

Germany
Feller



PC 640

**Pressure
Cooker**

When using the electrical appliance, the below basic safety precautions should be followed:

Household use only

IMPORTANT SAFEGUARDS

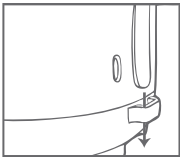
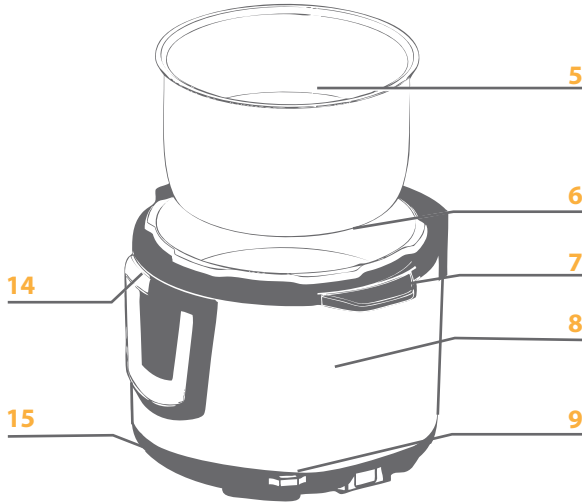
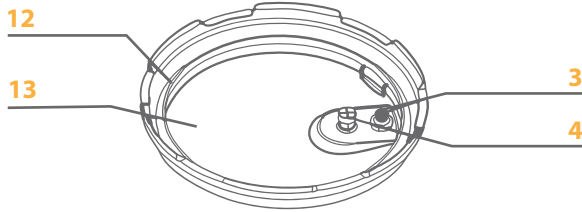
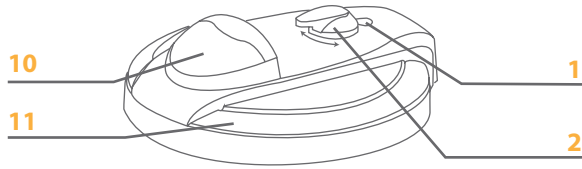
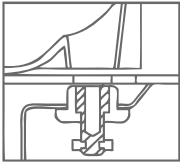


1. Before using this product, please read this User's Manual carefully.
2. Do not place the unit on an unstable location. It is strictly prohibited to use it on a newspaper, foam or other object that may easily block the vent hole at the bottom.
3. Never use it in a place which is near water or fire. Do not use it in a place exposed to direct sunshine or oil splash. Put it in a place out of the reach by children.
4. Never place the product, power cord or plug in water or other liquid.
5. If a spare part such as wire and plug is damaged or the product fails, stop the operation instantly and send it to the after sale service centre of Feller for inspection and repair. Repair by the user is not allowed.
6. 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; -bed and breakfast type environments.
7. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
8. Never make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock ,fire, or injury.
9. Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object Check the exhaust valve for properly location. When cooking "crispy rice" make exhaust valve "venting" position . The location of other functions to "sealing".
10. In use, never hang the power cord on a location which may easily trip over.

11. Avoid cooking such foods as laver and oat meal in the pot, as they may easily clog the anti-block shield.
12. Cooking dry foods, please soak period of time.
13. The maximum cooking amount shall not exceed the MAX level inside the inner pot.
14. In operation, never move this product and prohibit compulsory opening.
15. In operation, never have your hands or face move to the exhaust valve or float valve to avoid scald.
16. After cooking, do not uncover the cooker until you confirm that there is no pressure inside.
17. When opening the cover after cooking, do not touch the inner pot and cover inside with hands directly to avoid scald.
18. Before cleaning this product, please unplug it or disconnect the power supply.
19. It is strictly prohibited to use this product for purposes other than those specified.
20. This appliance is not intended for use by persons (included 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.

PRODUCT SPECIFICATION

Model	Power Supply	Power	Volume	Caliber of inner pot	Working pressure	Temperature of warm.keeping
PC 640	220V~50Hz	1000W	6L	22cm	70kPa	60-80°C
Accessories	Spoon, soup ladle, User's Manual, measuring cup, and power cord components					



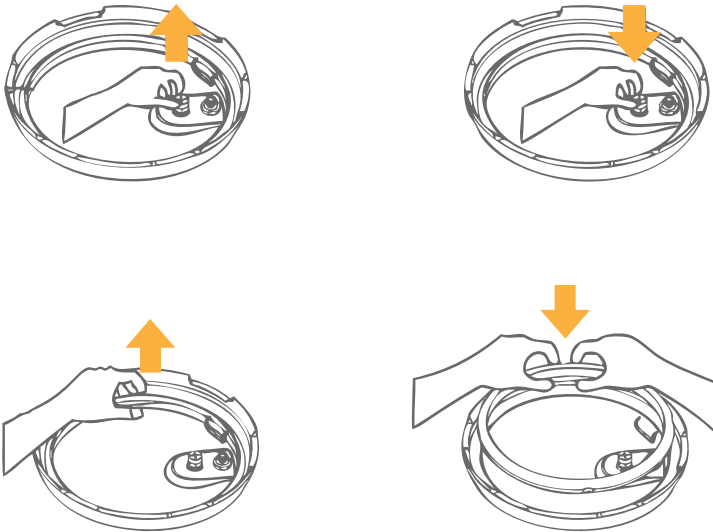
- 1. Float valve
- 2. Exhaust valve
- 3. Gasket ring
- 4. Anti block shield
- 5. Inner pot
- 6. Exterior pot
- 7. Handle

- 8. Housing
- 9. Rice paddle shelf
- 10. Handle cover
- 11. Cover
- 12. Gasket
- 13. Inside cover
- 14. Control box
- 15. Base

NOTICE PRIOR TO USE

Before first use, please take out all accessories from the cooker body and read the User's Manual carefully. Special care must be given to use directions and cautions to avoid any damage to property or personal injury.

DISASSEMBLY AND INSTALLATION OF ANTI-BLOCK SHIELD AND GASKET

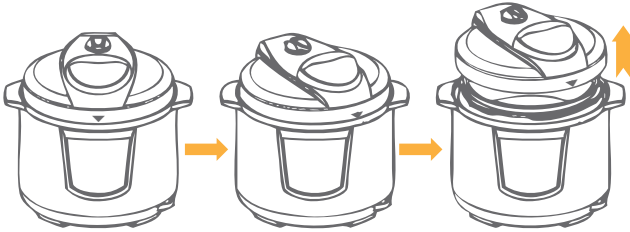


Notice

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 odor.
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.
4. A damaged gasket should not be used, and shall be sent to the service center for replacement.

1. Open the cover correctly

- Hold the cover handle with a hand, counterclockwise rotate approximately 30 degrees until the cover marking “▼” alignment the outer casing marking “Open” and lift the cover.



2. Check whether parts on the cover are mounted properly.

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

3. Take out the inner pot, then put food and water in the inner pot.

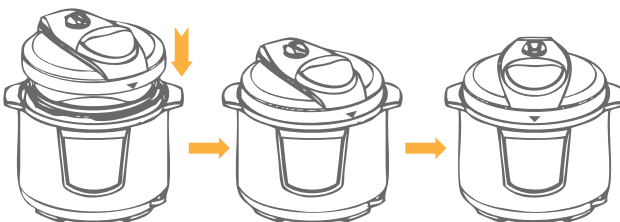
- Total amount of food and water shall not exceed the MAX level of inner pot height.

4. Put the inner pot in the electric pressure cooker

- Before that, be sure to remove foreign object and water droplets from the exterior of the inner pot and inside of the housing;
- After putting in, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.

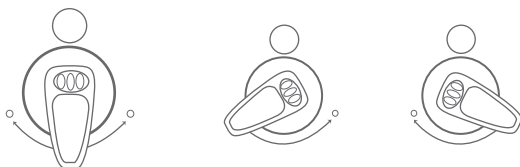
5. Close the cover completely

- Before closing, check whether the gasket has been put in the steel rim inside the cover.
- Hold the cover handle with a hand, clockwise rotate approximately 30 degrees until the cover marking “▼” alignment the outer casing marking “Close”



6. Position the exhaust valve properly

- In work, align the small handle of exhaust valve with the sealing small icon, indicating that the pressure cooker is in seal condition;
- When manual exhausting is needed, align the small handle of exhaust valve with the exhaust small icon, indicating that the pressure cooker is in vent condition;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating).



Notice: When cooking “crispy rice” make exhaust valve “venting” position. The location of other functions to “sealing.”

FUNCTION SELECTION

General Functions

1. Finish cooking preparation.

2. Switch on

- To ensure safety, you are recommended to connect the power cord to the pressure cooker first and then to the power supply.

3. Select a required function level

- Once a function key is pressed, the indicator of a corresponding function



Notice: When cooking “crispy rice” make exhaust valve “venting” position. The location of other functions to “sealing.”

level will illuminate (red);

- The crispy rice function and cake function are only applicable to products with such function level;
- Cooking time varies with different function level. The bigger the food amount, the longer the cooking time. The cooking times listed in the table

below are only for reference (e.g. food amount + water = 8 scales): Cooking time = heating time + holdup time

Inner pot scale Time (min.) Function	2 scales			5 scales			10 scales		
	Low	Standard	High	Low	Standard	High	Low	Standard	High
Porridge/Soup	28	38	48	38	48	58	50	60	70
Bean/Tendon	43	48	58	50	55	65	66	71	81
Meat/Chicken	30	35	45	38	43	53	52	57	67
Crispy Rice	48	63	83	53	68	88	63	78	98
Steam/Stew	20	30	40	30	40	50	45	55	65
Cake		60			60			60	
Yoghourt	360								
Slow Cook	Low:240 Standard:360 High:480								

4. Press a function key, and 10s later, the electric pressure cooker will perform a corresponding function program selected

- Within 10s, you can re-select preset time and function level, and finally confirm that the electric pressure cooker will start work in 10s after selection.

- During the operation, you can cancel current working state and return to standby state by pressing the “Keep Warm/Cancel” key.

5. After cooking, enter the warm-keeping state automatically

- After cooking, a corresponding function indicator goes out, the warm indicator illuminates (yellow), the display screen shows “OH”, and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm state.

- In standby mode, press the “Keep Warm/Cancel” key, the warm indicator illuminates (yellow), and gives out the prompt sound (1 beep), indicating that the electric pressure cooker goes into warm state.

Warm Tip:

- In normal work, you can cancel current working state and return to standby state by pressing the “Keep Warm/Cancel” key.
- During operation, the machine may sometimes generate the “cluck” sound, which is not malfunction.
- For cooking of little amount, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.



SAFE COVER OPENING

1. Disconnects the power or take off the power plug.
2. Exhaust method
 - A. Quick opening method
 - Slide the exhaust valve to the exhaust position until the float valves falls. (for nonfluid food)
 - Put a wet towel on the cover to quicken cooling until the float valve falls.
 - B. General opening method
 - Have the pressure cooker to cool naturally, until the float valve falls.
3. Open the cover
 - Hold the cover handle with a hand, clockwise rotate approximately 30 degrees 22 until the cover marking “▼” alignment the outer casing marking “Close”, and pull up the cover.



Tip:

- Do not open the cover until pressure inside the spot is released adequately.
- Never pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquid), do not slide the exhaust valve for exhaust when cooking is just finished, and otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally until the float falls, and finally open the cover.
- When large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and have the food after some time of warmkeeping.

COOKING EXAMPLES

Mode Selection

1. Finish cooking preparation.
2. Select a corresponding function level
 - When any function key is pressed after preparation, a corresponding function indicator illuminates, and the pressure cooker will perform the cooking procedure of the corresponding function level. Mode default is

“standard” level.

- Once a function level is selected, you can also select another function level within 10s, and the pressure cooker will perform the cooking procedure of the finally selected function level.

- If selection of another function is impossible after the pressure cookers enters working state, you can cancel the operation by pressing the “Keep Warm/Cancel” key for selection.

3. Select texture by pressing “Mode” key

- After the “Mode” key is pressed continuously, the screen displays Low, Standard and Fight. When one texture is selected, corresponding text appears on the screen. “soup” “porridge” “meat/chicken” “bean/tendon” have texture function.

4. After cooking, the unit will go into warm-keeping state automatically

- After cooking, the warm indicator illuminate and the unit will go into warmkeeping state. Long time warm-keeping is not recommended.

TIMER FUNCTION

1. Finish cooking preparation according to Page 3

2. Select a corresponding function level

- When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the “Keep Warm/Cancel” key)

No Timer function is made available to “Cake/Crispy Rice/Yoghourt” function.

3. Press “Timer” key to Set end time of cooking

4. After cooking, the unit enters the warm state automatically

- After preset time elapses, after cooking, the warm indicator illuminate and the unit will go into warm-keeping state. Long time warm keeping is not recommended.

Yoghurt

Material Preparation:

Pure milk, milk powder, yoghurt (with active lactobacillus., sugar, juice, chocolate)

Operating Method:

1. Mix 1000ml pure milk (below 35 degree. with 100ml yoghurt,
2. Pour mixed yoghurt material into the pressure cooker, close the cover completely then press "Yoghurt" key to select "Yoghurt" function. (Default cooking time is 6 hours, without taste mode.)
3. After cooking, you can open the cover to enjoy the food. (Add sugar, juice, chocolate etc..)

Crispy Rice

1. Measure the rice portion with a measuring cup and clean it
 - One measuring cup of rice is about 150g, a portion served for one person;
 - It is recommended not to wash rice in the inner pot;
 - Correct methods of using the measuring cup:



- Maximum amount of rice for cooking is illustrated below:

The volume of the largest	10 cups
The water level	10 scale

2. Add water and Others Seasoning to corresponding water level

- Put the cleaned rice into the interior pot ;
- Melt the butter will be joined into the rice, and add an appropriate amount of salt, and add water to corresponding water level, uniform mixing.
- Rice-water- butter-salt contrast table for making Crispy rice with the cooker.

Rice amount (measuring cup.	3	4	5
Water amount(Scale.	3	4	5
Butter amount(g.	60	80	100
Salt amount (g.	6	8	10

- The scale line inside the inner pot means the one fo cooking reference water level; Example: to cook 2 cups of rice, add water to the scale line “2”;
- Water quantity can vary with rice category and hardness of rice, but never have water to exceed the maximum scale line inside the inner pot (Note: not Max level.

3. Replace the wiped inner pot to the cooker body

- Be sure to remove rice grains or water drops on the outside (especially on the bottom. of inner pot and inside of cooker.
- After putting in, rotate the inner pot lightly from left to right to ensure full contact between inner pot and heating plate.

4. Put the cover in place and switch on

- Put the plug into the socket firmly.
- Inspect the float valve for clog.
- After switch-on in standby, the warm indicator flashes .

5. Press the “Crispy rice” key

- At the moment, the “Crispy rice” function indicator illuminates, with other function indicators going out. Select “Crispy rice” function, then pressing “Mode” to select different setting.

- The electric pressure cooker begins cooking in 10s after music.

6. After cooking, you can open the cover to enjoy the food.

SLOW COOK

Material preparation: Beef, onion, carrot, potato, rice wine, salt, olive oil, peanut oil.

Operating method

1. Wash then cut the beef, onion, carrot and potato etc into small pieces.
2. Put the processed material into the inner pot, add salt, rice wine, olive oil and water to cook.
3. Close the cover completely, select "Slow cook" pressing "Mode" to select different setting.

After cooking, you can open the cover to enjoy the food.

WARM-KEEPING FUNCTION

- In the warm state, the warm indicator is bright;
- After cooking, the pressure cooker goes into the warm state automatically;
- You can also in standby perform the warm function by pressing the "Keep Warm/Cancel" key;
- The warm-keeping temperature is 60-80°C;
- Optimal warm-keeping time is less than 4 hours.

CLEANING AFTER USE

1. After each use, give timely cleaning of the product.
2. Before cleaning, unplug the unit and carry out cleaning and maintenance after the product cools down completely.
3. Take out the cover and inner pot, wash them with detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Wash the cover inside with clear water, including the gasket, anti-block shield, exhaust valve core and float valve, and the wipe them dry with a rag.
5. After cleaning and maintenance, install correctly these parts such as gasket, antiblock shield and exhaust valve.

To prevent any damage to you and others, please observe the following cautions related to safety:

- Due to ignorance of the following cautions, improper use may cause two classes of harm

Warning: violation of warnings may cause personal death and serious injuries.

Caution: violation of cautions may cause injuries to persons and properties.

Warning:

Please use a 220V-50Hz socket

- Fire or electric shock may be caused if 220V AC-50Hz civil or special power supply is not used.

A socket shall be used independently.

- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with other appliance may cause unusual heat and fire.

Using other cover in heating is strictly prohibited

- It is strictly prohibited to use nonbrand cover during heating (electrifying).
- May cause electric shock or other serious injury.

Stop the use of an damaged power cord

- The damaged power cord shall be replaced with a special flexible cord or a special component bought from the manufacturer or service agency.

Do not put foreign object

- Do not insert foreign objects such as metal scraps and needles into a gap
- May cause electric shock or unusual action..

Dot not place the unit in a place within the reach of children

- It is prohibited to put the unit in a place within the reach of babies





- This may cause burn or electric shock. No alteration
- It is prohibited to modify or repair the unit by a non-technician
- As this may cause fire or electric shock
- Please send it to a designated service agency for repair or replacement of spare parts.

Do not wash or immerse it in water

- As this may cause electric shock and short circuit.

Warning on cover lifting

- When the electric pressure cooker does not work, there is no pressure inside the pot and the float valve falls down;
- When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until pressure is completely discharged
- Otherwise scald or other injury may be caused.

Regular inspection

- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed;
- Do not add any heavy object to the exhaust valve or replace it with other object.

Do not insert and pull off the plug with wet hand

- May cause electric shock.

When pulling out the plug, be sure to pinch the plug handle

- When pulling out the plug, be sure to pinch the plug handle;
- Never pull the power cord as this may cause damage to the power cord and result in electric shock or short circuit.

When not in use, take off the plug

- May cause creep age, fire or malfunction

During using, never move your hand to the exhaust valve vent

- In cooking, never move your hand or face to the exhaust valve vent to avoid scald.
- In cooking, do not cover the exhaust valve vent with a

rag.

Never touch the cover in operation

- When the unit is operating, the cover has a higher temperature, so never touch it with your hand;
- This may cause scald.

Cooking amount shall not exceed MAX level

- Food to be cooked should not exceed the MAX level, and otherwise the food may be half-cooked or failure may happen.

Only use the special inner pot

- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using.
- May cause overheat or abnormal operation

Do not place the inner pot on other appliance for heating

- To avoid deformation or failure of inner pot.
- Please use the supplied special inner pot.

When moving the product, please hold the cooker handle

- To move the unit, never lift the cover handle directly to prevent the cover from falling down.

Never use the product in following places

- Unstable place;
- Places near water or fire;
- Adjacent to walls and furniture;
- Places exposed to direct sunshine or oil splash.



TROUBLESHOOTING

The following unusual cases are not completely caused by mechanical failures.

Please carry out a careful examination before sending the unit for repair.

	Problem	Possible Reason	Solution
1	Difficult to close the cover	Gasket not positioned well	Difficult to close the cover
		Push rod jammed by float valve	Push the push rod lightly with a hand
2	Difficult to open the cover	Float valve fails to fall after steam release	Open the cover after the pressure lowers down
		Pressure exists inside the cooker	Put the gasket according to the requirement
3	Leakage from cover	No gasket	Put the gasket according to the requirement
		Food leavings attached to gasket	Clean the gasket ring
		Gasket worn	Replace the gasket ring
		Cover not closed firmly	Close the cover again
4	Leakage from float valve	Food leavings attached to float valve gasket ring	Clean the float valve gasket
		Float valve gasket ring worn	Replace the float valve gasket
5	Float valve unable to rise	Excessively little food and water inside pot	Put food and water according to the rule
		Little leakage from cover or exhaust valve	Send it to the service agency for inspection
6	Exhaustion from exhaust valve does not stop	Exhaust valve not in sealing position	Slide the exhaust valve to the sealing position
		Pressure control fails	Send it to the service agency for maintenance
7	Lamp not bright after power on	Bad contact with socket	Please inspect the socket
8	Rice half cooked/too hard	Too little water added	Add more water
		Cover closed prematurely	After the time is up, release steam and open the cover in 5 minutes
9	Rice too soft	Too much water added	Reduce water level