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Monix M570002

Monix Veloce Fast Pressure Cooker User Manual

Model: M570002 | Capacity: 6 Liters

INTRODUCTION

Thank you for choosing the Monix Veloce Fast Pressure Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. Designed for fast and healthy cooking, this stainless steel pressure cooker features a weight operating valve and a secure scissors-type locking handle for ease of use and maximum safety. Please read these instructions carefully before first use and retain them for future reference.

IMPORTANT SAFETY INFORMATION

Always follow these basic safety precautions when using your pressure cooker:

- Read all instructions thoroughly before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes 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 "Operating Instructions".
- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been released. See "Operating Instructions".
- Do not use this pressure cooker for deep frying with oil under pressure.
- Ensure the pressure regulating valve is clear before use.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Use only Monix original spare parts.

PRODUCT COMPONENTS

The Monix Veloce Fast Pressure Cooker consists of the following main parts:

- **Pot Body:** Stainless steel vessel for cooking.
- **Lid:** Stainless steel lid with integrated handle and safety mechanisms.
- **Main Handle:** Ergonomic handle on the lid, incorporating the locking mechanism.
- **Auxiliary Handle:** Handle on the pot body for easier lifting and carrying.
- **Weight Operating Valve:** Regulates and releases pressure during cooking.
- **Safety Valve:** An additional safety feature to release excess pressure.
- **Sealing Gasket:** Silicone ring inside the lid to create an airtight seal.



Image: The Monix Veloce Fast Pressure Cooker, showcasing its stainless steel body and black handle with blue locking mechanism.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or return if necessary.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and sealing gasket with warm, soapy water. Rinse thoroughly and dry completely. Ensure the weight operating valve and safety valve are clear of any debris.
3. **Gasket Installation:** Ensure the silicone sealing gasket is properly seated inside the rim of the lid. It should fit snugly and evenly.

OPERATING INSTRUCTIONS

1. Filling the Cooker

- Add your ingredients and the required amount of liquid to the pressure cooker pot.
- Do not fill the cooker more than two-thirds (2/3) full. For foods that expand (e.g., rice, beans, grains), do not fill more

than half (1/2) full.

- Always ensure there is sufficient liquid to generate steam and pressure.

2. Closing the Lid

- Align the lid with the pot body. The Monix Veloce features a scissors-type locking handle for easy and secure closure.
- Press the blue button on the lid handle and rotate the handle until it aligns with the pot's handle, then release the button to lock it into place. Ensure the lid is securely closed and cannot be rotated or lifted.
- Verify that the sealing gasket is correctly positioned and not pinched.



Image: Detailed view of the interior of the pressure cooker lid, showing the pressure regulating valve and safety valve components.

3. Cooking Under Pressure

- Place the pressure cooker on a suitable heat source (gas, electric, ceramic, induction).
- Set the heat to high. Steam will begin to escape from the weight operating valve.
- Once a steady stream of steam is released and the weight operating valve begins to jiggle or hiss consistently, reduce the heat to maintain a gentle, steady release of steam. This is when the cooking time begins.
- The Monix Veloce has two function levels for different cooking needs. Adjust the heat to achieve the desired pressure level as indicated by the valve's activity.

4. Releasing Pressure

There are generally two methods for releasing pressure:

1. **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop, and the lid will unlock automatically when all pressure has been released. This method is ideal for foods that benefit from continued cooking, such as stews and meats.
2. **Quick Release (Caution!):** For faster pressure release, you can carefully place the pressure cooker under cold running water, avoiding the lid's valve area, or use the pressure release mechanism if available on your model (refer to specific valve instructions). *Always ensure steam is directed away from your face and hands.* Only use quick release for foods that do not require continued cooking.

5. Opening the Lid

- **Never attempt to open the lid while the cooker is pressurized.** Ensure the pressure indicator has dropped completely and no steam is escaping from the valve.
- Once pressure is fully released, press the blue button on the handle and rotate the lid to unlock it. Lift the lid away from you to avoid any residual steam.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your Monix Veloce pressure cooker.

- **Daily Cleaning:** After each use, wash the pot body and lid with warm, soapy water. The pot body is dishwasher safe.
- **Gasket Care:** Remove the silicone sealing gasket from the lid and wash it separately. Inspect it regularly for cracks, tears, or hardening. Replace if any damage is observed, as a damaged gasket can prevent proper sealing.
- **Valve Cleaning:** Ensure the weight operating valve and safety valve are clean and free of food particles. Refer to the diagram in the "Product Components" section for valve locations. A small brush or toothpick can be used for thorough cleaning of small openings.
- **Exterior Finish:** The exterior has a gloss finish, and the interior has a matte finish. Clean with a soft cloth and mild detergent to maintain its appearance. Avoid abrasive cleaners or scouring pads.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edge.	Lid not properly closed; sealing gasket damaged or misplaced; insufficient liquid.	Ensure lid is securely locked. Check gasket for proper seating and damage; replace if necessary. Add more liquid.
Weight operating valve not jiggling/hissing.	Heat too low; valve clogged.	Increase heat. Clean the weight operating valve and ensure it's clear.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Do not force. Allow cooker to cool completely or use quick release method until all pressure is gone.
Food sticking to the bottom.	Insufficient liquid; heat too high.	Ensure adequate liquid. Reduce heat once pressure is reached.

SPECIFICATIONS

Model: M570002

Capacity: 6 Liters (6.3 Quarts)

Material: Stainless Steel

Color: Silver

Finish: Exterior Gloss, Interior Matte

Special Feature: Locking Lid, Weight Operating Valve, Two Function Levels

Closure Type: Outer Lid

Dimensions: Approximately 11.81 x 8.66 x 11.81 inches (30 x 22 x 30 cm)

Item Weight: Approximately 4.4 pounds (2 Kilograms)

Dishwasher Safe: Yes (Pot body only)

Manufacturer: Braisogona

GTIN: 08435092410741

WARRANTY AND SUPPORT

Monix products are manufactured to high-quality standards. For warranty information, service, or support, please contact your retailer or the manufacturer directly. Keep your proof of purchase for any warranty claims.

For more information, you may visit the official Monix website: www.monix-original.com