

[Manuals.plus](#) /

› [Salton](#) /

› Salton 5-in-1 Pressure Cooker with Multi-Function Programmable Cooking for Steaming & Slow Cooking, Non-Stick Removable Bowl, Adjustable Temperature and Timer, 5 Liter Capacity, Stainless Steel (PC1048) - Instruction Manual

## Salton PC1048

# Salton 5-in-1 Pressure Cooker

INSTRUCTION MANUAL - MODEL PC1048

### Introduction

The Salton 5-in-1 Electronic Pressure Cooker (Model PC1048) is designed to simplify your cooking experience while delivering delicious results. This versatile appliance combines the functions of a pressure cooker, slow cooker, steamer, browning pot, and warmer, making it an essential tool for any kitchen. With its 5-liter capacity and 7 integrated safety devices, it ensures worry-free use.

It significantly reduces cooking time by up to 70%, tenderizes less expensive cuts of meat, and preserves flavors and nutrients. The non-stick coated cooking bowl and cool-touch exterior enhance both performance and safety.



Figure 1: The Salton 5-in-1 Pressure Cooker, showcasing its sleek stainless steel design alongside a plate of prepared food.

## Setup and First Use

Before using your Salton 5-in-1 Pressure Cooker for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials, including any protective films or inserts. Retain the packaging for future storage or transport.
2. **Clean Components:** Wash the removable non-stick inner cooking bowl, the sealing gasket, and the lid thoroughly with warm, soapy water. Rinse well and dry completely. The inner cooking bowl is dishwasher safe. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Familiarize Yourself with Controls:** Locate the control panel, pressure release valve, and lid locking mechanism.
4. **Initial Water Test:** For your first use, it is recommended to perform a water test to ensure the unit is functioning correctly and to familiarize yourself with its operation.
  - Add 2 cups of water to the inner pot.
  - Secure the lid, ensuring it is properly locked.
  - Set the pressure release valve to the "Sealing" position.
  - Select the "Steam" function and set the timer for 5 minutes.

- Once the cycle is complete, carefully release the pressure using the pressure release valve.



Figure 2: Detail of the lid and pressure release valve, crucial for safe operation.

## Operating Instructions

The Salton 5-in-1 Pressure Cooker offers multiple programmable functions for diverse cooking needs. Always ensure the inner pot is properly seated and the lid is securely locked before starting any cooking program.

### General Operation Tips:

- **Liquid Requirement:** When pressure cooking, always add at least one cup of liquid (water, broth, wine, etc.) to the inner pot to generate steam.
- **Lid Placement:** Ensure the lid is properly aligned and locked into place. The pressure release valve should be set to the "Sealing" position for pressure cooking.
- **Pressure Release:** After pressure cooking, allow the pressure to release naturally or use the quick release method via the pressure release valve, following safety precautions.

### Functions:

- **Pressure Cook (High/Low):**

This function cooks food under pressure, significantly reducing cooking times and tenderizing tougher cuts of meat. Select "High" or "Low" pressure depending on your recipe. Ideal for meats, stews, and beans.

- **Warm:**

Automatically activates after most cooking cycles to keep food warm until serving. Can also be manually selected to reheat or maintain food temperature.

- **Steam:**

Quickly brings liquid to a boil to steam vegetables, fish, or cook rice. Place food on a steamer rack (not included) above the liquid. Ensures healthy, nutrient-rich meals.

- **Slow Cook:**

Cooks food slowly over an extended period, up to 9.5 hours, perfect for pot roasts, chili, and other dishes that benefit from long, gentle cooking. This function does not use pressure.

- **Brown:**

Allows you to brown or sauté ingredients directly in the inner pot before pressure cooking or slow cooking. This adds depth of flavor to your dishes.

- **Delay Start:**

Programmable timer that delays the start of cooking for up to 8 hours. Prepare your ingredients in advance and set the cooker to start at a convenient time, ensuring a hot meal is ready when you are.



Figure 3: The intuitive control panel of the Salton 5-in-1 Pressure Cooker, showing function buttons and digital display.

Demonstration Video:



Video 1: Official Salton demonstration of the 5-in-1 Pressure Cooker's features and cooking capabilities, including examples of preparing chicken, ribs, pasta, and applesauce.

Maintenance and Cleaning

Proper maintenance ensures the longevity and optimal performance of your pressure cooker. Always unplug the unit and allow it to cool completely before cleaning.

- **Inner Cooking Bowl:** The non-stick inner cooking bowl is removable and dishwasher safe for easy cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid:** Wash the lid, including the sealing gasket and pressure release valve components, with warm, soapy water. Ensure all food particles are removed from the valve and gasket to maintain proper sealing. The sealing gasket should be inspected regularly for wear and tear and replaced if damaged.
- **Exterior Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the pressure cooker in a dry place. You may place the lid upside down on the inner pot to prevent odors and allow air circulation.

Troubleshooting

If you encounter issues with your Salton 5-in-1 Pressure Cooker, refer to the common problems and solutions below:

| Problem                     | Possible Cause                                                                              | Solution                                                                                                                                |
|-----------------------------|---------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| Unit not building pressure. | Lid not properly sealed, pressure release valve in "Venting" position, insufficient liquid. | Ensure lid is locked, valve is set to "Sealing", and add at least 1 cup of liquid. Check sealing gasket for proper placement or damage. |
| Steam leaking from lid.     | Sealing gasket is dirty, damaged, or improperly installed.                                  | Clean or replace the sealing gasket. Ensure it is correctly seated in the lid.                                                          |
| Food is undercooked.        | Insufficient cooking time, too much liquid, or pressure not reached.                        | Increase cooking time. Ensure proper liquid amount. Verify pressure indicator rises during cooking.                                     |
| Display shows error code.   | Internal malfunction or sensor issue.                                                       | Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact Salton customer support.                      |

Specifications

| Feature      | Detail                  |
|--------------|-------------------------|
| Brand        | Salton                  |
| Model Number | PC1048 (COMINHKR043304) |
| Capacity     | 5 Liters                |

| Feature            | Detail                                                                               |
|--------------------|--------------------------------------------------------------------------------------|
| Power/Wattage      | 1000 watts                                                                           |
| Material           | Stainless Steel (exterior), Plastic (some components), Non-stick coated (inner bowl) |
| Color              | Stainless Steel                                                                      |
| Product Dimensions | 31.24 x 36.32 x 31.24 cm                                                             |
| Item Weight        | 5.64 kg                                                                              |
| Special Features   | Dishwasher Safe (inner pot), Locking Lid, Multi-Function Programmable Cooking        |

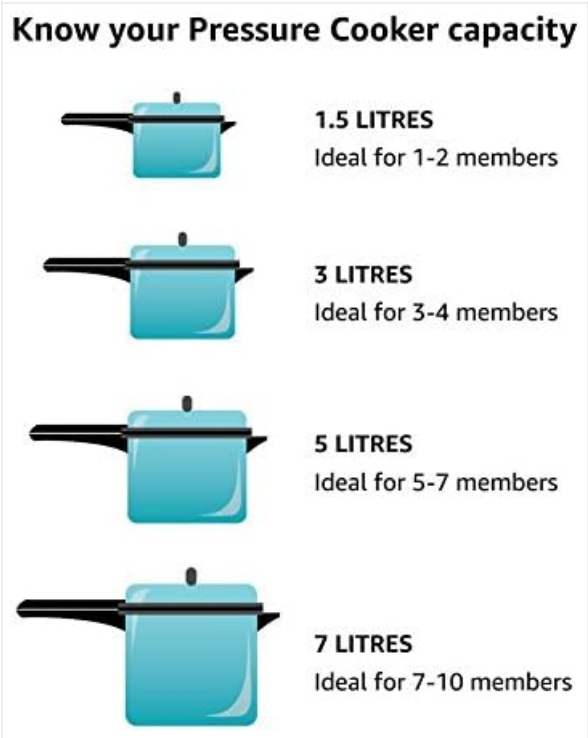


Figure 4: Visual guide to pressure cooker capacities, showing the 5-liter model is ideal for 5-7 members.

### Warranty and Support

Salton stands behind the quality of its products. For warranty information, product registration, or technical support, please visit the official Salton website or contact their customer service department. As a proudly Canadian-owned and operated company since 1945, Salton is committed to providing reliable appliances and excellent customer care. For the most up-to-date contact information and support resources, please refer to the contact details provided on the product packaging or the official Salton website: [www.salton.com](http://www.salton.com)

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