



Pressure Cooker

User Manual



Model: EIQPBSWC

Thank you for choosing electriQ.

Please read this user manual before using this pressure cooker and keep it safe for future reference.

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# CONTENTS

Safety.....	3
Specifications.....	6
Product Diagram.....	7
Pre-use Notice.....	9
Cooking Preparation.....	10
Function Selection.....	13
Safe Cover Opening.....	14
Preset Delay Functions.....	15
Keep-warm Function.....	16
Cooking Times Guidance Table.....	17
Recipes.....	18
Care & Maintenance.....	21
Warnings.....	22
Cleaning.....	24
Circuit Diagram.....	24
Warranty.....	25
Troubleshooting.....	26

## SAFETY

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions prior to first use.
2. DO NOT touch hot surfaces – use handles.
3. To protect against electric shock, do not immerse cord, plugs or appliance in water or other liquid.
4. Keep the appliance away from children. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before installing or removing parts and before cleaning.
6. DO NOT operate any appliance with a damaged cord, plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the manufacturer for examination, repair or adjustment.
7. DO NOT use outdoors.
8. DO NOT let cord hang over the edge of table or counter or touch hot surfaces.
9. DO NOT place on or near a gas or electric burner or in an oven. Never put this appliance in a dishwasher (Only inner pot is dishwasher safe).
10. Extreme caution must be used when moving an appliance containing hot liquids.
11. To disconnect, push the Cancel button on the control panel and remove the plug from the outlet.
12. DO NOT use the appliance for anything other than intended use.
13. This appliance is for household use only.
14. Caution – to reduce the risk of electric shock, cook only in the included inner cooking pot.






15. DO NOT place the unit on an unstable location. It is strictly prohibited to use the cooker on a paper, foam or other object that may easily block the vent hole at the bottom.
16. DO NOT use it in a place that is near water or fire. DO NOT use it in a place exposed to direct sunlight or splashing oil. Put the appliance in a place out of reach of children.
17. If a part such as a wire or plug is damaged or the product malfunctions, turn the cooker off immediately and return it to the manufacturer for examination, repair or adjustment.
18. DO NOT make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire or injury. It will also void your warranty.
19. Before each use, be sure to check the anti-block shield, float valve and pressure release valve for obstruction. Wipe the surface of the inner cooking pot and the heating plate to confirm they are free of any foreign objects. Make sure the pressure release valve is in the Close Vent position.
20. DO NOT use an extension cord with this product. A short power supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
21. Some foods are not intended for pressure cookers. Please do not cook any of the following foods in this cooker: applesauce, cranberries, rhubarb, noodles, macaroni, spaghetti, split peas or pearl barley. These foods tend to froth, foam and sputter and can result in clogging the pressure release devices.
22. Ensure the appropriate amount of liquid is used when cooking.
23. DO NOT fill the cooker above the Max Fill line inside the inner cooking pot with food or liquid.
24. DO NOT move this product or forcefully remove the cover when the unit is in operation.
25. DO NOT place your hands or face over the pressure release valve or float valve to avoid burning when the unit is in operation.

26. After cooking, use extreme caution when removing the cover. Serious burns can result from steam inside the unit.
27. When opening the cover after cooking, do not touch the inner cooking pot or cover with your hands to avoid burns.
28. Always unplug from the mains before cleaning and removing parts.
29. DO NOT cover the pressure release valve.
30. WARNING: Never deep fry or pressure fry in the unit. It is dangerous and may cause a fire or serious damage.
31. This appliance cooks under pressure. Improper use may result in scalding injuries. Make certain the unit is properly closed before operating.
32. DO NOT fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill the unit over ½ full. Overfilling may cause a risk of clogging the vent and developing excess pressure.
33. Always check the pressure release devices to make sure they are free of debris and closed before use.
34. **DO NOT OPEN THE COOKER UNTIL THE UNIT HAS COOLED AND ALL INTERNAL PRESSURE HAS BEEN RELEASED.** If it is difficult to open the lid, this indicates that the cooker is still pressurized – DO NOT force it open. Any pressure in the cooker can be hazardous.
35. Be sure that handles are assembled and fastened properly before each use. Cracked or damaged handles should be replaced.
36. Adult supervision is required to prevent children from playing with the appliance.
37. This appliance 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 supervised by a person responsible for their safety.
38. DO NOT use this pressure cooker for pressure frying with oil.

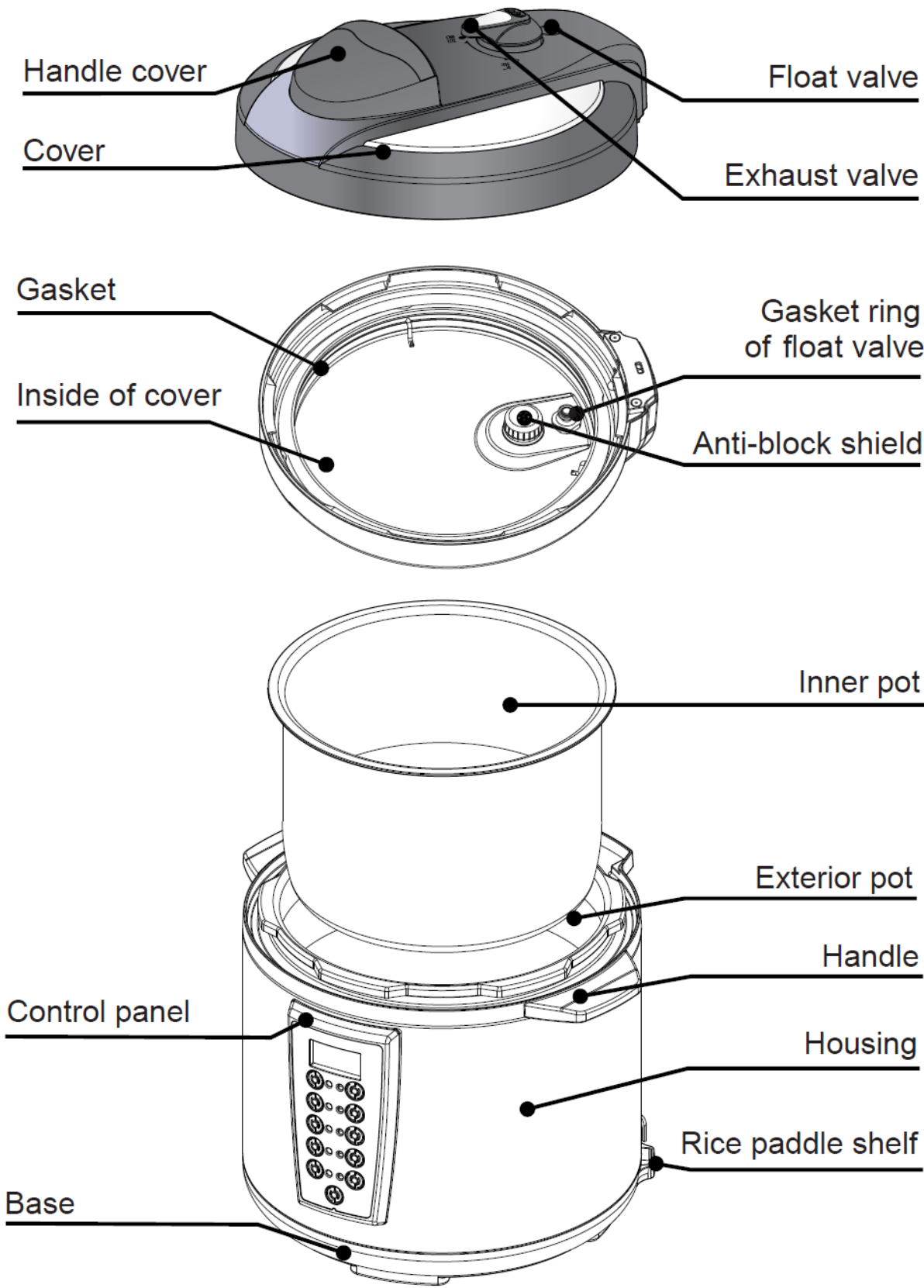
39. Never use metal utensils; use plastic or wooden utensils to protect the inner cooking pot from scratches.
40. A short power supply cord is provided to reduce risks resulting from becoming entangled in or tripped over.

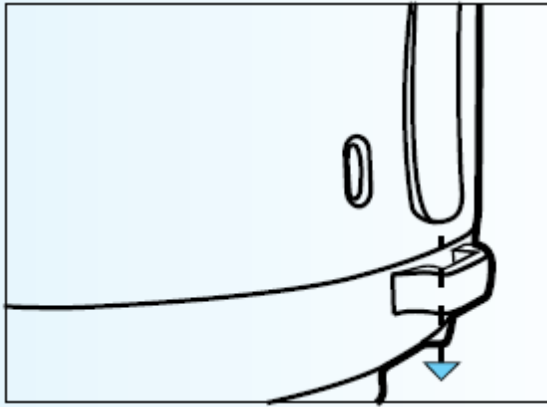
This appliance comes fitted with a BS plug. DO NOT attempt to modify the plug in any way.

## SPECIFICATIONS

Model	Power Supply	Power	Volume	Caliber of inner pot	Working pressure	Warm Temperature
EIQPCBSWC	230V~50Hz	1000W	6L	22cm	70kPa	60°C~80°C
Accessories	<div> <div>Rice Scoop</div>  </div> <div> <div>Soup Scoop</div>  </div> <div> <div>Manual</div>  </div> <div> <div>Measuring Cup</div>  </div> <div> <div>Power Cord</div>  </div> <div> <div>Components</div> </div>					

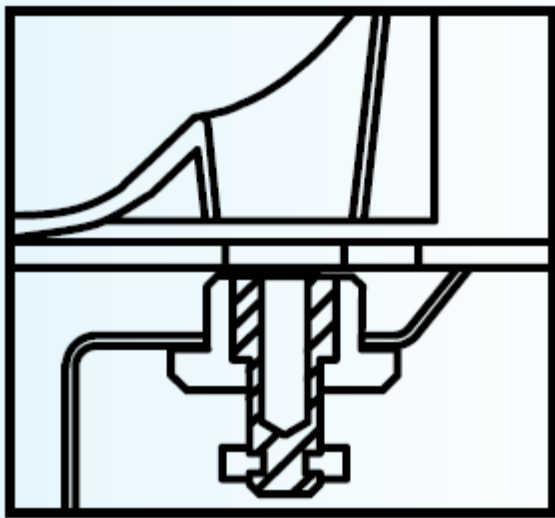
# PRODUCT DIAGRAM





Scoop holder

Structural diagram of float valve:



## WARNING

1. Before each use, be sure to inspect the float valve anti-block shield and gasket for mounting.
2. Before putting the inner pot into the outer pot, be sure to remove debris and water attached to the outside of the inner pot and inside.
3. When moving the product, please lift the cooker by the handles.
4. Wipe away any water on the outer casing with a dry cloth.



## PRE-USE NOTICE

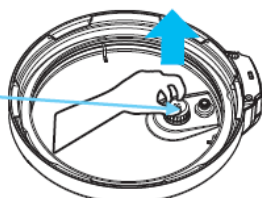
Before first use, please take out all accessories from the cooker body and read the user manual carefully, special care must be given to usage directions and cautions to avoid any damage to property or personal injury.

1. Prior to each use, inspect whether the gasket and anti-block shield are mounted to the upper cover.
2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odour.
3. Never pull the gasket, as deformation may affect sealing and pressurisation.
4. A damaged gasket should not be used. A replacement should be purchased from the manufacturer.

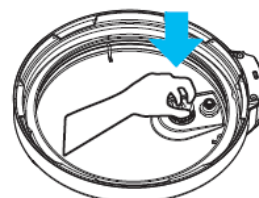
### Disassembly and installation of anti-block shield

Disassembly Screw off upward  
counterclockwise

Anti-block  
shield



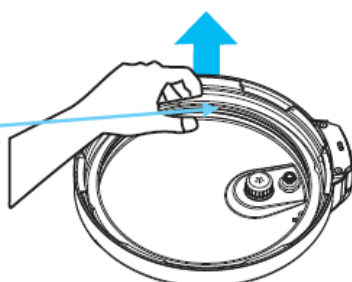
Assembly Screw On downward  
clockwise



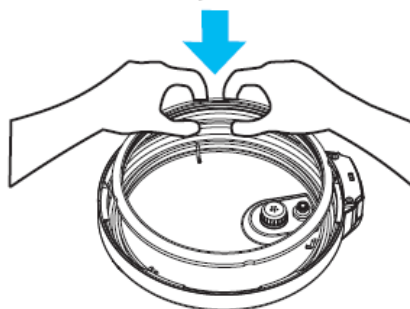
### Disassembly and installation of gasket

Disassembly Pull up

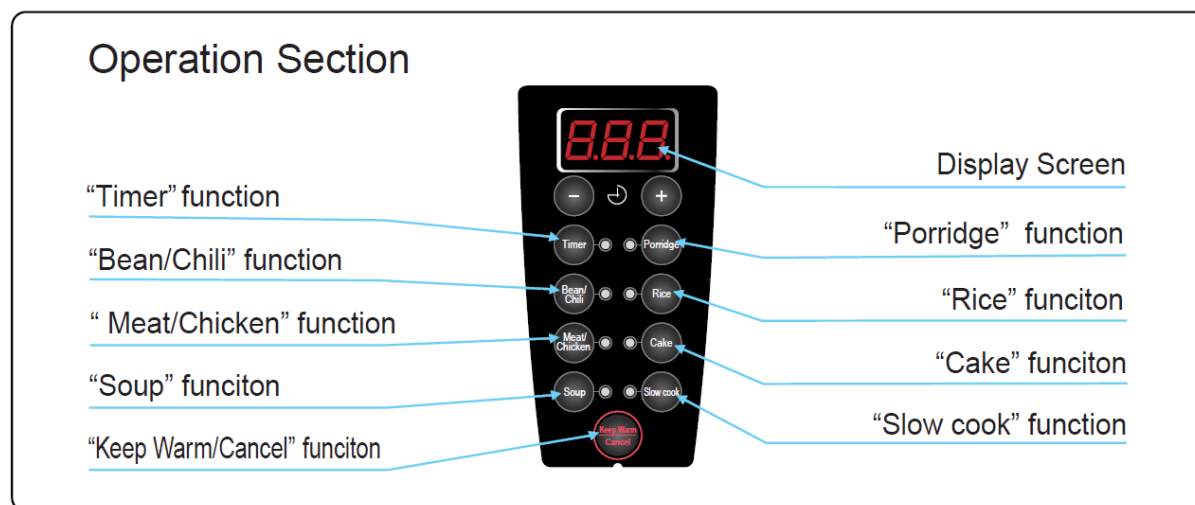
Gasket



Assembly Press down

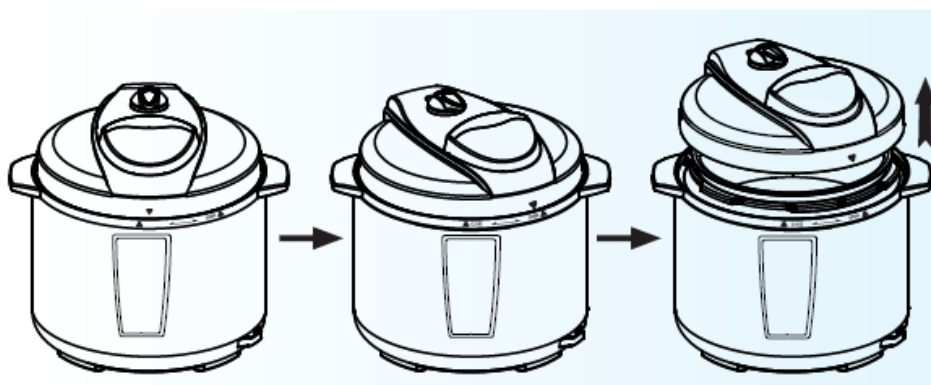


# COOKING PREPARATION



## 1. Correctly open the cover

- Hold the cover handle with one hand, rotate the lid counter clockwise approximately 30 degrees until the cover marker ▼ aligns with the outer casing marker OPEN ▲ and lift the lid.

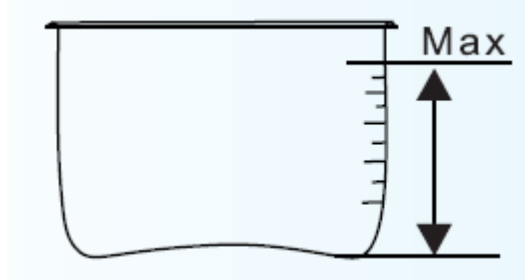


## 2. Check whether parts on the lid are mounted properly

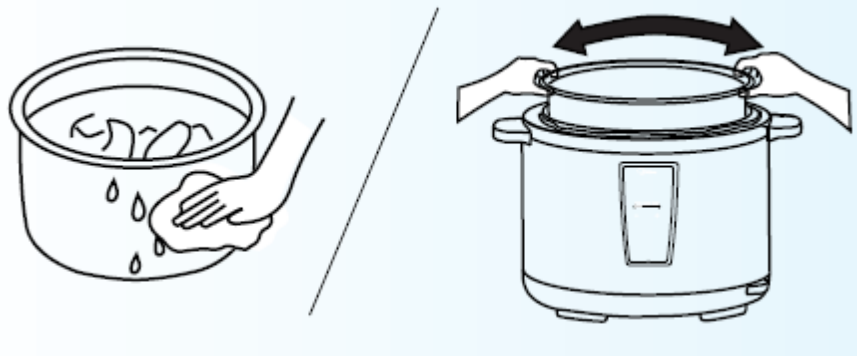
- Check the float valve and exhaust valve for obstructions and confirm whether such parts as the gasket and anti-block shield are installed properly.

## 3. Remove the stainless steel inner pot, then put food and water in.

- The total amount of food and water **MUST NOT** exceed the MAX level line on the pot.



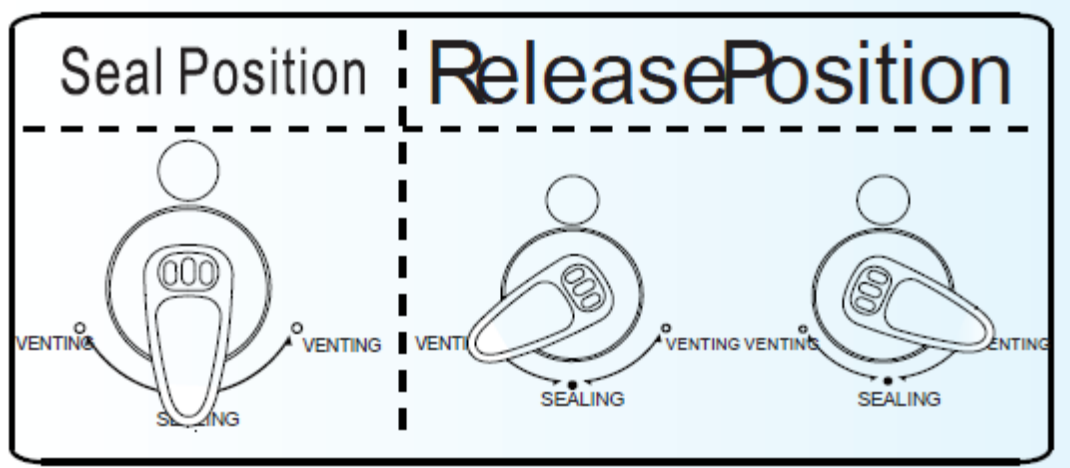
- Put the inner pot in the electric pressure cooker
  - Before placing the pot in the pressure cooker, remove any foreign objects and water droplets from the exterior of the inner pot and inside of the housing.
  - After putting the pot in, rotate the inner pot slightly to ensure a good contact between the inner pot and the heating plate.



- Close the cover securely.
  - Before closing, check whether the gasket has been put in the steel rim inside the lid.
  - Hold the cover handle with one hand, rotate the lid clockwise approximately 30 degrees until the cover marker ▼ aligns with the outer casing marker CLOSED ▲

6. Position the exhaust valve properly

- When in use, align the small handle of the exhaust valve with the “SEALING” icon, indicating that the pressure cooker is in an airtight condition.
- When manual exhausting is needed (at the end of cooking), align the small handle of the exhaust valve with the “VENTING” icon, indicating that the pressure cooker is in exhaust condition.
- Move to the sealing zone and inspect whether the float valve has fallen.
- The exhaust valve may feel slack or loose, this is normal operation.



## FUNCTION SELECTION

Once the cooking preparations are complete the cooker is ready. Follow the below steps to commence cooking:

1. Switch on
  - The display will flash with horizontal red lines “----” indicating that the pressure cooker has entered preparation state.
2. Select a function from the options on the control panel.
  - Once a function key is pressed, the indicator light of the corresponding function will illuminate.
  - Cooking times vary dependant on the function selected and the amount of food/water within the inner pot. The Cooking times Guidance Table contained within the manual provides expected cooking times as a guide.
3. Once a function key is pressed you have 10 seconds before the setting is confirmed.
  - Within 10 seconds you can re-select the pre-set function.
  - After 10 seconds the cooker will confirm the pre-set function and the red horizontal line “----” will go solid and stop flashing. This indicates that the pressure cooker is now working. Whilst the cooker gets up to temperature/pressure the solid line will stay.
  - When the unit is at temperature/pressure it may vent some steam.
  - The display will then change to a number, indicating the remaining cooking time.

- During the cooking, you can cancel the current working state and return to standby state by pressing the “Keep Warm/Cancel” key.
4. When cooking is complete the cooker will enter Keep Warm state automatically.
    - After cooking is complete the corresponding function indicator will go out. The Keep Warm indicator will illuminate. The display screen will show “OH” and will give out an alarm sound (10 beeps).

**NOTE:**

- During operation the machine may sometimes generate a “click” sound, this is completely normal.

## **SAFE COVER OPENING**

1. Turn off the cooker at the plug and remove the cable from the base of the unit.
2. Exhaust pressure from the cooker as follows:
  - Slide the exhaust valve to “VENTING” position. Take care when venting as hot steam is released quickly from the valve. Wearing an oven glove or placing a damp towel over the lid will help to avoid danger from the steam.
  - Leave the cooker to cool. The lid will be very hot and should not be handled until it has cooled sufficiently.

### 3. Open the lid

- Hold the cover handle with one hand, rotate the lid counter clockwise approximately 30 degrees until the cover marker ▼ aligns with the outer casing marker OPEN ▲ and lift the lid (for non-fluid foods)
- DO NOT open the cover until pressure inside the pot has fully released (the float valve will fall when ready).
- NEVER pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquids), do not slide the exhaust valve to VENTING immediately after cooking has finished. This could lead to food being ejected from the exhaust valve. Leave the cooker to cool naturally, waiting for the float valve to fall. You can speed up cooling by placing a damp towel over the top of the lid.
- When large quantities of food are cooked, do not exhaust immediately after cooking. It is recommended to not open the cover until after a period in the Keep Warm function.

## PRESET DELAY FUNCTION

Once the steps in Cooking Preparation have been completed the preset delay function can be used as follows to delay cooking for the required time:

1. Select the desired function on the control panel, the corresponding light will illuminate and the horizontal red lines “----” will flash.
2. Within 10 seconds, press the “TIMER” key to set the end time for cooking. This can be up to 24 hours.
  - When the “TIMER” key is pressed the screen will display “2.0”. The “+” or “-” keys can be pressed to adjust to the

desired end time in half hour increments. The minimum is 2 hours, the maximum is 24 hours.

3. The time will remain on the screen, indicating how long until the set end time is reached.
4. After cooking, the unit will automatically go into Keep Warm state. It is not recommended to keep food in the Keep Warm function for too long.
5. To cancel the timer at any time, simply press the “Keep Warm/Cancel” key.

## **KEEP WARM FUNCTION**

- After cooking, the pressure cooker goes into the Keep Warm function automatically. The indicator on the screen will read “OH”.
- In standby you can also perform the Keep Warm function by pressing the “Keep Warm/Cancel” key. This can be used to keep warm food prepared outside of the pressure cooker.
- The Keep Warm temperature is 60-80°C.
- Optimal Keep Warm time is less than 8 hours.



## COOKING TIMES GUIDANCE TABLE

Functions	Fill level (as marked on side)	Slow Cooking time (h)	Baking time (Mins)	Pressure build time (mins)	Cooking temp (°C)	Cooking time (mins)	Total time (mins)	Timer (Y/N)		Keep warm (Max time)
Porridge	2	-	-	15	around 115	23	38	Y	2H- 24H	12H
	5	-	-			30	45			
	10	-	-			38	53			
Rice	2	-	-	7~12	around 120	19	26~31	Y	2H- 24H	12H
	5	-	-			28	35~40			
	10	-	-			32	39~44			
Cake	-	-	35	-	around 140	-	35	-	2H- 24H	12H
Slow Cook	-	6:00	-	-	around 98	N/A	360	-	2H- 24H	12H
Bean/Tendons	2	-	-	23	around 115	34	57	Y	2H- 24H	12H
	5	-	-			40	63			
	10	-	-			47	70			
Meat/Chicken	2	-	-	23	around 115	30	53	Y	2H- 24H	12H
	5	-	-			36	59			
	10	-	-			43	66			
Soup	2	-	-	23	around 115	30	53	Y	2H- 24H	12H
	5	-	-			36	59			
	10	-	-			43	66			

## RECIPIES

### **Brown Rice (Serves 6)**

400g of brown short grain rice

280ml of water

½ tsp salt

1. Combine the rice, water and salt in to the pressure cooker pot
2. Close the cooker as per the Cooking Preparation and Safe Cover Closure instructions
3. Use the Rice function
4. Once complete fluff the rice using a fork and serve

### **Whole Chicken & Vegetables (Serves 4)**

1.5Kg Whole Small Chicken

225ml Chicken Broth

2 Bags of Frozen mixed vegetables

1. Pour the chicken broth into the main cooking pot.
2. Season the chicken with salt and pepper and place into the pot.
3. Mix both bags of frozen vegetables into the pot.
4. Close the cooker as per the Cooking Preparation and Safe Cover Closure instructions
5. Use the Chicken function
6. Prepare rice, mashed potatoes, spaghetti or other pasta to serve with the chicken.

### **Pork Pot Roast (Serves 4)**

350ml Chicken/Vegetable stock

500g Pork Chops

2 Medium onions (sliced)

2 Large potatoes (diced)

2 Large carrots (diced)

1. Add a small amount of oil to the cooking pot, place the chops into the pot.
2. Add onions and toss around for 2 minutes, add carrots and potatoes and stock.
3. Close the cooker as per the Cooking Preparation and Safe Cover Closure instructions
4. Use the Meat function

### **Porridge (Serves 4)**

280g (rolled) oats

1 tsp coarse salt

1 tsp sugar

680ml cold water

680ml milk

4 tbsp butter

1. Add all ingredients to the pot and stir briefly to moisten the oats.
2. Close the cooker as per the Cooking Preparation and Safe Cover Closure instructions
3. Use the Porridge function

## Winter Warmer Beef Stew (Serves 10)

60g plain flour	1 tsp dried basil
1 tsp salt	8 small potatoes
½ tsp black pepper	230g sliced mushrooms
1 bag (450g) carrots, peeled and cut into 2 inch pieces	1 large onion, cut into 8ths
1.3Kg beef stew cubes	2tbsp vegetable oil
1 can peeled chopped tomatoes	410ml beef stock
170ml red wine	2 packets onion soup mix











1. In a large bowl, combine flour, salt and pepper, add beef.
2. Toss to coat
3. Heat the oil in a large frying pan over medium-high heat.
4. Add half of the beef. Cook until browned on all sides, repeat with remaining beef.
5. Place the browned beef in the cooking pot.
6. Stir in the tomatoes, beef stock, wine, onion soup mix and basil until well blended.
7. Add potatoes, carrots, onions and mushrooms.
8. Close the cooker as per the Cooking Preparation and Safe Cover Closure instructions
9. Use the soup function.

## CARE AND MAINTENANCE









Regular care or maintenance is essential in ensuring that this product is safe for use.

When the following circumstances take place	Solutions
<ul style="list-style-type: none"><li>● Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</li><li>● A portion of the power cord and the plug are hotter than usual.</li><li>● Electric pressure cooker heats abnormally, emitting a burnt smell.</li><li>● When power-on, there is an unusual sound or shock.</li></ul>	Stop use immediately, and contact ElectriQ Customer Services helpline.
<ul style="list-style-type: none"><li>● There is dust or dirt on the plug or socket.</li></ul>	Remove dust or dirt with a dry brush.

## ⚠️ WARNINGS

<p>Please use a 230V 50Hz socket. </p> <p>Fire or electric shock may occur if this type of socket is not used.</p>	<p>Please use an independent socket with  earthed wire of more than 10A rated current.</p>
<p>Do not use anything other than the lid designed for use with this appliance as this may cause electric shock or other serious injury. </p>	<p>Stop use if power cord is damaged. Failure to do so could lead to electric shock, other serious injury or damage to property. </p>
<p>Do not insert foreign object such as metal implements or tools into gaps on the appliance as this may cause electric shock, other serious injury or damage to property. </p>	<p>Keep away from children to avoid chance of burns or electric shock. </p>
<p>Do not make any modifications to the unit as this may cause fire or electric shock. Please return to electriQ for any repairs, replacements or spare parts. </p>	<p>Do not wash or immerse in water as this may cause electric shock or short circuit. </p>
<p>Do not open the lid until pressure is completely discharged. The float valve will fall once pressure is discharged. Failure to comply could result in scalding or other injury. </p>	<p>Carry out regular inspection of the exhaust valve and anti-block shield to make sure they are unobstructed. Do not cover the exhaust valve with heavy objects or replace it with other objects. </p>

## ⚠CAUTIONS

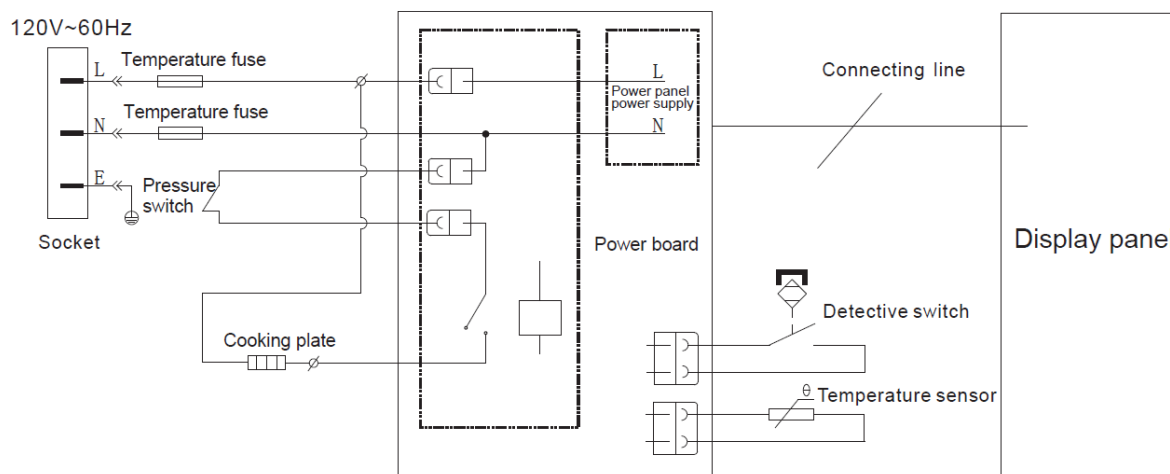
Do not touch the plug with wet hands, this may cause an electric shock.		Remove the plug by grasping the whole body of the plug. Do not pull the cord as this can result in an electric shock.	
When not in use, remove the plug from socket.		During operation, NEVER place your hand near the exhaust valve vent as this could lead to scalding.	
Never touch the lid during operation as it becomes very hot and could cause a burn.		Never exceed the MAX level on the cooking pot.	
Use only the inner pot that comes with the appliance. Use of other pots may cause overheating or abnormal operation.		Do not place the inner pot on any other appliance for heating. This can lead to deformation of the inner pot.	
When moving the appliance, make sure to hold it by the handles.		Never use the product in the following places: <ul style="list-style-type: none"> <li>• Unstable surface</li> <li>• Near water or fire</li> <li>• Adjacent to walls and furniture</li> <li>• Exposed to direct sunlight or oil splashes.</li> </ul>	

## CLEANING

After each use, thoroughly clean the product. Before cleaning, unplug the unit and allow it to cool down completely.

1. Take off the lid and remove the inner pot. Wash them with a detergent, rinse with fresh water and then wipe them dry with a soft cloth.
2. Using clean water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve and wipe it clean with a rag. After cleaning install it on the cover correctly.
3. Clean the cooker body with a cloth. Do not immerse the cooker in water or wash with running water.

## CIRCUIT DIAGRAM





## SERVICE WARRANTY

- This electriQ Pressure Cooker comes with a one year limited warranty.
- The starting date of the warranty is based on the date of the invoice.
- In any one of the following cases, the warranty will be invalidated:
  - Damage by unsuitable operation, storage and maintenance by the consumer
  - Damage due to use of non-specified accessories by any person other than a service agency authorised by this company.
  - Failure to produce an effective invoice
  - Damage by force majeure.
- For product maintenance beyond the warranty scope, contact electriQ customer services helpline.

# TROUBLESHOOTING

	<b>Problem</b>		<b>Possible Reason</b>	<b>Solution</b>
1	Difficult to close the cover		Gasket not positioned well	Locate the gasket correctly
			Push rod jammed by float valve	Gently push the push rod by hand
2	Difficult to open the cover		Pressure still inside the cooker	Open the cover after the pressure has lowered
3	Leakage from cover		No gasket in place	Put the gasket in place correctly
			Food stuck to gasket	Clean the gasket
			Gasket worn	Replace the gasket
			Cover not closed firmly	Close the cover firmly
4	Leakage from float valve		Food stuck to float valve gasket ring	Clean the float valve gasket
			Float valve gasket ring worn	Replace the float valve gasket
5	Float valve does not rise		Not enough food/water inside pot	Place more food/water inside the pot
			Small amount of leakage from cover or exhaust valve	Send it to the service agency for inspection
6	Steam from exhaust valve does not stop		Exhaust valve not sealing	Slide the exhaust valve to the sealing position
			Pressure control fails	Send it to the service agency for maintenance
7	Screen not bright when power on		Bad contact with socket	Inspect the socket
8	Error codes on display	C1	Sensor failure	Send it to the service agency for inspection
		C2		
		C5	Temperature is too high because there is no water inside the inner pot	Add water as required
		C6	Pressure switch fails	Send it to the service agency for inspection

# electriQ UK SUPPORT

[www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Complete online support form on: [www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Customer Service Line: 0871 620 1057

Office hours: 9AM – 5PM Monday to Friday

[www.electriQ.co.uk](http://www.electriQ.co.uk)

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Disposal: Do not dispose this product as unsorted municipal waste. Collection of such waste must be handled separately as special treatment is necessary

Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating civic amenity sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact the local council for details of your local household waste recycling centres.