

DELUXE

B/R/K

INSTRUCTIONS FOR USE

DELUXE

Stainless Steel Pressure Cooker



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 lead to damage.

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

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. Incorrect 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 indicates 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.


12. Never use the pressure cooker in an oven.
13. Heed the extra notes on preparing special foodstuffs in the instructions for use described in the Safety Notes section.
14. Always handle 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 information 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 is not dishwasher safe.
18. Exclusively use ORIGINAL spare parts.
19. If repairs are necessary, please contact our customer service department. (see overleaf)
20. Spots on the bottom of the pressure cooker can be easily removed using lemon or vinegar. In case of lime stains refer to page 11.
21. On no account should you use scouring agents or wire wool for cleaning.
22. Keep these instructions for reference.
23. Pot must not be used for deep-frying in oil, fat, or grease.
24. Do not leave oil or grease unattended. Please be aware that hot oil or grease can catch fire. Never use water to extinguish a grease fire. Cover with a lid or other appropriate cover or use an appropriate fire extinguisher.



Enjoy your pressure cooker and its savoury results.


Quick start

1.) To open

Press with one finger on the button marked . The lid sides will open audibly. The lid can be removed by lifting it.



2.) To close

Put the lid straight on the cooker. Take care that lid sides are in the open position, then press the button marked . The sides will audibly close around the cooker's rim.



3.) Add the food to be cooked, adding an extra minimum amount of liquid of approx. 3/8 litres (see page 12 + 14).

The total minimum filling level should be at least 1/3 of the pressure cooker's capacity.



lid indicator mark's

If food tends to swell, expand or produce foam, ensure the cooker is only half full. With all other foods, ensure the cooker is only filled to a total maximum level of 2/3 of pressure cooker's capacity.
(see page 12)

The filling quantities always refer to the food-to-be-cooked + liquid



4.) Setting the pressure stage

I = Gentle cooking

II = Fast cooking

5.) Set hob to top cooking level

6.) Pressure cooking starts

Set hob to the lowest cooking level once steam escapes from the valve. The cooking time will now commence (see table on page 21/22).






7.) Cooking time over


Switch off hob.

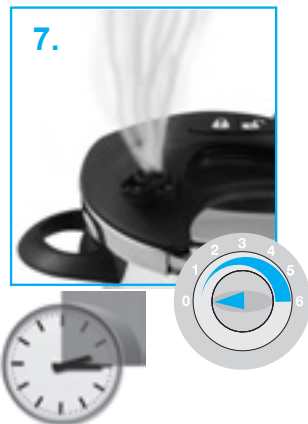
8.) Slowly steam off step-by-step ...

... or wait as per recipe till the pressure is relieved.

Slowly turn the pressure valve from position II to steam release position .

Do not turn from position II to position  straight away. Turn down from position II to position I first, wait for a few seconds and then turn further from position I to position .

When cooking under pressure position I, you can turn directly from pressure position I to .



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 off 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	pot dia.
5.5 litres	3.7 litres	20 cm

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.

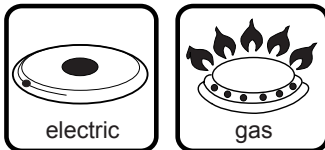
This pressure cooker offers you many advantages:

The two-stage adjustable pressure valve

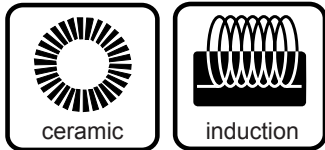
Instructions in recipes and cooking time tables can only ever be guidelines. This is why we have developed a two-stage adjustable pressure regulation valve with two pressure settings. This has the advantage that, according to size or amount of the food to be cooked, you can set the pressure individually 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.

Please read these Instructions for Use carefully and completely.

Description of the pressure cooker





- | | |
|-------------------------------------|---------------------------|
| 1 Pressure-regulation valve | 6 Filler markings / scale |
| 2 Red safety valve | 7 Cooker pot |
| 3 One hand opening / closing system | 8 Thermal sandwich base |
| 4 Safety window | |
| 5 Lid with sealing ring | |



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**

Safety pressure amounts to 1.7 bar (170 kPa) (valve opens and releases pressure), maximum permissible pressure for this pressure cooker: 3.0 ba / 300kPa.



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 one-hand opening/-closing system

Opening and Closing of the pressure lid is carried out by pressing the push button  or .

Remove the lid from the cooker and later put it back on in every position straight on the cooker.

Warning! Let the pressure cooker steam off before opening - 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

5



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.

6



Filler markings /scale:

Shows details of minimum and maximum filling. An important scale; never cook without liquid, and never cook more than 2/3-full.

7

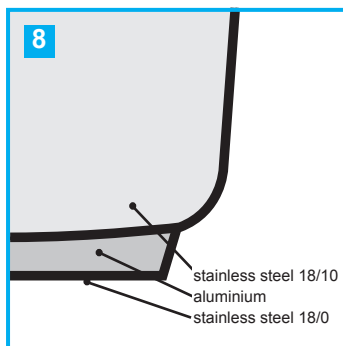


The pot:

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.

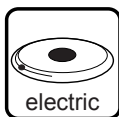
Without its lid, it may also be used as a normal saucepan.

8



The thermal sandwich capsule base:

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



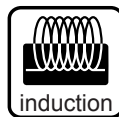
electric



gas



ceramic



induction

Fits all oven types.

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 also be used as a normal pot 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.

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. Please use a towel to protect fingers.



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

The minimum amount of liquid should be approx. 3/8 litre 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 that result may cause burns.

If you have cooked meat with the skin on which is swollen after cooking, do not pierce it but let it rest and deflate. 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 rise 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.

During cooking, bursts of steam will be given off vertically from the centre of the regulator valve.

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

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.

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.

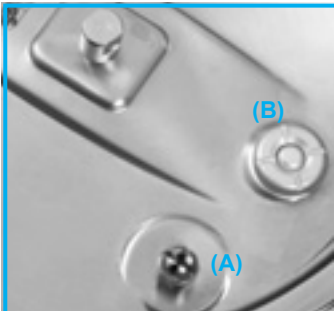
If repairs are necessary, please contact our customer service department. **Helpline number: +49 (0)202 283 77-0**
E-Mail: info@brk-germany.com



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.



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

Cooking 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.

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 through this method. 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.





Setting the desired cooking level:

Position I:

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



Position II:

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

Cooking time table Page 21 – 22



1.

Pressure cooking is so easy...

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

Set pressure stage

I = Gentle cooking

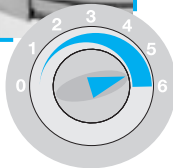
II = Fast cooking



2.

2.) 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.



3.) 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.




4.) At the end of the cooking time ...



Switch off hob.




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

... or wait as per recipe until the pressure is relieved.

Slowly turn the pressure valve from position II to steam release position: .

Do not turn from position II to position  straight away. Turn down from position II to position I first, wait for a few seconds and then turn further from position I to position .

When cooking under pressure position I, you can turn directly from pressure position I to .



6.) 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.


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.) Slowly turn the pressure valve

from position II to steam release position . Do not turn from position II to position  straight. Turn down from position II to position I first, wait for a few seconds and then turn further from position I to position .

When cooking under pressure position I, you can turn directly from pressure position I to .

WARNING: The escaping steam is extremely hot (see page 17)!

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 “”. 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.



Gradually and slowly turn to position “”!



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 replacing the sealing ring:

To clean the sealing ring, rinse it under hot running water and dry it. As soon as the sealing ring becomes hard (when it begins to turn a brown colour), it should be replaced.



The safety valve

Only needs – along with cleaning the lid – to be run through and rinsed with running water.

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.

Handles

Check continuously the fastness of the pressure cooker handles. Once you observe handles become loose, use a screwdriver to fasten them properly again




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

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 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



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.

SOUPS

Bean soup
Pea soup (not soaked)
Vegetable soup
Oxtail soup
Potato soup
Beef stew
Minestrone
Rice soup
Boiled chicken
Tomato soup with rice

COOKING TIME

20 min
20–25 min
4–8 min
10–15 min
5–6 min
20–25 min
8–10 min
6–8 min
25–35 min
6–8 min

RAPID COOK

2
2
2
2
2
2
2
2
2
2

STEWES

Cabbage stews
Lentil (soaked)
Serbian beef stew

COOKING TIME

15 min
13–15 min
8–10 min

RAPID COOK

2
2
2

VEGETABLES

Cauliflower
Peas, green
Carrots
Stuffed peppers
Mushrooms
Beetroot
Cabbage all types
Spinach

COOKING TIME

3–7 min
3–5 min
3–7 min
6–8 min
6–8 min
15–25 min
5–15 min
3–4 min

GRADUAL COOK

1
1
1
1
1
1
1
1

RAPID COOK

Beans
Potatoes
Potatoes (unpeeled)
Celery

6–10 min
6–8 min
6–12 min
12–15 min

2
2
2
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
Mince meat	5-10 min	2
Chicken	20-25 min	2
Veal, sliced	6 min	2
Veal, roast	15-20 min	2
Turkey leg	25-35 min	2
Roast beef	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
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.

B/R/K

Wuppertal, 14.09.2010

EC DECLARATION OF CONFORMITY
for pressure cookers

EC type examination, module B
(conformity assessment)

We hereby declare that the pressure cookers stated below correspond with the relevant health and safety requirements of the EC directives, due to their design and construction as well as in the versions we introduce to the market.

This declaration becomes invalid if unauthorised changes are made to the appliances.

Appliance type: „DELUXE“ pressure cooker

Relevant EC directives: RL 97/23/EC

Applied norm: DIN EN 12778/09.05

B/R/K Vertriebs-GmbH



Peter Rommerskirchen, General Manager

B/R/K DELUXE

www.schnellkochtopf24.de

You find the suitable spare parts for your product on our web page. You can easily order the products online whenever required.

Seal ring	Art. no.: 504027100
Steam insert	Art. no.: 504804000
Pressure regulator valve	Art.-Nr.: 504814100

If you order spare parts, please state:

MODEL: DELUXE 5.5 litres



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.



Customer service

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