

GRANAT

B/R/K

**INSTRUCTIONS FOR USE
GRANAT
Stainless Steel Pressure Cooker**

**BRUKSANVISNING
GRANAT
Tryckkokare i ädelstål**

**BRUGSANVISNING
GRANAT
Trykkoger i rustfri stål**

**GEBRAUCHSANLEITUNG
GRANAT
Edelstahl Schnellkochtopf**



Quick info

Before first use, read these instructions including their notes with care and keep them stored for future reference!

The following pictograms are used on our product:



Read the operating instructions.



Heed the warning and safety information.

We are delighted that you have selected our quality product.

Before using your new pressure cooker, please read these instructions for use carefully and completely.

Please note that improper use may possibly lead to damages.

1. People not familiar with the use of this pressure cooker should not be allowed to use it.
2. Never leave the pressure cooker unattended while under pressure.
3. If you use this pressure cooker when children are in the vicinity, please be particularly careful.
4. Use this pressure cooker only for the purpose of fast cooking, for which it was designed.
5. On each occasion before use, check the cleanliness and function of the safety valve, pressure-regulation valve as well as sealing ring.
6. Pressure will build up during the cooking process. It is, therefore, important to close the lid tight before using the cooker and to carefully read the notes on use and safety in the Instructions for Use because wrong use may lead to personal injuries or damages to the cooker.
7. This pressure cooker is not provided with a pressure indicator. Please observe the steam emission from the pressure-regulation valve – this is the indicator of successful pressure build-up in the cooker.
8. Never exceed the specified minimum fill capacity (= liquid + cooked food)
9. Never exceed the specified maximum fill capacity. (= liquid + cooked food)
10. Only use the pressure cooker on heat sources that are specified in the Instructions for Use.
11. Under pressure, the pressure cooker must never be used for roasting or frying using oil.

Quick info

12. Never use the pressure cooker in a baking oven as it may become damaged.

13. Heed the extra notes on preparing special foodstuffs in the Instructions for Use described in the «Safety Notes» section.

14. Always touch the hot pressure cooker by its handles.

15. Never force open the pressure cooker. Before opening the pressure cooker, make sure that the pressure has been completely relieved. (See further formation in the Instructions for Use).

16. When releasing the steam, keep hands, head, and body out of the way of the steam.

17. The pressure cooker's lid and other parts are not dishwasher safe.

18. Exclusively use ORIGINAL spare parts.

19. If repairs are necessary, please contact our customer service department. (s. overleaf)

20. Spots on the bottom of the pressure cooker can be easily removed using lemon or vinegar. In case of lime stains proceed acc. to page 11, please.

21. On no account should you use scouring agents or wire wool for cleaning.

22. Carefully keep these Instructions for Use.

23. The pan may not be used for frying with oils or fats.

24. Do not leave fat unattended. Please remember that hot fat may ignite. Do not douse burning fat using water. Use a suitable blanket or a Class F fire extinguisher instead.



So enjoy your pressure cooker and its savoury results.

Quick info

1.) To open

Slide sliding locking-catch forward using your thumb. Slide handles of the lid and pressure cooker away from each other, remove lid.



2.) To close

Circular symbol on lid and handle of pressure cooker should opposite each other. Push the handles of both the cooker and the lid one over the other, the pressure cooker is now closed.



3.) Fill in the food to be cooked observing the minimum amount of liquid of approx. 1/4 litres (see page 12 + 14)!

The minimum liquid and cooking material filling level should be at least 1/3 of the pressure cooker capacity.

Now add the cooking material. If food tends to swell, expand or produce foam, ensure cooker is only half full. With all other foods, ensure cooker is only filled to a maximum level of 2/3." (see page 12)



nominal fill	capacity max. 2/3	pan dia.
6,0 litres	4,0 litres	22 cm

Quick info

4.) Setting the pressure stage

1 = Gentle cooking
2 = Fast cooking

5.) Set oven to top cooking level

6.) Pressure cooking starts

Set oven to the lowest cooking level once steam escapes from the valve. The cooking time will now commence (see table on page 20/21).




7.) Cooking time over

Switch off oven!

8.) Slowly steam off step-by-step ...

... or wait as per recipe till the pressure is relieved. Do not directly switch from position II to position I, but first of all turn from position II to position I, wait a couple of seconds and then switch to position I.

You may directly switch from position I to  when using cooking setting position I.

Warning: The escaping steam is extremely hot (see page 17)! Other methods to reduce the pressure are described on page 17.

9.) Open the pressure cooker

Wait until all steam has escaped, then you may switch of the pressure cooker. The lid may be removed.

WARNING: Never use force to open the lid.



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nominal fill	capacity max. 2/3	pan dia.
6,0 litres	4,0 litres	22 cm

Steaming with the pressure cooker

To guarantee both its safety and long service, this pressure cooker is manufactured to extremely high standards, and only the best materials are used. We hope you will obtain plenty of enjoyment from its use.

This pressure cooker offers you many advantages:

The pressure-regulation valve adjustable in two steps. Instructions in recipes and cooking time tables can only ever be guidelines. Therefore, this pressure cooker has a pressure-regulation valve with two pressure stages. This has the advantage that, according to size or amount of the food to be cooked, you can set the pressure individually in the cooker using the valve. Please consult the cooking times table at the end of this instruction booklet for basic settings.

You will cook more healthily.

Your food will be prepared especially gently by cooking it for a shorter time and in the oxygen-free steam. Every minute you save means a saving of important vitamins, nutrients and minerals.

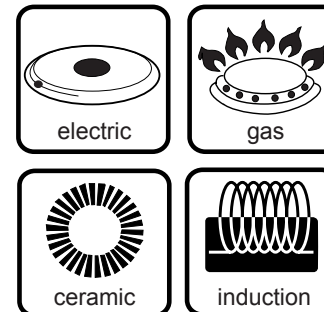
Your cooking will taste better. By cooking without oxygen, the flavour and natural colouring of your vegetables will to a very large extent be preserved.

You will cook more quickly, and save time and energy

Using this pressure cooker you will save up to 70% of the time you have previously spent on cooking. In addition, you will save energy, up to 60 % on dishes with a longer cooking time and between 30 % and 40 % on dishes with shorter cooking times.

To a large extent, cooking smells and cooking vapours will now disappear. Look after your pressure cooker well, and you will enjoy your pressure cooker for a long, long time.

So please read these Instructions for Use carefully and completely.



Description of the pressure cooker





- | | |
|-----------------------------|---------------------------------|
| 1 Pressure-regulation valve | 6 Lid with sealing ring |
| 2 Red safety valve | 7 Handles with flame protection |
| 3 Sliding locking-catch | 8 Cooker pot |
| 4 Safety window | 9 Thermal sandwich base |
| 5 Locking markings | |



The pressure-regulation valve for continuously-variable cooking settings. The valve keeps the pressure and temperature at the desired setting automatically:

Position I «gentle cooking» (60 kPa) approx. 113 °C
Position II «fast cooking» (100 kPa) ca. 120 °C

Position  for gradual release of pressure
Position  for cleaning the valve

Maximum permissible pressure for this pressure cooker: 3,0 ba / 300kPa.

Description of the pressure cooker



The safety valve:

While pressure in the cooker is building up, the **RED pressure indicator** is visible and the cooker is locked (never attempt to open it using force).



If the pressure indicator is not visible, the cooker is no longer under pressure. It can then be opened.

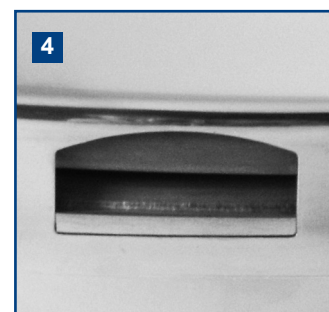
If for any unexpected reason the pressure-regulation valve does not release steam as it should, the valve will open in accordance with the prescribed values.



The sliding locking-catch:

When the lid is closed, the sliding locking-catch clicks audibly into place. The lid can then only be unlocked by pressing the locking-catch in the direction of the cooker body.

Warning: Let pressure cooker steam off before – never attempt to open it using force!



The safety window:

An additional safety element is the safety window let into the top of the lid. If there is excessive pressure in the cooker, the sealing ring forces its way out through this window, and the steam can escape.

Description of the pressure cooker



The locking system:

Place the lid on the cooker in such way that the locking markings are opposite each other and slide lid and cooker handles one above the other. The sliding locking-catch clicks audibly into place.

As a pressure cooker generates very high pressure and hot steam temperature, under the subject OPENING please be certain to observe the instructions on page 14 of these Instructions for Use.



The lid with sealing ring:

Sealing rings are subject to wear-and-tear, and must be replaced when necessary.

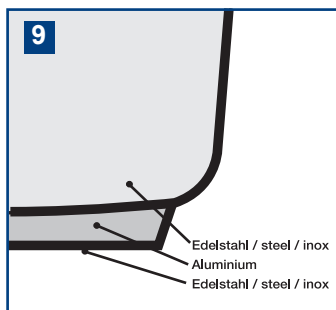
Important: You should only use our own original sealing rings.



The pot:

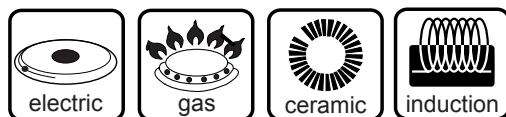
This pot – with its attractive, timeless design – is made of high-quality, rustless 18/10 stainless steel, is easily cared for and – WITHOUT ITS LID – may also be cleaned in the dishwasher.

Without its lid, it may also be used as a normal saucepan.



The thermal sandwich capsule base:

A super-strong base for all hob types. It is absolutely stable, guarantees best heating characteristics and saves energy.



Fits all oven types.

Notes on safety

Before first using the pressure cooker, please read these instructions.

The pressure cooker and pressure cooker lid should be cleaned thoroughly using hot water on each occasion before use.

If after the first boiling, white spots should form on the bottom of the cooker, these are caused by extreme hardness of the water.

These spots can easily be removed either using vinegar or descaler. On no account should you use abrasive cleaners or wire wool for cleaning. This also applies for cleaning the stainless steel exterior.

Please check that the pressure-regulation valve and the pressure indicator are freely moveable.

People not familiar with the use of this pressure cooker should not be allowed to use it.

If you use this pressure cooker when children are in the vicinity, please be particularly careful.

This pressure cooker may only be used for the purpose of fast cooking, for which it was designed. It may only be used as a «normal» saucepan without a lid. Please never use it in a baking oven or in a microwave.

The pressure cooker may only be placed on the appropriate hob for its size. When using full power to heat it, always keep it under observation.

When using it on the an electric hob, the hotplate must be less than or equal to the diameter of the cooking pot.

When using it on a gas stove, the flame ring must not exceed the base diameter.
A too large gas flame may damage the handles.

When using it on a ceramic hob, make sure the bottom of the cooking pot is clean and dry.

Never touch the outside of the pressure cooker during the cooking procedure, as you may burn yourself.





Notes on safety

If the pressure cooker is still hot, it must only be touched or moved with great care, and by using the handles on the pressure cooker itself; not the handle on the lid.

The pressure cooker must never be used without liquid, otherwise it may be damaged.



The minimum amount of liquid should be approx. 1/4litres, irrespective of the amount of the food to be cooked!

The pressure cooker should be filled at least 1/3 incl. the food to be cooked.

The pressure cooker must never be filled more than 2/3-full, or when cooking food which wells up or bubbles strongly (e.g. rice or pulses) not more than half-full. These foods should first be brought to the boil in the uncovered pressure cooker and then skimmed before the lid is closed.

Under pressure, the pressure cooker must never be used for roasting or frying using oil.

When preparing e.g. sausages with an artificial skin, this must first be pierced. If the skin is not pierced, it will expand under pressure and may burst. Any splashes thus occasioned may cause burns.

If you have cooked meat with the skin on which is swollen after cooking, do not pierce it but let it go down. Otherwise you might burn yourself.

You should not pressure-cook foods which tend to cause foaming, such as apple purée, rhubarb, spaghetti, rolled oats or other types of cereals. As these foods can be swirled upwards during cooking, there is a risk of the cooker valve becoming blocked.

If the contents are mushy, the pressure cooker must be agitated gently before opening it.

Oblique bursts of steam will leave the pressure control valve on reaching the cooking temperature during the cooking process.

Please take care that you do not come into contact with this hot steam.

Notes on safety

During the cooking process, the safety devices must not be interfered with.

When the pressure cooker is under pressure, force must never be used in an attempt to open it.

The pressure cooker must be allowed to cool down before it is opened. Steam pressure must be completely released, otherwise it will not be possible to open the cooker. Please heed the opening instructions (page 16).

Do not undertake any modifications to the safety devices; otherwise there is risk of scalding. When releasing the steam, keep hands, head and body out of the way of the steam.

Please, use only the plastic handles to move the cooker, and if necessary, use oven gloves or other protective clothing.

You should only use original accessories and spare parts or lids and pans as designed for these pressure cookers.

Pressure cookers or accessories which are deformed or damaged in any way should not be used in any circumstances.

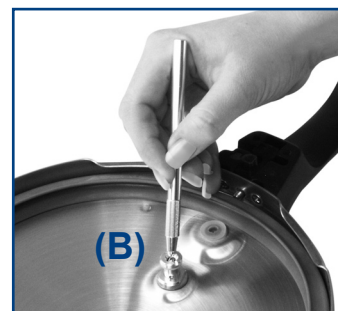
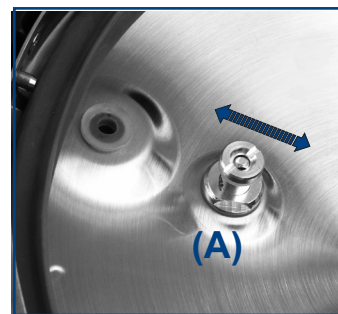
If repairs are necessary, please contact our customer service department.

Before cooking

Before each use, make sure that the safety locking system, the pressure regulator and the sealing ring are all clean and functioning properly.

Particularly ensure that the safety valve on the underside of the lid (A) can be moved («waggles»).

The pin (B) should be checked for free motion (against spring pressure) using a pointed object.



Steaming with the pressure cooker



Fill the pan with sufficient liquid to generate the necessary steam (water, sauce or stock).

WARNING: always add adequate liquid. NEVER let the pressure cooker “cook dry”.

Now add the cooking material.

Liquid and food to be cooked should fill at least 1/3 of the pot's capacity.

Maximum 1/2 full for foods that expand or tend to foam.

Maximum 2/3 full for all other foods.

Please observe the filler scale inside the pan.



Please check that there is adequate space between the food to be cooked and the lid with safety valves.

Note:

So that the base of the cooker is not corroded by salt, you should only add salt to water which is already boiling, and stir it gently.

Now put the lid on the cooker.

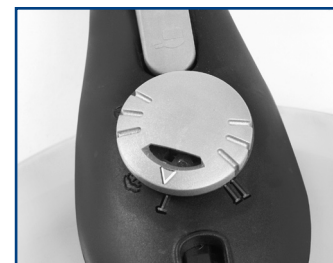
To do this, place the lid on the cooker so that in such way that the locking markings are opposite each other and slide lid and cooker handles one above the other. The sliding locking-catch clicks into place.



The steam insert:

Put the wire stand onto the bottom of the pot and place the steam insert onto the stand. Pour just enough liquid into the pot so that its level will just be under the insert. Foodstuffs meant for stewing or steaming may now be put into the insert and will cook through the flow of developing vapour. The foodstuffs will remain tender and juicy by this method of preparing it. Using the steam insert is significantly contributing towards a healthier diet because water-soluble vitamins and nutrients will be preserved and by doing without oils and fats, the stewing/steaming method is recommended within the scope of a calorie-conscious diet.

Steaming with the pressure cooker



Setting the desired cooking level:

Position 1:

Gentle cooking stage approx. 113 °C for steaming and stewing more delicate foods such as vegetables, fish, fruit, ...



Position 2:

Fast cooking stage approx. 120 °C for cooking and braising e.g. meat, soups, stews, ...

Cooking time table Page 21 – 22



Pressure cooking is so easy...

Select the desired cooking level with the help of the pressure-regulation valve:

Set pressure stage

1 = Gentle cooking

2 = Fast cooking



Set oven to top cooking level

Place the pressure cooker with preset cooking setting on the correct source of heat, and turn this up to full power.



The red pin on the safety valve will become visible with increasing pressure. From this point on, the pot must not be opened

Steaming with the pressure cooker



Depending on how full the cooker is, it will take several minutes until the preset cooking stage has been reached. This is the case as soon as steam starts to escape permanently from the pressure-regulation valve.

The actual cooking time only starts from this moment.

Only at this point should the source of heat be turned down to a lower stage.

In this way, you avoid unnecessary consumption of energy and the risk of the cooker boiling dry.



At the end of the cooking time ...

Switch off oven!



Now start slowly steam off step-by-step ...

Turn the pressure-regulation valve from the preselected pressure stage to stage I. Please note at pressure stage II: First turn down to stage I and then switch further to stage I after a couple of seconds.

Warning: : The escaping steam is very hot – protect yourself from burns and scalding by keeping away your face, body and arms from the steam.
(see pages 12/13).

Opening the pot

Wait until all steam has escaped, at which point you can switch off the pressure cooker. The lid may be removed.

WARNING: Never use force to open the lid.



End of cooking time

The heating source is turned off when cooking time is finished, and the pressure in the cooker must be released. Take the cooker away from the hob, and place it on a suitable surface. There are the following 3 options for releasing the pressure:

1.) Let it cool down:

Wait until the red pin on the safety valve has completely disappeared. **This is the recommended method for foods which are mushy or tend to foam.**

2.) Gradual release of pressure:

Turn the pressure-regulation valve slowly to this position:



WARNING: The escaping steam is extremely hot. The steam escapes vertically, so please do not hold your hands above the valve. Wait until all the steam has escaped, and the pressure indicator is no longer visible. This method is not suitable for foods which are mushy or tend to foam.

3.) Quick release of pressure:

Hold the cooker under cold running water and let cold water slowly run over the lid – not over the plastic parts – until the red pin on the safety valve has dropped completely out of sight. Please do not place the pot into water. The pot is depressurised when the red pin has dropped completely out of sight. Now set the pressure-regulation valve to position I. Once all steam has escaped, you can then switch off the pressure cooker. The lid may be removed.

WARNING: Never use force to open the lid, and never interfere with the safety systems. The cooker can only be opened when it is no longer under pressure.

Cleaning and maintenance

Clean your pressure cooker after every use with hot water and washing-up liquid. Please do not use any scratching, abrasive or caustic cleaners, or any that contain chlorine. The cooker can also be cleaned in the dishwasher without its lid. The lid should always be cleaned by hand.

Cleaning and maintenance

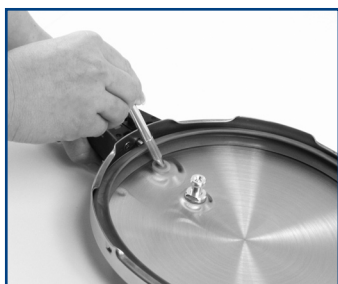


Cleaning and replacing the sealing ring:

To clean the sealing ring, rinse it under hot running water and dry it.

Gaskets of pressure cookers are subject to wear and should be regularly replaced.

In a normal use, the seal ring should be replaced every 1-2 years depending on the number of cooking processes. It must be replaced when it has become hard or dark at the latest.




The safety valve

Only needs – along with cleaning the lid – to be run through and rinsed with running water. It can also be tested clear by using a pointed object.



Cleaning the pressure regulator valve:

Remove the plastic top. To do this, press the valve down and turn it completely to the left position. 

The valve can now be lifted off and removed upward from its catch. Clean by running under water and reinsert into catch.

Please ensure that the grooves on the valve are put into the appropriate holders.



You should store the pressure cooker after cleaning and drying it in a clean, dry and protected environment. Do not put the lid on and do not lock it, but store it with the lid upside down on the top of the pot, for example.


**Please note:
the pressure cooker's lid is not
dishwasher safe.**

Questions and answers

When it takes a long time to come to the boil:

- The source of heat is not hot enough
- Turn up the source of heat to maximum

If the red pin on the safety valve does not rise, and steam does not escape from the valve during cooking:

- This is perfectly normal in the first few minutes (pressure build-up)
- If this persists, check whether:
 - The source of heat is hot enough; if not, turn it up
 - There is sufficient liquid in the cooker
 - The pressure regulator valve is not set at „“
 - The pressure cooker is properly shut
 - The sealing ring or the rim of the cooker is damaged

When the red pin of the safety valve has risen during cooking and steam is not escaping from the pressure regulator valve:

- Hold the pressure cooker under cold running water to release the pressure
- Open the pressure cooker
- Clean the pressure regulator valve and the safety valve

When the steam escapes from all around the lid, check:

- Whether the lid is properly closed
- Whether the sealing ring is properly fitted
- The condition of the sealing ring (if necessary, change it)
- Cleanliness of the lid, the safety valve, and the pressure-regulation valve
- That the rim of the cooker is in good order

When the lid cannot be opened:

- Check whether the safety valve has dropped completely; if not, release the pressure.
- If necessary, cool the pressure cooker off under cold running water

When the food being cooked is either not fully cooked or overcooked, check:

- The cooking time (too short or too long)
- The hotplate output
- That the pressure-regulation valve is correctly set
- The amount of liquid

When the food being cooked is burned on in the cooker:

- Leave your pressure cooker to soak for a good time before cleaning it
- Do not use any caustic cleaners, or cleaners containing chlorine

When one of the safety devices is triggered:

- Turn off the source of heat
- Allow the cooker to cool down
- Open it
- Check the pressure regulator valve, the safety valve, and the sealing ring and clean them

When the handles are loose on the cooker:

- Retighten screws using a screwdriver

Questions and answers / Cooking instructions



Every time you cook, always make sure that the correct amount of liquid is added – you must never “cook dry”. Please ensure that the cooker is never filled more than 2/3 full.

Please read the corresponding instructions in these Instructions for Use.

Different cooking times will also depend on the quality and size of the food to be cooked. For this reason, the times given below are only approximate.

After a time, you will accumulate enough experience yourself to know exactly how long you must cook your food.

It is not necessary to defrost deep-frozen foods in advance. It is sufficient to lengthen the cooking times slightly.

Soups and stews with braised meat:

Where cooking times of the different ingredients do not vary too much (e.g. for meat and vegetables), the meat is browned and then the vegetables are added with the water. When cooking times vary widely, interrupt the meat cooking and add the vegetables and water for the last few minutes. In this way, the meat and the vegetables will finish cooking at about the same time.

For soups and stews you should note: that foods which tend to foam up must be brought to the boil in an uncovered pressure cooker, and should be skimmed off before you close the cooker. When cooking is finished, please let the steam escape slowly, or leave the pressure cooker to cool down.



Cooking instructions

SOUPS

	COOKING TIME	RAPID COOK
Bean soup	20 min	2
Pea soup (not soaked)	20–25 min	2
Vegetable soup	4–8 min	2
Semolina soup	3–5 min	2
Goulash soup	10–15 min	2
Potato soup	5–6 min	2
Bone marrow soup	20–25 min	2
Minestrone	8–10 min	2
Rice soup	6–8 min	2
Beef tea	35–40 min	2
Boiling chicken	25–35 min	2
Tomato soup with rice	6–8 min	2

STEWES

	COOKING TIME	RAPID COOK
Cabbage stews	15 min	2
Lentil (soaked)	13–15 min	2
Bavarian Pichelsteiner	20 min	2
Serbian beef stew	8–10 min	2

VEGETABLES

	COOKING TIME	GRADUAL COOK
Cauliflower	3–7 min	1
Peas, green	3–5 min	1
Carrots	3–7 min	1
Stuffed capsicum	6–8 min	1
Mushrooms	6–8 min	1
Beetroot	15–25 min	1
Cabbage types	5–15 min	1
Spinach	3–4 min	1

RAPID COOK

Beans	6–10 min	2
Potatoes	6–8 min	2
Potatoes (unpeeled)	6–12 min	2
Celeriac	12–15 min	2

Vegetables:

The finer the vegetables are cut up, the shorter their cooking time will be. On the other hand, if you prefer them “crunchy”, their cooking time is shorter. The more vegetables you cook, the longer the cooking time will be.

Suggestion: it is better to undercook – extra cooking is always possible.

Cooking instructions

MEAT	COOKING TIME	RAPID COOK
Knuckle of pork	30-40 min	2
Goulash	15-20 min	2
Minced meat	5-10 min	2
Chicken	20-25 min	2
Veal, sliced	6 min	2
Veal, roast	15-20 min	2
Veal fricassee	5 min	2
Turkey leg	25-35 min	2
Beef roast	40-50 min	2
Rib of pork	10-12 min	2
Meat roulade	15-20 min	2
Braised marinated beef	30-35 min	2
Roast pork	25-30 min	2
Knuckle of pork (Bavarian style)	25-35 min	2
Braised venison	25-30 min	2

Meat:

Meat is brought to the boil in the uncovered pressure cooker. The necessary liquid is then topped up on deglazing. Pieces which are too large should be cut up and browned individually, then laid over one another to complete cooking.

FISH	COOKING TIME	GRADUAL COOK
Steamed fish with potatoes	6-8 min	1
Fish in white wine sauce with potatoes	6-8 min	1
Cod	4-6 min	1

Fish (fresh):

Cook with adequate liquid, according to amount. Since fish stock is extremely sticky, the lid should be removed as soon as the pressure indicator has completely disappeared.

Frozen food:

The otherwise long times needed for defrosting shrink to minutes, but still depend on type and amount of the food to be defrosted. Defrosting in the pressure cooker preserves the vitamins, minerals and flavours of your food.

EC declaration of conformity

B/R/K

Wuppertal, 10.09.2012

EC - DECLARATION OF CONFORMITY

For pressure cookers

EC type test for module B

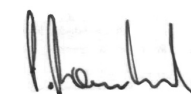
(design check)

With this document, we declare that the pressure cookers named below correspond to EC guidelines with regard to the relevant health and safety requirements as a result of their design and construction, and including the versions we have brought onto the market.

Any changes to the device that have not been previously agreed with us void this declaration.

Device type:	„GRANAT“ pressure cooker
Applicable EC guidelines:	RL 97/23 EC
Applied standard:	EN 12778 / 09.05
	ZEK 01.2-08/12.08

B/R/K Vertriebs-GmbH



Peter Rommerskirchen, Managing director

B/R/K GRANAT

Recycling notes regarding packaging and product:

"The packaging is made of recyclable materials. Ensure it is disposed of in an environmentally friendly manner and sorted according to material into the appropriate collection facilities. If the product can no longer be used, ask the relevant waste disposal association for the required method of disposal.



If you order spare parts, please state:

MODEL: Granat B/R/K 10/2012

IMPORTANT!

When any parts are replaced, only our own ORIGINAL spare parts designed for this pressure cooker may be used.

If repairs are necessary, please contact our customer service department. Repairs may only be undertaken by authorised repairers.

Scope of delivery:

- 6.0 litre Granat pan with pressurised lid
- Steam insert



Customer service

FREE SERVICE HOTLINE
00800 275 00000

www.schnellkochtopf24.de

IAN 85176

Service address

B / R / K Vertriebs-GmbH
Westring 340
42329 Wuppertal / Germany
Fax: +49 (0)202 283 77-91

E-Mail: info@brk-germany.com

CONDITIONS OF WARRANTY

The warranty period is 2 years and shall be valid from the date of purchase. Please, keep the receipt as proof of purchase.

Defective appliances can be returned to the service address stated below on a freight collect basis. You will then receive a new or repaired appliance free of charge.

After the warranty period has expired, you have also the possibility to return the defective appliance to the address stated below for repair. Repairs after the warranty period has expired will be charged.

Your legal rights will not be limited by this warranty.



10/2012/GB