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## Monix M570005

# MONIX Veloce Duo Pressure Cooker Set User Manual

Model: M570005

## INTRODUCTION

This manual provides essential information for the safe and efficient use of your MONIX Veloce Duo Pressure Cooker Set. This set includes two high-quality stainless steel pressure cookers, designed for rapid and healthy cooking. Please read these instructions carefully before first use and retain them for future reference.



Image: The MONIX Veloce Duo Pressure Cooker Set, featuring both the 4-liter and 6-liter pots, along with the universal lid that fits both.

## SAFETY INFORMATION

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Always follow basic safety precautions when using pressure cookers to reduce the risk of injury or damage. This appliance operates under pressure, and improper use can result in scalding or other hazards.

- Read all instructions 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.
- Ensure the pressure cooker is correctly closed before applying heat.
- Never force open a pressure cooker. Ensure the internal pressure has been completely released before opening.
- Do not use the pressure cooker for purposes other than those intended.
- The triple safety system ensures safe operation, but regular checks of the valve and gasket are recommended.

## PRODUCT OVERVIEW

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Your MONIX Veloce pressure cooker set includes:

- One 4-liter stainless steel pot
- One 6-liter stainless steel pot
- One universal pressure cooker lid with a scissor-type handle and integrated safety systems.

Key features:

- **High-Quality Stainless Steel 18/10:** Ensures durability and resistance to wear.
- **Triple Diffuser Base:** For rapid and efficient heat distribution, compatible with all hob types, including induction.
- **Scissor Handle:** Allows for easy and practical opening and closing.
- **Triple Safety System:** Enhances user safety during operation.
- **Two Operating Levels:** Provides versatility for various cooking needs.



Image: Detailed view of the pressure cooker lid's interior, highlighting the main operating valve and secondary safety valve.

## SETUP

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1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport if needed.
2. **Initial Cleaning:** Before first use, wash all parts (pot, lid, gasket) with warm soapy water. Rinse thoroughly and dry completely. As per user reviews, some users recommend a vinegar wash before first use to prevent stains.
3. **Gasket Placement:** Ensure the silicone gasket is correctly seated within the lid's rim. A properly seated gasket is crucial for pressure sealing.
4. **Familiarization:** Familiarize yourself with the lid's opening and closing mechanism and the pressure release valve.

## OPERATING INSTRUCTIONS

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### 1. Filling the Pot

- Add ingredients and liquid to the pot. Always add at least 250ml (1 cup) of liquid to generate steam.
- Do not fill the pot more than 2/3 full for most foods. For foods that expand (e.g., rice, dried vegetables), do not fill more than 1/2 full.

### 2. Closing the Lid

- Align the lid with the pot. The scissor handle design allows for easy alignment.
- Press down firmly and rotate the handle until it locks securely into place. Ensure the lid is fully sealed and cannot be opened without releasing the locking mechanism.

### 3. Cooking Under Pressure

- Place the pressure cooker on your hob. It is suitable for all hob types, including induction.
- Set the heat to high. The triple diffuser base will ensure rapid heating.

- Observe the pressure indicator. Once pressure builds, the indicator will rise.
- When steam begins to escape steadily from the operating valve, reduce the heat to the minimum required to maintain a steady, gentle release of steam. This is crucial for maintaining pressure without excessive steam loss.
- Begin timing your cooking from this point.

#### 4. Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the indicator will drop. This method is ideal for foods that benefit from continued cooking, such as stews or larger cuts of meat.
- **Quick Release:** Carefully turn the pressure release valve to the "release" position. Steam will escape rapidly. Keep hands and face away from the steam. This method is suitable for delicate foods like vegetables that can overcook quickly.

Always ensure the pressure indicator has fully dropped before attempting to open the lid.

#### 5. Opening the Lid

- Once the pressure indicator has dropped completely, unlock the lid by rotating the handle.
- Carefully lift the lid away from you to allow any residual steam to escape safely.



Image: The MONIX Veloce pressure cooker prepared for cooking, surrounded by fresh ingredients, illustrating its use in a kitchen setting.

## COOKING GUIDE

The MONIX Veloce pressure cooker operates at two levels, allowing for versatile cooking. Level 1 is typically for more delicate foods, while Level 2 is for faster cooking of denser foods.

## Approximate Cooking Times (Level 2)

Food Item	Approx. Cooking Time (minutes)
Vegetables (e.g., Carrots, Potatoes)	3-7
Legumes (e.g., Chickpeas, Lentils - pre-soaked)	10-20
Meat (e.g., Beef Stew, Chicken)	15-30
Rice	5-8

*Note: Cooking times are approximate and may vary based on food quantity, size, and desired doneness. Always refer to specific recipes for best results.*

## MAINTENANCE AND CLEANING

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

- **Daily Cleaning:** After each use, wash the pot and lid with warm soapy water. The stainless steel pot is dishwasher safe.
- **Lid Cleaning:** The lid, especially the valve assembly and gasket, should be cleaned thoroughly. Remove the gasket and wash it separately. Ensure no food particles are lodged in the valves.
- **Gasket Care:** Inspect the silicone gasket regularly for cracks, tears, or hardening. Replace it if any damage is observed, as a damaged gasket can prevent proper sealing.
- **Valve Maintenance:** Periodically check the operating valve and safety valve to ensure they are clear and free from blockages. Refer to the diagram in the product overview for valve locations.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.

## TROUBLESHOOTING

### Common Issues and Solutions

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; Insufficient liquid; Damaged gasket; Blocked valve.	Ensure lid is locked correctly; Add more liquid; Check and replace gasket if damaged; Clean valves.
Steam leaking from lid edge	Gasket not seated correctly or damaged; Food debris on rim.	Reposition or replace gasket; Clean lid rim and gasket thoroughly.
Food undercooked	Not enough cooking time; Heat too low.	Increase cooking time; Ensure heat is sufficient to maintain pressure.
Lid stuck after cooking	Residual pressure inside.	Do not force. Ensure pressure indicator has fully dropped. If it hasn't, cool the pot under cold running water (avoiding the valve) until it drops.

## SPECIFICATIONS

**Brand:** Monix

**Model Number:** M570005

**Color:** Silver

**Product Dimensions:** 30 x 22 x 30 cm (approximate for the set)

**Capacity:** 4 Liters and 6 Liters (Duo Set)

**Material:** 18/10 Stainless Steel

**Special Features:** 5.3mm Triple Diffuser Forged Base, Dishwasher Safe (pot only), Induction Compatible.

**Product Weight:** 2 kg (approximate for the set)

## WARRANTY AND SUPPORT

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Monix products are manufactured to high-quality standards and come with a manufacturer's warranty against defects in materials and workmanship. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Monix website.

For technical support, spare parts, or any inquiries regarding your MONIX Veloce Pressure Cooker Set, please contact Monix customer service through their official channels. You can often find contact information on the Monix brand store page or their corporate website.

Visit the Official Monix Store on Amazon