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## KITCHEN MOVE CSB24-8L

# KITCHEN MOVE Classic Stainless Steel Pressure Cooker Instruction Manual

Model: CSB24-8L | Capacity: 8 Liters | Diameter: Ø24cm

## INTRODUCTION

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Thank you for choosing the KITCHEN MOVE Classic Stainless Steel Pressure Cooker. This appliance is designed to significantly reduce cooking times while preserving the nutritional value and flavor of your food. Please read this manual carefully before first use to ensure safe and efficient operation. Keep this manual for future reference.



Image: The KITCHEN MOVE Classic Stainless Steel Pressure Cooker, showcasing its polished exterior and sturdy design.

## IMPORTANT SAFETY INSTRUCTIONS

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When using pressure cookers, basic safety precautions should always be followed to reduce the risk of injury or damage. Read all instructions carefully.

- 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.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for other than 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".
- 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.

- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the cooker can be dangerous. See "Operating Instructions".
- Do not use this pressure cooker for pressure frying with oil.
- Ensure the gasket is correctly seated before closing the lid.
- Only use genuine KITCHEN MOVE spare parts.

## PRODUCT COMPONENTS

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Your KITCHEN MOVE pressure cooker consists of several key parts designed for optimal performance and safety.

- **Pot Body:** Made of 1.2mm thick stainless steel with a satin interior finish and mirror-polished exterior.
- **Lid:** Stainless steel lid with a robust closing mechanism and pressure regulator.
- **Handles:** Bakelite handles for safe handling when hot.
- **Sealing Gasket:** Silicone gasket ensuring an airtight seal during pressure cooking.
- **Pressure Regulator Valve:** Controls the release of steam to maintain optimal pressure.
- **Safety Valve:** An additional safety mechanism to release excess pressure.
- **Steaming Basket:** Stainless steel basket for steaming vegetables or other foods.
- **Basket Support:** To elevate the steaming basket above the liquid.
- **Capsule Base:** A multi-layer base (3.3mm Aluminum + 0.5mm Stainless Steel) for even heat distribution and compatibility with all heat sources, including induction.

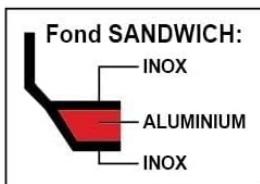


Image: All components of the pressure cooker, including the pot, lid, and steaming basket with its support.

# AUTOCUISEUR — PRESSION INOX



- **Finition intérieure satinée**
- **Extérieur poli miroir**
- **Fond capsule: Alu 3.3 mm + inox 0.5mm**
- **Corps et couvercle INOX 1.2mm**
- **Poignées: BAKELITE**
- **Joint: SILICONE**
- **+ 1 PANIER et support INOX**



TOUS FEUX DONT INDUCTION



Image: Detailed diagram illustrating the internal structure, material composition, and key features like the sandwich base and induction compatibility.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash all parts (pot, lid, gasket, steaming basket) with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the silicone gasket is properly seated in the lid's groove. It should fit snugly and evenly.
4. **Test Run (Optional but Recommended):** For your first use, it is recommended to perform a test run with water only.
  - Fill the pot with 2-3 cups of water.

- Close the lid securely (see "Closing the Lid" in Operating Instructions).
- Place the cooker on a heat source and bring to pressure.
- Once pressure is reached (valve rises/steam escapes), reduce heat and let it cook for 5-10 minutes.
- Release pressure (see "Releasing Pressure" in Operating Instructions) and open the lid.
- Discard the water and dry the cooker.

## OPERATING INSTRUCTIONS

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### 1. Filling the Pressure Cooker

- Add your ingredients and the required amount of liquid to the pot.
- **Do not fill the pot more than 2/3 full.** For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.
- If using the steaming basket, place the basket support at the bottom, then the basket with food, and add water below the basket level.



Image: The pressure cooker pot filled with ingredients, alongside the lid and steaming basket, ready for cooking.

## 2. Closing the Lid

- Align the lid with the pot. The handles on the lid should align with the handles on the pot.
- Press down firmly on the lid and rotate the top handle to engage the locking mechanism. Ensure the lid is securely locked and the handles are aligned. You should hear a click or feel it lock into place.
- Verify that the pressure regulator valve is clean and properly seated.

## 3. Cooking Under Pressure

- Place the closed pressure cooker on a suitable heat source (gas, electric, ceramic, induction).
- Set the heat to high. Steam will begin to escape from the pressure regulator valve, and the pressure indicator will rise.
- Once the desired pressure is reached (indicated by a steady hiss of steam or the pressure indicator reaching its maximum), reduce the heat to maintain a gentle, steady release of steam. This is when the cooking time begins.
- Refer to a pressure cooking recipe or guide for specific cooking times for various foods.



Image: The KITCHEN MOVE pressure cooker with its lid securely closed, ready for or during the cooking process, surrounded by fresh ingredients.

## 4. Releasing Pressure

There are three 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 pressure indicator will drop. This method is ideal for foods that benefit from continued cooking, like stews and roasts.
- **Quick Release (Cold Water Method):** For faster pressure release, place the pressure cooker under cold running water (avoiding the lid's valve area) until the pressure indicator drops. This method is suitable for delicate foods like

vegetables.

- **Manual Release:** Carefully turn the pressure regulator valve to the "vent" or "steam release" position. Steam will rapidly escape. Keep hands and face away from the steam. This method is fast but can be noisy and release a lot of steam.

**WARNING: Never attempt to open the lid until all internal pressure has been released and the pressure indicator has dropped completely.**

## 5. Opening the Lid

- Once the pressure indicator has dropped and no more steam is escaping, rotate the lid handle to unlock it.
- Carefully lift the lid away from you to allow any remaining steam to escape safely.

## CARE AND MAINTENANCE

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- **Cleaning:** After each use, wash all parts of the pressure cooker with warm soapy water. The stainless steel pot and basket are dishwasher safe. The lid, especially the valve mechanisms, should be hand-washed to ensure thorough cleaning and prevent clogging.
- **Gasket Care:** Remove the silicone gasket from the lid for cleaning. Wash it thoroughly and allow it to dry completely before re-inserting. Inspect the gasket regularly for cracks or damage; replace if necessary.
- **Valve Cleaning:** Regularly check the pressure regulator valve and safety valve for any food particles or blockages. Clean them using a small brush or toothpick if needed. Ensure they move freely.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.
- **Descaling:** If hard water stains appear, use a stainless steel cleaner or a solution of vinegar and water to remove them.



Image: The stainless steel pot and steaming basket placed in a dishwasher for cleaning, demonstrating their dishwasher-safe nature.

## TROUBLESHOOTING

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| Problem                             | Possible Cause   | Solution   |
|-------------------------------------|--|--|
| Pressure not building up.           | Lid not properly sealed; Gasket damaged or misplaced; Valve clogged.   | Ensure lid is securely locked. Check gasket for proper seating and damage. Clean pressure regulator and safety valves. |
| Steam escaping from around the lid. | Gasket dirty, damaged, or improperly seated; Lid not closed correctly. | Clean and re-seat the gasket. Replace if damaged. Ensure lid is fully locked.  |
| Pressure indicator not rising.      | Insufficient liquid; Heat too low; Valve clogged.                      | Add more liquid. Increase heat. Clean valves.  |

| Problem                              | Possible Cause                    | Solution   |
|--------------------------------------|-----------------------------------|--|
| Lid difficult to open after cooking. | Residual pressure inside.         | Do not force. Ensure all pressure is released (pressure indicator must be down). If necessary, run cold water over the lid (avoiding valves) to cool down. |
| Food sticking to the bottom.         | Not enough liquid; Heat too high. | Ensure adequate liquid for the recipe. Reduce heat once pressure is reached.   |

## SPECIFICATIONS

| Feature                        | Detail                                |
|--------------------------------|---------------------------------------|
| Brand                          | KITCHEN MOVE                          |
| Model Number                   | CSB24-8L                              |
| Capacity                       | 8 Liters                              |
| Product Dimensions (L x W x H) | 30.51 x 26.49 x 25.5 cm               |
| Item Weight                    | 4.05 Kilograms                        |
| Material                       | Stainless Steel                       |
| Color                          | Silver                                |
| Finish Type                    | Polished                              |
| Special Feature                | Pressure Cooker                       |
| Power                          | 1.8E+3                                |
| Voltage                        | 220 Volts                             |
| Control Method                 | Touch                                 |
| Pressure (Useful)              | 55-80 Kpa                             |
| Base Type                      | Capsule (Alu 3.3mm + Inox 0.5mm)      |
| Compatibility                  | All heat sources, including Induction |

Note: Some specifications like "Power", "Voltage", and "Control Method" might be generic entries from the product database and may not directly apply to this specific stovetop pressure cooker model. This pressure cooker is designed for use on various cooktops.

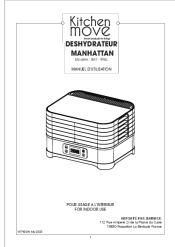
## WARRANTY AND SUPPORT

For any questions regarding your KITCHEN MOVE pressure cooker, including warranty information, spare parts, or technical support, please contact KITCHEN MOVE customer service directly.

You can find more information and contact details on the official KITCHEN MOVE website: [www.kitchen-move.fr](http://www.kitchen-move.fr)  
Please retain your proof of purchase for warranty claims.



## Related Documents - CSB24-8L

|   |  |
|---|--|
|    | <p><a href="#"><u>Kitchen Move Manhattan Food Dehydrator BAT-998L User Manual</u></a></p> <p>Comprehensive user manual for the Kitchen Move Manhattan Food Dehydrator (Model BAT-998L), covering safety instructions, installation, usage, maintenance, troubleshooting, and technical specifications for optimal food drying.</p>   |
|    | <p><a href="#"><u>Pigeon Inox Stainless Steel Pressure Cooker: User Manual and Warranty Information</u></a></p> <p>Comprehensive guide to using and maintaining your Pigeon Inox Stainless Steel Pressure Cooker, including warranty terms, safety instructions, product features, and usage guidelines.</p>   |
|    | <p><a href="#"><u>ExcelSteel 7.5 Quart Pressure Cooker Owner's Manual</u></a></p> <p>Comprehensive owner's manual for the ExcelSteel 7.5 Quart Pressure Cooker, detailing product features, operating instructions, safety precautions, cleaning, maintenance, and troubleshooting. Includes technical specifications and warranty information.</p>  |
|   | <p><a href="#"><u>Guida alle Misure Bracciali Messika   Trova la Tua Taglia Perfetta</u></a></p> <p>Scopri la guida ufficiale alle misure dei bracciali Messika. Impara come misurare il tuo polso e trovare la taglia perfetta per il tuo bracciale Messika, dalle collezioni Move Uno a Move Classique.</p>  |
|  | <p><a href="#"><u>NESCO Digital Pressure Cooker PC-6-25: Care and Use Guide</u></a></p> <p>Explore the NESCO Digital Pressure Cooker, model PC-6-25, with this comprehensive care and use guide. Learn about safety features, operating instructions, cleaning, helpful tips, and recipes. Available in English, French, and Spanish.</p>  |
|  | <p><a href="#"><u>Monix Tempo Fast Pressure Cooker: User Manual and Features</u></a></p> <p>Comprehensive guide to the Monix Tempo fast pressure cooker, covering safety instructions, product description, features like fast and healthy cooking, energy saving, triple safety system, usage instructions, food preparation, maintenance, and cooking times. Compatible with all hob types, including induction.</p> |