

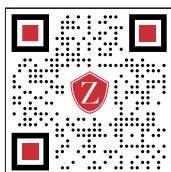
TurboChef Pot
DIGITAL PRESSURE COOKER

INSTRUCTION MANUAL



ELECTRIC PRESSURE COOKER
TT-DPC9





www.zline-world.com



Dear Customer,

We congratulate you on the purchase **TurboChef Pot** Digital Pressure Cooker by **TurboTronic®**.

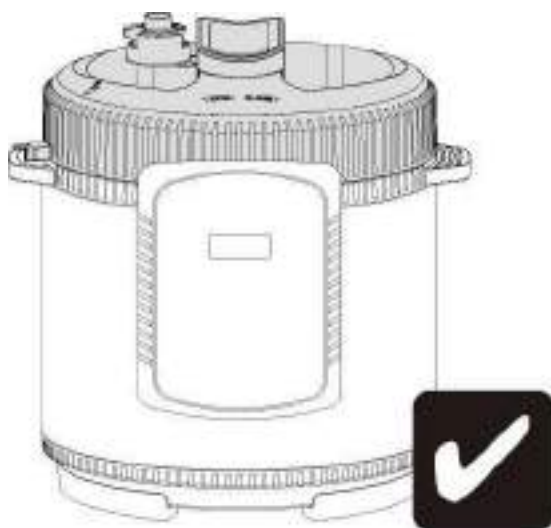
ALL-IN-ONE MULTIFUNCTION DIGITAL PRESSURE COOKER: This electric pressure cooker has 14 in 1 multi-functions, it can replace a variety of specialty appliances, including the high-pressure cooker, slow cooker, rice cooker, steamer, sauté, cake maker, pasteurize, and warmer.

	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

Topic

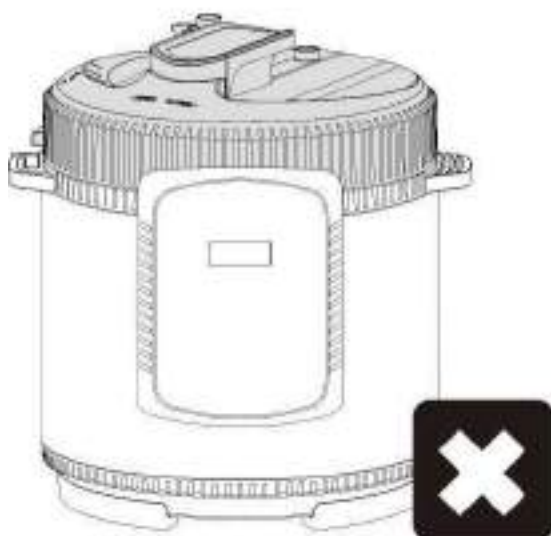
Pressure Mode Correct Lid Placement	03
The Proper Way to Open the Cover	04
Important Safety Information	05-06
Important Safeguards	07-09
Safety Features	09
Box Contents	10
Assembling Your Pressure Cooker	10-12
Control Panel Features	13
Pressure Cooker Program List	14
Before Using For The First Time	15-16
Using As a Pressure Cooker	16-19
Care & Cleaning	19-22
Troubleshooting	22
Specification	22

PRESSURE MODE CORRECT LID PLACEMENT



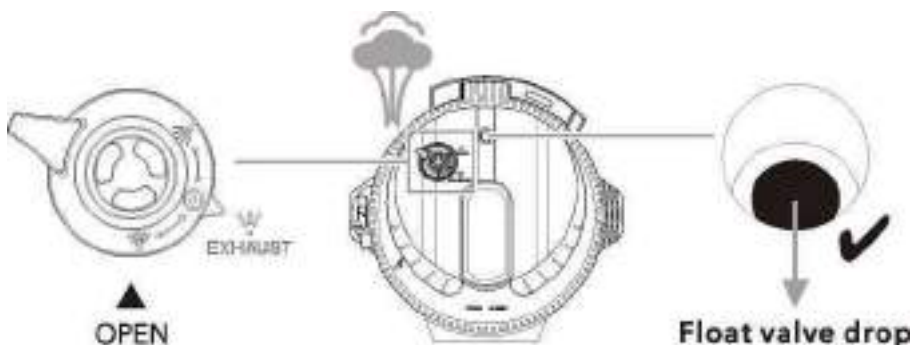
**NEVER FORCE THE
APPLIANCE OPEN.**

**MAKE SURE THAT
THE INSIDE PRESSURE
HAS RETURNED TO
NORMAL**

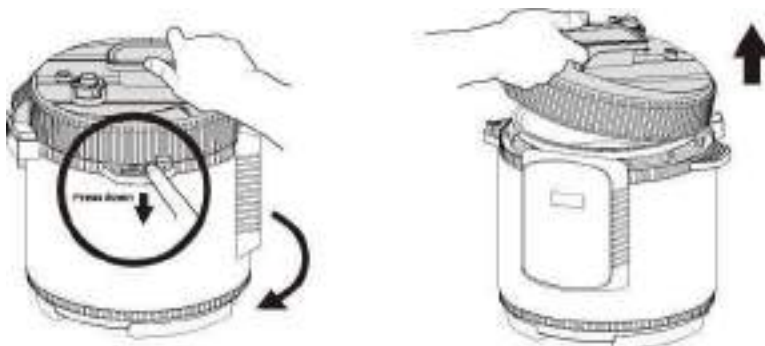


THE PROPER WAY TO OPEN THE COVER

- Turn the exhaust valve to the open vent position, wait for the steam in the pot to release completely, don't open the lid until the float valve is lowered.



- First push the safety lock down, then turn the lid clockwise, angle of inclination to open the lid, then slowly pick it up.



A

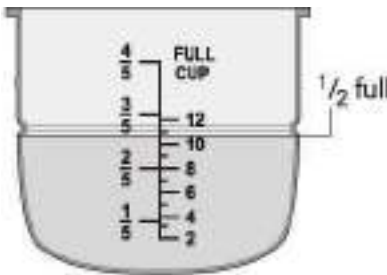
When the silicone ring is yellow or damaged, please buy it again to prevent the lid from leaking.

IMPORTANT SAFETY INFORMATION

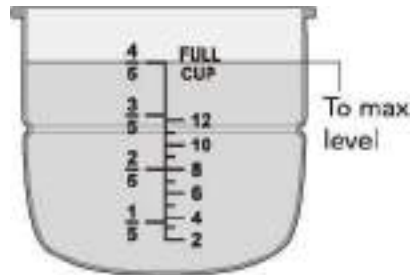
BEFORE YOU GET STARTED, PLEASE READ THE FOLLOWING IMPORTANT SAFETY INFORMATION, ALONG WITH THE MANUAL ENCLOSED AND KEEP BOTH FOR FUTURE REFERENCE. WARNING YOU ARE WORKING WITH HOT LIQUIDS. YOU MUST READ THIS BEFORE USE.

Before cooking

- **ALWAYS** ensure the INNER POT is in place before cooking.
- Food with skins (**e.g sausages, chicken and fruit**) **MUST be pierced** before cooking. Not piercing the skin may result in the food expanding and may cause splashing of hot food after the lid is released.
- Do not overfill the inner pot.



Beans, rice, pasta, pulses and porridge.



Everything else

The lid must be closed fully before selecting a cooking function. Gently lower the lid and turn it anti-clockwise until it clicks into place.

Ensure the pressure release valve is in the closed position (pressure cooking functions only), and check that it sits down correctly to seal the opening.



CLOSED



OPEN

IMPORTANT SAFETY INFORMATION (CONT...)

Pressure release methods

- When the programmed is finished and you wish to commence pressure release press the "Cancel" button to cancel the Keep Warm function.
- When releasing the pressure valve, always use tongs and please wear oven gloves to turn the pressure valve to the open position. This will protect against hot steam. The valve will lift up slightly and steam will release. The lid won't open until the steam has vented and pressure has released.
- When opening the lid food will be hot, please always wear oven gloves and an apron to protect against any splashing of the hot food.

Quick release

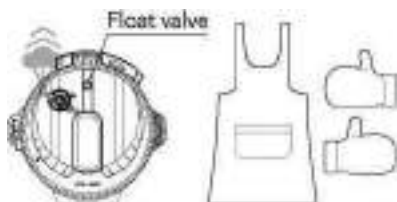
Recommended for:

Quick cooking recipes and steaming, including vegetables and seafood.

When the Keep Warm function has been cancelled, move the pressure release valve to the open position and only attempt to open lid when all steam has released and the float valve has dropped.

Leave the pressure cooker to stand for 1 - 2 minutes.

The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



Wait at least 1-2 mins.

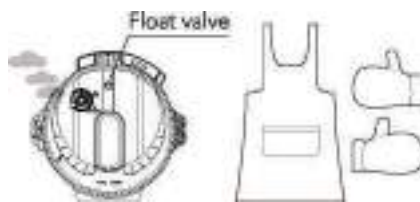
Slow release

Recommended for:

Food with skins (e.g sausages, chicken and fruit) and foods with large liquid volume or high starch content (such as porridge, soup, pasta, rice, fruit and grains, and also delicate foods such as meats and potato) can trap air and cause the food to foam and expand which may cause splashing of hot food after the lid is removed.

To avoid any splashing, after you have **cancelled** the **Keep Warm function** leave the pressure release valve in the closed position **and allow pressure to release naturally. This can take 15 minutes or more.** Recipe dependent. When the float valve has dropped, move the pressure release valve to open to ensure all the pressure is released.

The Lid can now be opened, if the lid does not open, wait a few more minutes and try again. Never try to force the lid off as a locked lid is a sign that the unit still has some pressure.



Wait at least 15 mins.

For both methods, give the cooker a few gentle shakes while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

NEVER FORCE OPEN THE LID

Important Safeguards

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

Read and follow all instructions carefully.

This appliance is NOT intended for use by children or persons with reduced physical, sensory or mental capabilities.

Children should be supervised not to play with the appliance.

Do not touch hot surfaces. Use handles or knobs.

To protect against electric shock do not immerse or rinse cords or plug in water or other liquid.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

Do not use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.

Do not use outdoors.

Do not let cord hang over edge of table or counter; or touch hot surfaces.

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.

Do not place on or near a hot gas or electric burner, or in a heated oven.

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

Always attach plug to appliance first, then plug cord into the wall outlet to disconnect, remove the plug from wall outlet.

Do not use appliance for anything other than its intended use.

This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See instructions For Use.

Never fill the unit above MAX line in the Inner Pot. When using foods that expand during cooking such as rice or dried beans, follow the recipe for "pressure cooking" those products, and as a rule of thumb, do not fill the unit above the "halfway" point. Overfilling may cause dogging, allowing excess pressure to develop.

Be Aware that certain foods, such as apple-sauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems.

Always check the pressure release devices for clogs before use.

Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the unit is difficult to open, this indicates that the cooker is still pressurized - do not force it open. Any pressure in the cooker can be hazardous. Please read these instructions.

- This appliance has been designed for use with a 2 prong, grounded, 220-240V electrical outlet only. Do not use any other electrical outlet.
- **The pressure cooker generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation.**
- When in operation the pressure cooker requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
- Always plug the electrical cord directly into the wall outlet Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.
- If this unit falls or accidentally becomes immersed in water; unplug it from wall outlet immediately. Do not reach into the water!
- Do not operate this appliance on an unstable surface.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- **NEVER FORCE OPEN the pressure cooker. If you need to open the pressure cooker press the CANCEL button and using tongs or a kitchen tool carefully rotate the pressure valve to the OPEN position to fully release the building pressure inside the cooker. Leave until the unit & contents have cooled down fully. Make sure that all the steam has dissipated from the cooker. Carefully turn the handle clockwise to open. Always open the lid away from you to avoid skin contact with any remaining heat or steam.**

CAUTION: TO REDUCE RISK OF ELECTRIC SHOCK COOK ONLY IN THE REMOVABLE CONTAINER. Do not immerse the housing or base in water. Before use, clean the bottom of the Inner Pot and the surface of the heater plate... insert the Inner Pot, turning it slightly clockwise and counter clockwise until you are sure it is sitting correctly on the heater plate. Failure to do so will prevent proper operation and may cause damage to the unit.

CAUTION HOT SURFACE. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of personal injury fires, and damage to property.

When in operation, never leave the appliance unattended.

Be careful also about the risk of scalding from the steam coming out of the appliance when you open the lid. First open the lid very slightly to allow the steam to escape gently.

If the silicon gasket or inner pot are damaged in any way. **DO NOT USE**

Make sure that the appliance is properly closed before bringing up to pressure (see Instructions for use).

Do not use the appliance empty, without its inner pot or without liquid inside the inner pot. This could cause serious damage to the appliance.

After cooking meat which has an outer layer of skin (such as Ox tongue, bacon joints, chicken etc.), which could swell. Due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it BEFORE cooking.

When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.), shake the appliance slightly before opening it to ensure that the food or cooking juices do not spurt out.

Please be aware that quickly releasing the pressure after cooking is not suitable for food with a large liquid volume or high starch content (e.g. porridge, congee, sticky liquids, soup etc.). Food content may splatter out from the pressure release valve. Use natural release method instead - allow the cooker to cool down naturally until the float valve drops down. This may take between 15 and 20 minutes.

The heating element surface is subject to residual heat after use, please pay attention to it.

- **THE LID MUST BE CLOSED FULLY BEFORE SELECTING A PRESSURE FUNCTION.**
- **LET THE FOOD SETTLE FOR AT LEAST TWO MINUTES AFTER PRESSURE RELEASE FLOAT VALVE HAS DROPPED.**
- **AVOID SPILLAGE ON THE CONNECTOR.**
- **ALWAYS SHAKE THE UNIT SLIGHTLY AFTER THE FLOAT VALVE HAS DROPPED BEFORE OPENING THE LID.**
- Before using this product, please make sure there are no foreign objects at the bottom of the heating plate and the inner pot.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit

NOTE: This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

Safety Features

The pressure release valve will automatically exhaust and limit the pressure.

If the pressure release valve fails the lid will release the pressure. In this case the pressure release valve is faulty and needs to be replaced.

The cooker features a safety temperature cut out if the temperature rises too much, it will cut off and only start heating again when the temperature has returned to the normal temperature.

If this function fails the pressure cooker will cut off, it will not re-start and needs to be replaced.

The lid cannot be opened if the pressure inside is high.

Box Contents



Pressure
e



Inner pot



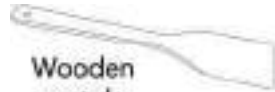
Glass yoghurt box



Stainless steel 304
inner pot



S.S Steamer



Wooden
spatula



Measuring cup



Power cord

Assembling Your Pressure Cooker



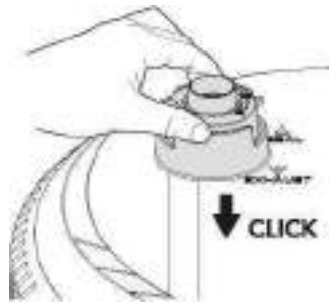
To open the lid, turn the handle on the top clockwise as far as it will go.



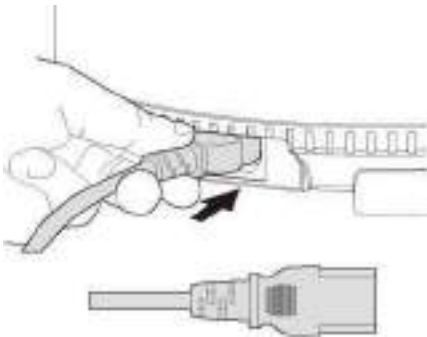
Lift the lid off the pressure cooker.



Remove the inner pot.
Remove all of the items from inside
your inner pot.



Slot the pressure valve into the large
recess on the top of the pressure
cookers lid.
Push the pressure valve down until it
locks in place with a click.



Slot the end of the power cord into the
socket on the rear of the pressure
cooker as shown in the diagram.
Plug the other end of the power cable
into a power socket and turn on the
power at the socket if required.

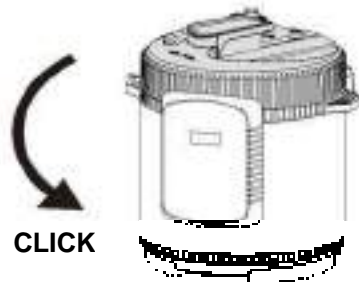


Place the inner pot into the outer
body of the pressure cooker.



Place the lid back onto the pressure cooker.

Ensure the tab on the back of the lid slots into the channel on the back of the pressure cooker.



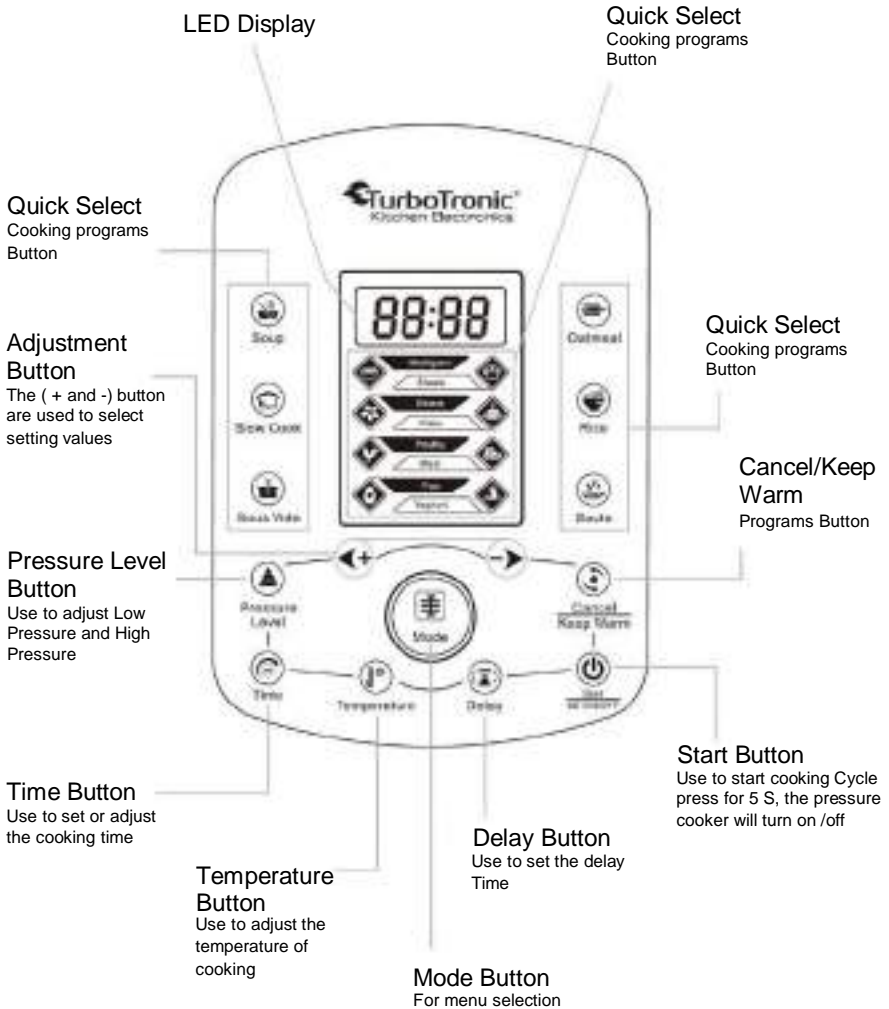
Turn the lid anti-clockwise until it locks with a click.



Your pressure cooker is now ready for pressure cleaning.

Important: Before using your pressure cooker for the first time you will have to wash the Inner pot, steamer tray, spatula & measuring pot in warm soapy water; rinse then dry thoroughly. Never use metal scourers to clean the utensils as this will damage the surfaces.

Control Panel Features



Pressure Cooker Program List

Function	Default Time	Adjustable Time	Time Interval	Default Temp.	Temp. Control	Keep Warm	Delay
Soup	30min	1min~12h	1min~1h	150°C	X	70°C	24h
Slow Cook	2h	1min~12h	1min~1 h	90°C	X	70°C	24h
Sous Vide	3h	1min~24h	1min~1 h	60°C	40~90°C	X	24h
Oatmeal	10min	1min~12h	1min~1 h	150°C	X	70°C	24h
Rice	12min	1min~12h	1min~1h	160°C	X	70°C	24h
Saute	20min	1min~12h	1min~1h	160°C	30~180°C	70°C	X
Multigrain	40min	1min~12h	1min~1h	160°C	X	70°C	24h
Steam	15min	1min~12h	1min~1h	150°C	X	70°C	24h
Beans	40min	1min~12h	1min~1h	160°C	X	70°C	24h
Cake	40min	1min~12h	1min~1h	140°C	30~180°C	70°C	24h
Poultry	20min	1min~12h	1min~1h	140°C	X	70°C	24h
Meat	30min	1min~12h	1min~1h	160°C	X	70°C	24h
Egg	10min	1min~12h	1min~1h	150°C	X	70°C	24h
Yoghurt	8h	1min~12h	1min~1h	38°C	30~180°C	X	24h

Before Using For The First Time



Remove the lid and pour 2 liters of water into the inner pot.
Refit the lid and lock by turning anti-clockwise.
Turn the pressure cooker on at the socket if required.

Turn the pressure release valve to the CLOSED position.

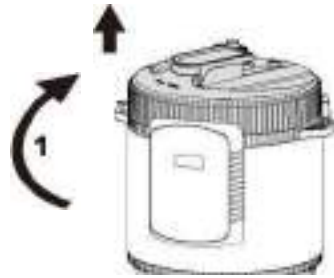


Press the **Soup** program by display and Press **Start** button to begin the cooking program.



Once the program has finished, your pressure cooker will 'Beep'.
Press the **Cancel** button to cancel the keep warm function.

Before Using For The First Time (cont...)



Releasing the steam

You will now have to open the Steam Release valve, to do this cover your hand with an oven glove or similar or better use a pair of tongs to turn the valve to one of the releases ∇ settings.

Allow your pressure cooker to cool down for 15 minutes.

Open the lid by turning it clockwise and then lift off the pressure cooker. Remove and empty the inner pan using oven gloves or a heat proof cloth.

Your pressure cookers inner valves and lid are now thoroughly cleaned.

Using as a Pressure Cooker



Fit the lid and close by turning it anti-clockwise until it locks with a click.

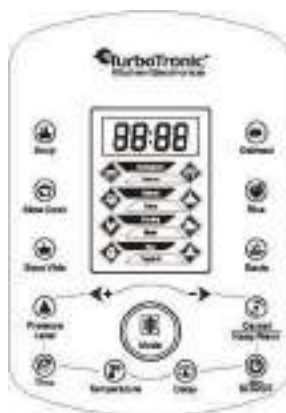
Pressure release valve

To cook under pressure, you **MUST** turn the pressure release valve to the closed position \blacktriangle as indicated on the valve.

Using as a Pressure Cooker (cont...)



Press the **Mode** button, select the rice function, and then press the start button to start cooking.



If available, Press function then press time logo again to select different time.



Setting the delay time

If you want to start cooking later, please press the function button first, then adjust the time and temperature, Press the **Delay** button, then press the Start button to start the function appointment.



Starting the cooking program

Press the **Start** button to begin the delay timer or start cooking your meal. The numbers on the left side of the display start to rotate. Showing the pressure cooker is working.

Using as a Pressure Cooker (cont...)

A

important: Ensure inside of the pressure cooker and the inner pot are clean and free from any food debris before starting.

Filling the inner pot

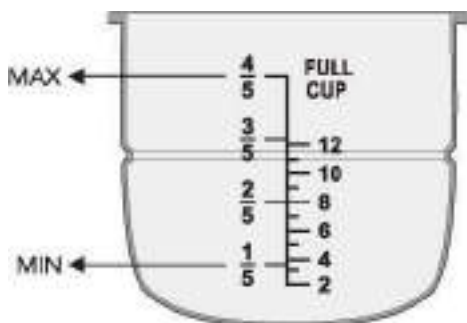
NEVER place food or liquid directly into the pressure cooker. Always use the inner pot to cook food in.

Remove the inner pot from your pressure cooker and fill with the ingredients required for the recipe.

Place the liquid in the inner pot.

Important: The liquid and ingredients should be between the MAX and MIN marks on the inside of the inner pot.

Important: When cooking ingredients that expand during cooking, we recommend that you only fill the inner pot halfway between the MAX and MIN marks.



A

CAUTION: When using as a pressure cooker; always use liquid in the inner pan. The liquid should always come up to the MIN mark.



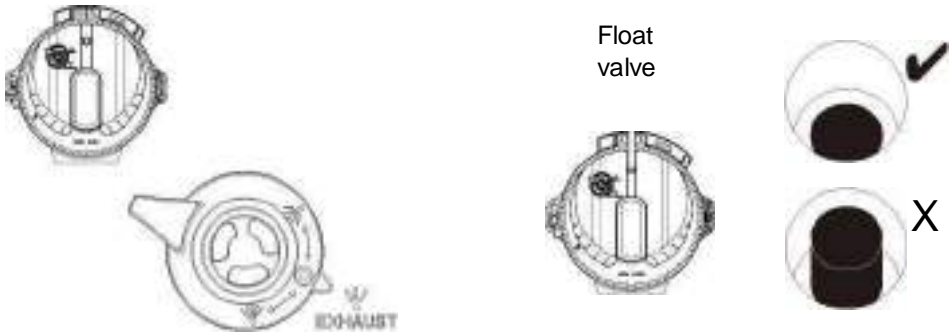
Place the inner pot into the pressure cooker.

Take care not to spill any liquid when placing the pot in the pressure cooker.

If you do clean up with a damp cloth.

For both methods, give the cooker a few gentle shakes while holding the base unit handles to release any residual steam before opening the lid. There could still be steam held under the food that has not yet broken the surface. Without gentle shaking, this steam could come to the surface even several seconds after the lid has been removed.

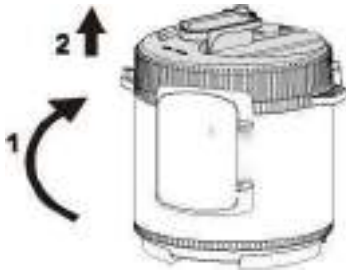
Using as a Pressure Cooker (cont...)



Releasing the steam

You will now have to open the Steam Release valve, to do this cover your hand with an oven glove or similar or better use a pair of tongs to turn the valve to one of the releases \ / settings.

After steam has stopped coming out of the Steam release valve, check that the Float valve has dropped before opening the pressure cookers lid.



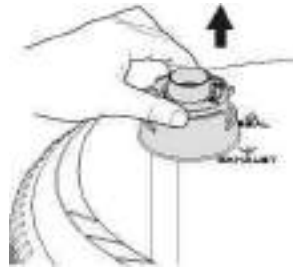
You can now open the pressure cookers lid by turning it clockwise and lifting off. Remove the inner pot using a heat proof cloth or oven glove. After using your pressure cooker, please clean it by following the Care & Maintenance section of these instructions. **NEVER TOUCH THE FLOAT VALVE DURING COOKING OR IMMEDIATELY POST COOKING.**

A

CAUTION: After cooking the lid, inner casing, inner pot and food will be very hot and should be handled with caution.

Care & Cleaning

Important: After every time you use your pressure cooker you must clean any residue food or moisture from all components.



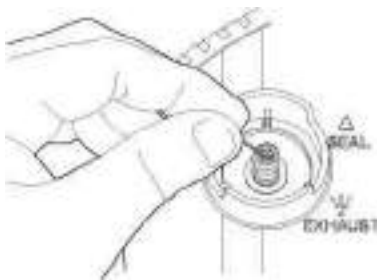
Removing the lid: Before cleaning your pressure cooker, you will have to remove the lid.

Rotate the lid clockwise as far as it will go (1).

Lift the lid upwards and off the pressure cooker (2).

Removing the pressure release valve: Grip the sides of the pressure release valve and pull upwards until it comes off the lid. Use a pin to remove any blockages in the valve.

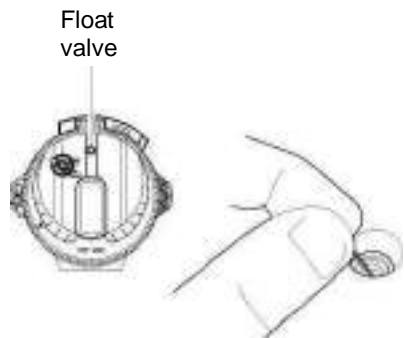
Always ensure there is no pressure in the cooker before removing. Replace by pushing back into the recess.



Use a pin to remove any blockages inside or around the valve.

Replace pressure release valve by pushing back into the recess.

Pushdown until it locks in place.



Cleaning the float valve: Clean the float valve using a pin to ensure there is no debris trapped inside or around it.

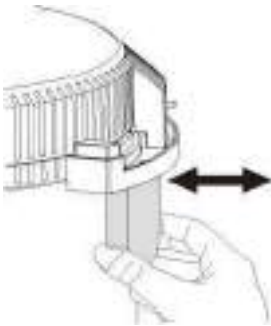
Check the valve can be raised and will drop back down without sticking.



Removing the inner lid: Grip the rubber knob in the middle of the inner lid and pull outwards.
Clean the inner lid in warm soapy water.
Clean the lid with warm soapy water
Never use abrasive cleaning agents.



Removing the gasket: Pull the rubber gasket from the sides of the inner lid.
Wash the gasket in warm soapy water.
Refit the gasket around the edge of the inner lid.
Slot the rubber knob back onto the post on the inner lid.
Slot the inner lid back onto the post in the middle of the lid.



Condensation cup: On the back of the steamer under the hinge you will find the condensation cup.
Pull the condensation cup outwards off the mounting under the hinge.
Wash the cup out with warm soapy water then dry with a soft cloth.
Slot the condensation cup back onto the underside of the hinge.



Cleaning the pressure cooker case:
Never immerse the outer case in water or any liquid.
Wipe the outer case with a damp cloth then dry thoroughly with a soft dry cloth. Never use abrasive cleaning agents.

- Ensure that the float valve on the lid of the pressure cooker is not blocked and can move up and down freely, wipe clean if necessary.
- The inner pot and lid are fully immersible in water for cleaning. Rinse the inner pot and lid under hot running water; using only a mild detergent and a soft cloth or sponge.
- Do not use abrasive powders, bicarbonate of soda or bleach. Never use scouring pads.
- Wipe the base unit with a soft damp cloth, making sure oily food residue is removed.
- **DO NOT IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.**

Troubleshooting

Lid does not close properly.	Check that the inner lid and gasket seal are correctly positioned.
Lid is difficult to remove.	The float valve has not dropped. Ensure the pressure has dropped to normal. NEVER FORCE THE LID OPEN.
Steam is released under the lid during cooking.	Ensure the gasket seal is fitted correctly and not worn out. Ensure all food residue is removed from the gasket.
The float valve does not rise.	There is not enough food or liquid in the inner pot.
Display shows E1, E2, E3 or E4.	This is a system error - Unplug and allow your pressure cooker to cool down if applicable then close the lid. E1: Sensor cut circuit E2: Sensor short circuit E3: Over temperature E4: Signal switch failure

Specification

Power supply	220-240V = 50/60Hz
Power	1000W
Net Weight	5.5Kgs
Dimensions	320mm x 320mm x 327mm

DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

LIMITED WARRANTY

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and workmanship.

Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner’s Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY SHOULD BE ONLY / DIRECTLY THROUGH THE THIRD-PARTY SUPPLIERS FROM WHICH YOU PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.

6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

TurboTronic® and **Z-Line®** are registered trademarks of **Z-GLOBAL B.V.B.A.®**.

PRINTED IN PRC