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Korkmaz A159

Korkmaz Flora 6 Liter Pressure Cooker Model A159 User Manual

Model: A159 | Capacity: 6 Liters

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient use of your Korkmaz Flora 6 Liter Pressure Cooker, Model A159. Designed for durability and ease of use, this pressure cooker features high-quality 18/10 Cr-Ni stainless steel construction and an ergonomic lid system. Please read all instructions carefully before first use and retain this manual for future reference.



Figure 1: The Korkmaz Flora 6 Liter Pressure Cooker, Model A159, showcasing its polished stainless steel body and black ergonomic lid.

2. IMPORTANT SAFETY INFORMATION

Failure to follow these safety instructions may result in injury or damage to the product. Always exercise caution when operating a pressure cooker.

- **Read All Instructions:** Familiarize yourself with all operating procedures and safety warnings before using the appliance.
- **Do Not Open Under Pressure:** Never attempt to open the lid while the pressure cooker is under pressure. The smart lock system prevents opening until steam pressure decreases.
- **Check Safety Valve:** Ensure the security valve is clear and functioning correctly before each use.
- **Proper Filling:** Do not fill the pressure cooker beyond the maximum fill line (typically 2/3 full for most foods, 1/2 full for foods that expand, like rice or dried beans).
- **Minimum Liquid:** Always add sufficient liquid (at least 1 cup) to generate steam.
- **Heat Source:** Use on appropriate heat sources as indicated in the specifications. Ensure the flame does not extend up the sides of the cooker.
- **Handle with Care:** Use oven mitts or heat-resistant gloves when handling the hot pressure cooker. The

ergonomic silicone handles are designed to be heat-insulating, but caution is still advised.

- **Supervision:** Close supervision is necessary when the pressure cooker is used near children.
- **Maintenance:** Regularly inspect gaskets, valves, and other components for wear or damage. Replace worn parts immediately.

3. COMPONENTS AND FEATURES

Your Korkmaz Flora Pressure Cooker is designed with several key components for safe and efficient cooking:

- **18/10 Cr-Ni Stainless Steel Body:** Durable and hygienic construction.
- **Ergonomic Lid System:** Allows for one-handed opening and closing.
- **Pressure Regulator Valve:** Offers two different pressure cooking options (settings 1 and 2).
- **Smart Lock System:** Prevents the lid from opening when under pressure and automatically releases when pressure decreases.
- **Security Valve:** An additional safety mechanism to release excess pressure.
- **Heat-Insulating Silicone Handles:** Designed for comfortable and safe handling.
- **Solar Base System:** Provides homogeneous heat conduction and maximum heat transfer on all hob types, including induction.



Figure 2: A detailed view of the pressure cooker lid, showing the ergonomic handle and pressure regulator dial.



Figure 3: A closer look at the pressure regulator valve with its two pressure settings (1 and 2) and the red safety indicator.



Figure 4: The interior of the pressure cooker, clearly showing the 'max' fill line to prevent overfilling.

4. SETUP AND FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Wash the pressure cooker body and lid thoroughly with hot water and dish soap. Rinse well and dry completely.
3. **Gasket Check:** Ensure the lid gasket is properly seated in its groove.
4. **Test Run (Optional but Recommended):** For your first use, it is recommended to perform a test run with water only. Fill the cooker with 2-3 cups of water, close the lid, and bring it to pressure. Allow it to depressurize naturally, then open. This helps you become familiar with the cooker's operation and ensures all components are working correctly.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective pressure cooking:

1. **Prepare Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Ensure the liquid level is at least 1 cup and does not exceed the 'max' fill line (Figure 4).
2. **Close the Lid:** Align the lid with the pot and use the ergonomic one-hand system to securely close it. You should hear a click or feel it lock into place. Ensure the lid is properly sealed.
3. **Set Pressure:** Rotate the pressure regulator valve to your desired pressure setting (1 or 2). Setting 1 is typically for delicate foods, and Setting 2 is for faster cooking of denser foods.
4. **Apply Heat:** Place the pressure cooker on your stovetop over medium-high heat. The Solar Base system ensures efficient heat distribution.
5. **Reach Pressure:** As steam builds, the pressure indicator will rise. Once the desired pressure is reached, steam will begin to escape steadily from the pressure regulator valve. Reduce heat to maintain a steady, gentle release of steam.
6. **Cook:** Begin timing your recipe once the cooker reaches full pressure.
7. **Release Pressure:**
 - **Natural Release:** Remove the cooker from heat and allow pressure to drop naturally. This is suitable for foods that benefit from continued cooking, like stews or roasts. The lid will automatically unlock when pressure is fully released.
 - **Quick Release:** For foods that require precise cooking times, you can carefully move the pressure regulator valve to the steam release position (if available, or follow specific instructions for your model to release steam manually). **Exercise extreme caution as hot steam will be released.** Do not force the lid open.
8. **Open the Lid:** Once the pressure indicator has dropped completely and the lid can be opened easily (the smart lock system will disengage), carefully open the lid away from your face to avoid residual steam.

6. MAINTENANCE AND CARE

Proper care ensures the longevity and performance of your Korkmaz Flora Pressure Cooker.

- **Cleaning After Each Use:** Clean the pressure cooker body and lid with hot water and dish soap after every use.
- **Dishwasher Safe:** The pressure cooker body is dishwasher safe. For the lid, it is recommended to hand wash to protect the delicate components of the pressure regulator and safety valves.
- **Avoid Abrasives:** Do not use wire brushes, abrasive sponges, or harsh cleaning materials on any part of the pressure cooker, as this can scratch the surface and reduce its brightness. Use liquid dishwasher detergents.
- **Prevent Sticking:** Do not leave the pressure cooker on the stove for extended periods without food, water, or oil, as this can cause damage.
- **Gasket Care:** Periodically remove and clean the lid gasket. Ensure it is flexible and free from cracks or damage. Replace if necessary.
- **Valve Maintenance:** Ensure the pressure regulator valve and security valve are clear of food particles and blockages. Refer to the manufacturer's guidelines for disassembling and cleaning these components if needed.
- **Storage:** Store the pressure cooker clean and dry. You may store the lid inverted on the pot to allow air circulation and prevent odors.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your pressure cooker.

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; insufficient liquid; gasket worn or misplaced; pressure valve blocked.	Ensure lid is securely closed. Add more liquid. Check and reposition/replace gasket. Clean pressure valve.
Steam escaping from around the lid.	Lid not properly closed; gasket dirty, worn, or misplaced; rim of the pot dirty.	Re-seat the lid. Clean or replace the gasket. Clean the rim of the pot.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Allow pressure to release completely (naturally or via quick release method) until the pressure indicator drops and the smart lock disengages. Never force the lid open.
Food is undercooked.	Insufficient cooking time; pressure not maintained; too much food.	Increase cooking time. Ensure heat is adjusted to maintain steady pressure. Do not overfill the cooker.

8. SPECIFICATIONS

Brand	Korkmaz
Model Number	A159
Capacity	6.34 Quarts (approximately 6 Liters)
Material	18/10 Cr-Ni Grade Stainless Steel
Color	Silver (with black lid components)
Special Features	Dishwasher Safe (body), Induction Compatible Base, Ergonomic Handles, Smart Lock System, 2-Stage Cooking Pressure Function
Item Weight	8.21 pounds (3.73 Kilograms)
Dimensions (Package)	12.28 x 10.94 x 10.16 inches
GTIN (UPC)	08691607001594

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the official Korkmaz website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

Manufacturer: Korkmaz

Website: www.korkmaz.com.tr (Please note: This link is provided as a general reference and may not be specific to your region. Refer to your product packaging for region-specific support information.)

