



**KPC8L**

# KuKoo 8 Litre Pressure Cooker



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# Specification

## Product Description

The KuKoo Pressure Cooker combines the benefits of a pressure cooker and slow cooker, for use as a great everyday kitchen appliance that cooks a variety of foods – fast. Unlike a microwave or oven, this cooker retains the moisture of food and requires no oil or fats - simply add water or stock to create the steam that will help cook your food perfectly.

As an intelligent appliance it adjusts the temperature and cooking time depending on the selected cooking function. So cooking rice, meat, fish, soup and vegetables couldn't be easier, whilst this one pot method means less washing up.

**We understand this is a new and exciting purchase, although it's tempting to get stuck in please read these instructions before using the machine.**

## Item Contents

Pressure cooker including aluminium non-stick cooking bowl

1 x plastic measuring cup

1 x plastic spatula

1 x stainless steel steaming basket

1 x stainless steel rack

## Technical Information

Voltage: 220-240V/50Hz

Working pressure: 70 kPa

Power: 1200W

## Product Specifics

Capacity: 8 litres

Dimensions: 37cm H x 33cm W x 34cm D

## Monster Guarantee

If you wish to return a product in perfect working order, we provide a 14 day returns policy as long as the item is unopened and in a resalable condition. A 12 month warranty applies to all of our electrical products, we will cover labour, parts and delivery charges. Our policy is to try and fix the item before arranging an exchange or refund. For full terms and conditions contact our Support department via the details on the Contact page.

# Specification

## Product Features

- 1) Lid
- 2) Lid handle
- 3) Pressure valve
- 4) Pressure float
- 5) Safety catch
- 6) Side handles
- 7) 10 in 1 function panel with LED screen
- 8) Condensation collector
- 9) Cooking bowl
- 10) Inner bowl



# Specification

## Product Features

- 1) Delay timer - delays the start of the cooking time, from 30 minutes up to 24 hours.
- 2) RICE/RISOTTO - cook soft fluffy rice in minutes, whether white, brown or wild you can use the TASTE/GRAIN button to adjust specific time settings.
- 3) CANNING/PRESERVING - create homemade jams and pressure can vegetables and sauces into jars.
- 4) SOUP/STEW - cook soups, stews and hearty meals like Chilli con Carne or Bolognese sauce
- 5) BEANS/LENTILS - cook both un-soaked and soaked pulses, simply use the TASTE/GRAIN button to change the time according to your recipe.
- 6) 99 IT! - 99 minutes for slow cooking meat like pot roasts or pulled pork.
- 7) CHICKEN/MEAT - use the TASTE/GRAIN button to adjust how you like it: rare, medium or well. This high temperature setting is also great for sautéing veg or browning meat with the lid off before adding liquid and other ingredients then attaching the lid to make a quick and delicious dish.
- 8) FISH/VEGETABLES - cook shellfish, fillets of fish, carrots, potatoes or other vegetables in minutes using the steaming basket.
- 9) 1 MINUTE - adds minutes onto the cooking time in order to adjust the taste to your liking
- 10) CANCEL/WARMTH - end current cooking time or keep food warm until you're ready to serve
- 11) LED display - shows the function cooking times
- 12) RARE/WHITE indicator - this is the minimum preset cooking time for each function, use the TASTE/GRAIN button to select this time.
- 13) MEDIUM/BROWN indicator - this is the default preset cooking time for each function, use the TASTE/GRAIN button to select this time.
- 14) WELL/WILD indicator - this is the maximum preset cooking time for each function, use the TASTE/GRAIN button to select this time.
- 15) TASTE/GRAIN - use this button to select between the preset cooking times (12, 13, 14) which will cook the food for different amounts of time in order to achieve the taste you require.

# Specification

## Product Features



For the specific cooking times available in each function please see the "Operation Instructions" pages.

# Specification

## Safety Features

This electric pressure cooker comes with a variety of built-in safety features:

### Lid safety device

This prevents a pressure build up inside the lid. If the lid is not closed properly the pressure cooker will not start and if the pressure is too high in the cooker the safety catch will prevent you from removing the lid. When the cooking time is complete, adjust the pressure valve to let all the steam out of the cooker, you will then be able to lift the lid.

### Pressure sensor control

Maintains an even pressure by automatically cutting off the power if the pressure gets too high, allowing the appliance time to cool down before releasing the steam from the pressure valve.

### Pressure release valve

Should the pressure become too high and the sensor controls fail, the back-up will automatically kick in to release the pressure.

### Anti-blockage lid

The rubber seal around the inside of the lid prevents food from blocking the steam release valve.

### Spring loaded safety pressure release

If all the above features fail, the spring loaded base plate beneath the heating element will automatically lower the cooking bowl, causing it to separate from the rubber gasket and release the steam around the lid.

### Auto safety cut off

When the temperature inside is too high the appliance will automatically power off.

# User Guide

## Preparation Instructions

Before first use it is advised that you wash the cooking bowl and lid with warm soapy water. Rinse with clean water and dry thoroughly. Separate the internal rubber gasket from the inside of the lid before washing, this is a metal disc with an white outer rubber seal (see below), which will simply pull away from the lid and push back into place.



Make sure the internal gasket is pushed back inside the lid properly after cleaning, the cooker will not function correctly if the gasket is not secured.

Wipe the bottom of the cooking bowl and return it to the pressure cooker, making sure there are no obstructions in the base of the cooker. To fully check for any obstructions, rotate the bowl to ensure it sits flat against the base of the cooker.

Ensure the condensation collector is securely fitted to the side of the pressure cooker. It will simply horizontally slot into place (see below). This should be emptied when the appliance is switched off as it often collects water during cooking.



# User Guide

## Operation Instructions

1) Connect the power cord to the pressure cooker and a plug socket, the LED display will show "0000" as it is powered on.

### Removing the lid:

Holding onto the lid handle, press down gently and turn the lid clockwise until the safety catch is released, then lift.

### Cooking:

Select a relevant cooking function from the 10 in 1 control panel. Then press the button to show the default cooking time, for example press the RICE/RISOTTO button and the display will show "P:10" (10 minutes) as the default cooking time.

To adjust this cooking time use the TASTE/GRAIN button, then choose from the minimum and maximum cooking times or use the 1 MINUTE button to add extra time and match your recipe.

Wait 5 seconds and the appliance will beep to confirm the time and begin heating, the time will disappear from the screen and 4 LED lines will flash. It will take a couple of minutes to reach temperature.

At this point you can add the ingredients as per the recipe and secure the lid in place. If cooking doesn't begin when the lid is secure, cancel the function then select it again.

Alternatively, you can sauté veg and brown meat by selecting the "Chicken/Meat" function which has the highest cooking temperature. Before adding your other ingredients and selecting more relevant cooking and time settings.

All cooking modes require the addition of some liquid (stock, sauce and/or water). The maximum capacity this cooker can hold is 8 litres, which is around 16 cups (using the cup provided). The ratio of liquid to food should be 1:1 as standard, please consult specific recipes for their exact ratios - especially when cooking food that is likely to swell in size such as rice, beans, lentils or porridge.

Never load the cooking bowl above the maximum line labelled "4/5". Food that is likely to swell or increase in size such as rice, beans, lentils or porridge, should not exceed the line labelled "1/5".

When cooking is complete an alarm will sound, release the steam and pressure from the cooker by adjusting the pressure valve, you will not be able to open the lid until all steam has escaped.

If all the steam has been released, turn the lid and lift to reveal your food.

### Cancelling a function

To cancel out of any cooking function or setting at any time, even during cooking, simply press the CANCEL/WARMTH button once.



# User Guide

## Functions & Timers

Each cooking function (excluding “99 IT!”) has preset minimum and maximum time settings, these can be adjusted using the TASTE/GRAIN button or create your own time setting using the 1 MINUTE button.

Note: the time set using the 1 MINUTE button will be limited to the preset parameters of each cooking function.

Cooking Function	Default Time (MEDIUM/BROWN)		Minimum Time (RARE/WHITE)	Maximum Time (WELL/WILD)
RICE/RISOTTO	10 minutes	Press TASTE/GRAIN to choose between the 3 preset cooking times - default, maximum & minimum	8 minutes	15 minutes
CANNING/PRESERVING	20 minutes		10 minutes	30 minutes
SOUP/STEW	25 minutes		12 minutes	37 minutes
BEANS/LENTILS	30 minutes		15 minutes	45 minutes
99 IT!	99 minutes		N/A	N/A
CHICKEN/MEAT	15 minutes		7 minutes	22 minutes
FISH/VEGETABLES	5 minutes		2 minutes	7 minutes

### 1 MINUTE button

Press this button to create your own cooking time, the maximum and minimum times that can be set will depend on the selected cooking function. See above for the range of times.

### Setting a delay timer:

First, select the cooking function and set the desired cooking time.

Then, press the DELAY TIMER button, the display will automatically show “0:30”, press the button again to increase the timer between 30 minutes and 24 hours in 30 minute increments.

To confirm the time wait 5 seconds until the appliance beeps, it will now begin to count down in minutes and when it finishes the cooking will begin.

### Keeping warm

When the set cooking function is complete the appliance will automatically switch to keep warm mode and light the indicator next to the CANCEL/WARMTH button. To manually switch to this mode simply press and hold the CANCEL/WARMTH button, it should beep and light the indicator. To exit this mode simply press the same button once.

# User Guide

## Cooking & Recipes

**These tasty recipes are based on our own cooking experience with the KuKoo Pressure Cooker, you may find slight alterations work best for your personal taste.**

**Although we've included some basic dishes you may not find anything that suits your taste, online recipes and tutorials on YouTube are a great source of information for alternative recipes, just search "electric pressure cooker recipes".**

### Chilli con Carne

Cooking time: 26 minutes

2 lbs minced beef  
2 tins of chopped tomatoes  
1 cup beef stock  
1 large onion, peeled and diced  
1 red bell pepper, chopped and de-seeded  
1 tin of red kidney beans  
1 tsp. chilli powder  
1 tsp. cumin  
1 tsp. ground coriander  
1 tbs. sea salt  
1 tsp. vegetable oil  
Sour cream for garnish  
Grated cheese for garnish

1. Place the cooking bowl in the pressure cooker.  
Press CHICKEN/MEAT button. Add the vegetable oil and sauté the onions.  
Add the beef and cook for 5 minutes. Add the spices and cook for 1 minute.
2. Then add the remaining ingredients.
3. Place the lid on the cooker, lock the lid and switch the pressure release valve to closed.
4. Press the WARM/CANCEL button to cancel the CHICKEN/MEAT function.
5. Press the SOUP/STEW button and then press the 1 MINUTE button until you reach "P:20", 20 minutes.
6. Once the timer reaches 0, the cooker will automatically alarm and switch to KEEP WARM. Adjust the pressure valve to release the steam. When the steam is completely released, remove the lid.
7. Serve and garnish with sour cream and grated cheese.

# User Guide

## Cooking & Recipes

### Pot Roast

Cooking time: 99 minutes

Chuck roast or other large cut of beef  
2 tbsp. vegetable oil  
1 medium onion, peeled and thinly sliced  
1 carrot peeled, cut into 3-inch pieces  
1 stalk celery, diced small  
8 baby red potatoes  
1 tbsp. tomato paste  
2 cups beef stock  
1 bay leaf  
1 sprig rosemary  
3 cloves garlic, peeled and minced  
1/2 cup red wine

1. Season the roast well with salt and black pepper.
2. Place the cooking bowl in the pressure cooker.  
Place the oil in the cooking bowl. Press the CHICKEN/MEAT button.  
Place the beef in the oil and cook until it is lightly browned on all sides. Remove the beef and reserve.
3. Place the vegetables in the cooking bowl and cook for 2 to 3 minutes.
4. Add the tomato paste and cook for 1 minute. Add bay leaf, rosemary, wine, and stock.
5. Place the beef back in the bowl.
6. Place the lid on the pressure cooker, lock the lid and adjust the pressure release valve to closed.
7. Press the WARM/CANCEL button.
8. Press the 99 IT! button and press the "P:99", 99 minutes.
9. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Adjust the pressure valve to release the steam. When the steam is completely released, remove the lid.
10. Serve.

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## Cooking & Recipes

### Baby Back Ribs

Cooking time: 30 minutes

3 racks baby back ribs  
4 tbsp. granulated garlic powder  
2 tbsp. onion powder  
1 tbsp. cumin  
1 tbsp. coriander  
2 cups smoky barbecue sauce  
1 small onion, peeled and diced  
1 cup of water

1. In a small bowl, thoroughly blend together the garlic powder, onion powder, cumin and coriander to create a seasoning blend.
2. Cut the ribs so that they can easily fit in the cooker. Rub them evenly with the seasoning blend.
3. Place 1 cup of water in the bowl.

Add the ribs side by side. Add the diced onion and evenly pour the BBQ sauce over the ribs.

4. Place the lid on the cooker, lock the lid and adjust the pressure valve to closed.
5. Press the SOUP/STEW button and then press the 1 MINUTE button until the time shown is "P:30" - 30 minutes.
6. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Adjust the pressure valve to release the steam. When the steam is completely released, remove the lid.

Optional: Have your grill preheated to high. Place the ribs in a single layer on a tinfoil lined baking sheet and grill the ribs on each side until browned well, about 5 minutes per side.

7. Brush the ribs with the barbecue sauce from the bowl.
8. Serve

# User Guide

## Cooking & Recipes

### Buffalo Chicken Wings

Cooking time: 35 minutes

4 lbs frozen chicken wings

3/4 cup hot sauce

1 cup of water

1. Place the cooking bowl into the pressure cooker.
2. Pour the sauce, water and wings into the bowl and mix. Coat the wings with the sauce.
3. Place the lid, lock the lid and switch the pressure valve to closed.
4. Press the SOUP/STEW button to display the default cooking time of "P:25", 25 minutes.
5. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Adjust the pressure valve to release the steam. When the steam is completely released, remove the lid.
6. For a crispier wing place the wings in the oven for about 10 or 15 minutes at 200°C. Brush the wing with more buffalo sauce for spicier wings.
7. Serve.

### Lobster

Cooking time: 5 minutes

4 x 1lb lobsters

1/2 cup white wine

1 cup water

Melted butter for dipping

1. Place cooking bowl in the pressure cooker and add the lobsters, wine and water.
2. Place the lid on the cooker, lock the lid and switch the pressure valve to closed.
3. Press the FISH/VEGETABLE button and it should display "P:05", 5 minutes, as the default cooking time.
4. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Adjust the pressure valve to release steam and when the steam is completely released, remove the lid and remove lobsters.
5. Serve with melted butter for dipping.

# User Guide

## Cooking & Recipes

### French Onion Soup

Cooking time: 20 minutes

4 medium onions, peeled and sliced

1.2 litres of beef stock

2 sprigs thyme

1/2 cup sherry

8 slices Swiss cheese

6 slices of Italian bread, toasted

1 tsp. sea salt

1 tsp. freshly ground black pepper

1 bay leaf

3 tbsp. butter

1. Place the cooking bowl into the pressure cooker. Press the CHICKEN/MEAT button. Add the butter and the onions and stir occasionally until onions are cooked and caramelized.
2. Add the herbs, seasoning and sherry. Cook for 1 minute and then add the stock.
3. Press the WARM/CANCEL button.
4. Place the lid on the pressure cooker, lock the lid and switch the pressure valve to closed.
5. Press the SOUP/STEW button and then press the TASTE/GRAIN button until the RARE/WHITE indicator is selected - showing 12 minutes.  
When the time runs out carefully release the steam. Place the toasted bread on top and layer the cheese on top of the bread.
7. Place the lid back on, close the steam release button. Press the FISH/VEGETABLE button - showing 5 minutes.
8. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Switch the pressure release valve to open. When the steam is completely released, remove the lid.
9. Serve.

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## Cooking & Recipes

### Vegetable Rice

Cooking time: 15 minutes

- 3 cups of rice
- 1 1/2 cups of chicken or vegetable stock
- 1/2 small onion, diced
- 1 carrot, diced
- 1 cup of frozen peas
- 2 tbsp. butter
- 1 bay leaf
- 1 sprig thyme

1. Place the cooking bowl into the pressure cooker.
2. Press the RICE/RISOTTO button. Add the butter and the onion and cook for 2 minutes.
3. Add the carrots and peas, then cook for 2 minutes.
4. Add the rice and stir to coat with the butter. Add the rest of the ingredients.
5. Place the lid on the pressure cooker, lock the lid and adjust the pressure valve to closed.
6. Press the WARM/CANCEL button.
7. Press the RICE/RISOTTO button again - showing 10 minutes.
8. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Adjust the pressure valve to release the steam. When the steam is completely released, remove the lid.
9. Serve.

### Steamed broccoli

Cooking time: 5 minutes

- 2 heads broccoli, cut into florets
- 1 cup of water

1. Place the steaming basket into the cooking bowl and the cooking bowl into the cooker. Then add all the ingredients.
3. Place on the lid, lock it and adjust the pressure valve to closed.
4. Press the FISH/VEGETABLE button - showing 5 minutes.
5. Once the timer reaches 0, the cooker will automatically switch to KEEP WARM. Switch the pressure release valve to open. When the steam is completely released, remove the lid.
6. Serve.

# User Guide

## Pressure Canning Guide

The KuKoo Pressure Cooker's canning process will allow you to prepare and preserve all of your family favourites including fresh and cooked fruits, vegetables, meats, jams and sauces. Canning brings "out of season" foods to the table economically, you can buy in bulk now at low prices and preserve for the future when items are more expensive.

**NOTE:** It is important that you following your recipe to ensure that the food has been processed to preserve its nutritional value and that it is safe for consumption by your family. Improper canning can lead to serious health consequences.

When canning there is no room for experimentation. Altering cooking time, ingredients and temperatures can be dangerous and risky. Using the exact time, temperature and method specified in the recipe will protect the food from harmful bacteria, moulds and enzymes. Adding too much time to a recipe will destroy nutrients and flavour.

Food enzymes can promote the growth of moulds and yeasts, which in turn will cause food to spoil. These agents can be destroyed by achieving a temperature of 100°C with steam canning however other contaminants may develop such as salmonella. Killing these harmful bacteria requires a temperature of 240° provided only by pressure canning.

The temperature at which water will boil can vary depending upon your location in regards to sea level. This pressure cooker will operate properly up to a maximum altitude of 2,000 ft. above sea level. Do not use this unit for pressure canning above an altitude of 2,000 ft.

### **Raw Packing and Hot Packing**

Fresh foods contain air. The shelf life of canned food depends on how much air has been removed during the canning process. The more air removed, the longer the shelf life.

Raw packing is the process of canning fresh but unheated foods. The process causes foods such as fresh fruit to float in their jars. Raw packed foods tend to lose colour over time. Raw packing may be preferable in some recipes.

Hot Packing is the process of canning foods that have been pre-cooked prior to packing them in their jars. This reduces the air in the food.



# User Guide

## Pressure Canning Guide

Regardless of the method used, all liquids added to the foods should always be heated to a boiling point. This will remove excess air, shrink the foods, prevent floating and create a tighter seal.

This process can be used for all foods, particularly those containing little acid - including vegetables, meats and seafood.

The lower the acid content in the food, the greater the potential for spoilage and contamination. Many foods such as fruits are high in acid where as others such as meats, dairy products and sea foods have low acid levels. Proper pressure canning minimizes the possibility of spoilage and contamination.

Examples of high acid foods		Examples of low acid foods	
Apples	Oranges	Asparagus	Okra
Apple Sauce	Salsa or Chutney	Beans	Peas
Apricots	Pears	Beets	Potatoes
Berries	Pickled Vegetables	Carrots	Seafood
Cherries	Pineapple	Corn	Spinach
Cranberries	Plums	Meat	Squash
Fruit Juices	Rhubarb	Mushrooms	Sweet Potato

For more advice regarding pressure canning, food safety and cooking times, visit these helpful websites:

<http://nchfp.uga.edu/>

[http://www.foodsafety.gov/blog/home\\_canning.html](http://www.foodsafety.gov/blog/home_canning.html)

# Troubleshooting

## Resolution Guide

Please read through the guide below if you have any issues or faults with your pressure cooker. The information covers and resolves the majority of frequently asked questions.

**Q: The lid will not close.**

A: This can happen if the lid is being placed the wrong way around. The pressure valve should be at the left hand side of the appliance near the condensation collector, around 10 o'clock when looking from above. Slot the lid onto the top of the cooker and turn anti-clockwise until the safety catch engages, the pressure valve should now face 9 o'clock.

Check that the rubber gasket underneath the lid is secure. If you use the item regularly please be sure to hand wash it after every use, food can become stuck between the rubber gasket and the lid. Simply pull the rubber gasket to remove and push it back into place.

**Q: The LED display is not turned on.**

A: This could be due to a number of reasons: Is the power cord correctly connected to both the cooker and the plug socket? If the power cord is damaged in any way it will not power the appliance properly. Is there power running to the plug socket and is the switch turned on?

If the problem persists there may be an issue with the display, contact our Support team via the details on the Contact page.

**Q: Steam is escaping around the outside of the lid.**

A: If the lid is not closed correctly then steam will be released too early, which will affect the outcome of your food. Make sure the lid is closed properly and the safety catch is engaged.

Sometimes the rubber gasket may come loose from inside the lid. Release all steam by adjusting the pressure valve. Remove the lid and allow it time to cool. Check there is not food particles inside the gasket, hand wash if necessary. Also ensure the rubber gasket is not damaged in any way. Secure the rubber gasket by pushing it into place. Reattach the lid and continue cooking.

If this happens the food will not cook thoroughly, after resolving the issue start the function again and top up with any liquid if necessary.

# Troubleshooting

## Resolution Guide

**Q: Steam is leaking from the pressure float**

A: Check there is no food stuck around the rubber gasket inside the lid. If there is, detach from the lid and hand wash.

Again ensure the rubber gasket is not damaged in any way. Secure the rubber gasket by pushing it into place. Reattach the lid and continue cooking.

If this happens the food will not cook thoroughly, after resolving the issue start the function again and top up with any liquid if necessary.

**Q: Steam is leaking from the pressure float**

A: If this happens then either there is not enough liquid in the cooking bowl or the lid isn't sealed correctly. Add more water to the bowl and seal the lid properly

If the problem persists there may be an issue with the lid, contact our Support team via the details on the Contact page.

**Q: The food is not cooking or takes a very long time to cook**

A: Check your recipe to see if you are setting the correct cooking function, prolong the time if necessary. Make sure there are no obstructions underneath the cooking bowl and inside the base of the pressure cooker, as this can stop it from heating up.

If the problem persists the heating element may have malfunctioned, get in touch with our Support team via the details on the Contact page.

**Q: Fails to automatically switch to KEEP WARM mode when cooking is complete**

A: The heating elements may have malfunctioned, get in touch with our Support team via the details on the Contact page.

When encountering any issues please ensure you have fully read this instruction guide, as it will help you solve the majority of problems.

However if you feel you need further advice we are always more than happy to help. Get in touch with our Support team via the details on the Contact page.

# Safety Advice

## Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Do not use the machine if the adaptor wire is frayed or damaged.

When the device is not in use ensure that the power plug is removed from the socket.

Do not use or store this cooker near flammable materials or wet surfaces.

Clean this product after every use - although the cooking bowl is dishwasher safe, hand washing will prolong the life of its non-stick coating. However the lid and rubber gasket should be hand washed separately.

After each use power the machine off, then when it is cooled detach the condensation collector and empty any water.

Do not lift using the lid handle, use the two handles either side of the cooking bowl.

The appliance will only begin to work properly when the lid is closed properly and the safety catch is engaged. Sautéing and browning can be done without the lid but it will be unable to reach pressure

Do not open the lid by force, always adjust the pressure valve to release all the steam before attempting to open the lid.

Do not place anything on-top of the lid or pressure valve during cooking.

Use a plastic or wooden spoon when stirring any food, metal utensils can cause damage to the non-stick surface.

The cooking bowl should not be used with any other pressure cooker, hob or oven.

Do not use any other cooking bowl with this pressure cooker.

Please lift up the pressure valve to release the steam before opening the lid. You will not be able to unlock the lid until the pressure float goes down.

When cooking liquid food such as soup, jam or porridge, the cooker should first be cooled down naturally until the pressure float goes down, then release the pressure valve. A cold damp towel can be placed onto the lid to accelerate the cooling process.

Close the lid before cooking and position the pressure valve so that no steam can escape from inside the cooker.

This cooker should not be operated by children, keep them away from this appliance during operation.

Please keep your hands and face away from the steam when releasing the pressure valve, as this will be hot and can scald.

This appliance will get hot, do not touch the lid during cooking and use heat proof gloves when removing the lid.

# Contact Us

## Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: [sales@monstergroupuk.co.uk](mailto:sales@monstergroupuk.co.uk)

## Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: [support@monstergroupuk.co.uk](mailto:support@monstergroupuk.co.uk)

## Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

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

## Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton  
Industrial Estate, Sheriff Hutton, York YO60 6PG



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