal cooking experience

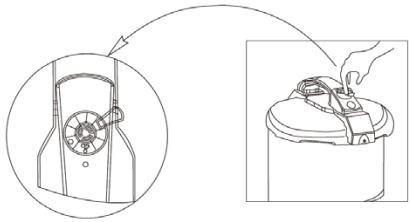
- Switch on the power and "0000" will appear.
- Set the parameter and start heating.
- Set the preset time if needed.
  Press "timer" button (this button will light up) which adds 0.5 hour each time. You can press this button to repeat this setting. Longest time you can preset is 24 hours.
  Note: After presetting the time, heating will begin.
  a.) Select the menu according to the food.
  When cooking rice, press "Rice" button for a quick start to cooking rice.
  b.) Please refer to the cooking guide when choosing "Time Min".
- Press "Time Min" button then press this button again to add the pressure keeping time by 1 minute.
  Note: Pressure keeping time refers to the time it keeps when the food inside comes up to the working pressure during heating
  If the function timer is preset and the timing light is on the LED display decreases the time by minute and when it comes to "0" the light will turn off and it will begin to heat.
- When the pressure comes up to the working pressure during heating and intents into the pressure-cooking procedures
  a). the display shows "P:00" ("00" is the time which is set for keeping pressure) and time for pressure keeping reduces by minute.
  b.) If you choose "Time Min" button, the display will show " P:00" ("00" is the time which is set for keeping pressure. It time is set for 15 minutes, the display will show "P:15" and the time for pressure keeping reduces by 1 minute.

  The display shows "0000" when it finishes the process of pressure keeping and it rings 3 times. It will enter warm-keeping state when cooking is finished.

  You can cancel the function you set by pressing the "keep warm/cancel" during cooking or function setting.

Taking the food out

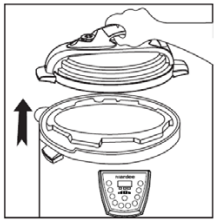
- Lift the pressure limit valve to discharge the air until float is fallen down.



Note: If the liquid food is cooked (like the congee and sticky liquid), you should not lift the pressure limit valve to discharge the air immediately. In this case, the cooker should be cooled until the float valve is fallen down and then air can be discharged. Otherwise, the food may be sprayed out from the air-discharging pipe. You can disconnect the power plug and use a wet towel to cover the lid so that the cooker can be cooled quickly.

- Unplug the power cord.
- Use your hand to hold the lid handle tightly and turn the lid clockwise to the edge limit place. Then lift up the lid to take the food inside the cooker.





Troubleshooting

Please refer to the table below for common queries on this unit as it may save you time and money. If your concern is not found on the list or your issue persists, then kindly call our service centre.

Problem	Possible causes	Solutions
Hard to lock the lid.	The seal ring is not properly placed	Place the seal ring properly
	The float is seized by the push rod	Push the rod with hands
Hard to open the lid.	The float is not fallen down after the air is discharging.	Use a chopstick to press the float slightly for safety
Air leakage at the lid.	The lid is not erly locked	Lock the lid in accordance with the specifications
	The seal ring is not properly placed.	Place the seal ring
	The seal ring has food residues	Clean the seal ring
	The seal ring is damaged	Replace the seal ring
Air leakage at the float valve.	The seal ring of the float valve has food residues	Clean the seal ring of the float valve
	The seal ring of the float valve is damaged	Replace the seal ring of the float valve
The float valve cannot be lifted up.	The pressure limit valve is not properly placed	Place the float valve at the correct position
	Not enough water inside the cooker	Place the food and water according to the specifications.

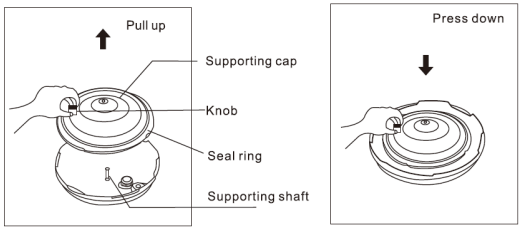
Cleaning and maintenance

- Please unplug the power cord before cleaning.
- Use a piece of rag to clean the body. It is prohibited to soak the cooker's body into water or spray water onto it. Use sponge or non-metal soft brush to clean the inner pot then use a clean, dry cloth to wipe dry the surface of the inner pot.

- Each time after use, take off the water-collecting box and empty the water collected in it. Then clean it with water and place it back into the cooker after it is dried.
- Clean the lid with water. When the lid is cleaned, ensure the following parts are included: seal ring, pressure limit valve, anti-blocking cover, air-discharging pipe and float valve.

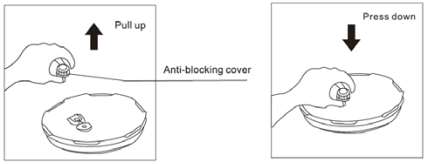
Cleaning of the seal ring

Hold the knob of supporting cap tightly and pull the seal ring up. After the seal ring is cleaned, align the supporting cap to the supporting shaft in the middle and press it down. Then check to make sure that the spacing between the seal ring and the edge of the lid is even and it can be turned freely. Now it can be used again. Pay attention not to install the seal ring reversely.



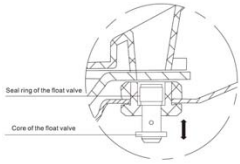
Cleaning of the anti-blocking cover

Pull up the anti-blocking cover then after cleaning, press it down.



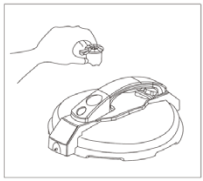
Cleaning of the float valve

Use your hand to move the core of the float valve upward and downward and clean the food residues at the seal ring of the float valve.



Cleaning of pressure limit valve

Lift up the pressure limit valve and clean it with water then put the valve back to the valve base.



Recipe

Braised lamb shanks – Pressure cooker recipe

Ingredients

2 tomatoes
4-6 lamb shank, French trimmed if possible
1/4 cup plain flour or 1/4 cup gluten-free flour
8 teaspoons olive oil
1 onion, chopped
3 carrots , peeled and thickly sliced
1 garlic clove, crushed

1 tablespoon fresh oregano, chopped or 1 teaspoon dried oregano
1 teaspoon lemon rind, finely grated
3/4 cup red wine
1/4 cup beef stock or 1/4¼cup vegetable stock
Salt
Fresh ground black pepper
4 teaspoon plain flour (optional for thickening gravy) or 4 teaspoons gluten-free flour (optional for thickening gravy)
8 teaspoons cold water (optional for thickening gravy)

Directions

- Peel the tomatoes, remove the calyx and cut into quarters. If you prefer, you can drop the tomatoes into boiling water for one minute and then refresh in ice cold water- this makes removing the skins easier.
- Toss the shanks in the flour (You can do this in a large plastic bag for a no mess cleanup.) Shake off any excess flour. Discard excess flour.
- Heat half of the oil in the cooker (no lid) and brown the shanks, two at a time if necessary. Remove and set aside.
- Add the remaining oil and the onion, carrots and garlic. Fry for 5 minutes, stirring occasionally. Add the tomatoes, oregano, lemon rind, wine and stock. Bring to the boil, stirring well, for a few minutes.
- Return the lamb shanks to the cooker and season well with salt and pepper. Spoon some of the sauce and vegetables over the meat.
- Close and lock the lid. Set cooker to High Pressure and cook for 25 minutes.
- Carefully release pressure from the cooker and check the meat is cooked. The meat should be very tender and almost falling off the bone. Cook a further 5 minutes if required.
- If you would like the gravy a little thicker- add the remaining flour to the cold water and stir until smooth. Simmer gravy and add the flour paste in slowly until the gravy is thicker.
- Serve with mashed potato and a green veg -- or baked tiny tomatoes. The green or red really adds colour to the plated meal.



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