

Butterfly B07SCNT66P

Butterfly Curve Stainless Steel Outer Lid Cooker

Model: B07SCNT66P | Capacity: 3 Liters

1. INTRODUCTION

Thank you for choosing the Butterfly Curve Stainless Steel Outer Lid Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in serious injury or property damage.

- Read all instructions before using the pressure cooker.
- 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 the cooker is properly closed before operating. See "Operating Instructions."
- Never force the cooker open. Do not open until the unit has cooled and internal pressure has been released. See "Operating Instructions."
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- 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, and sputter, and clog the

pressure release device. These foods should not be cooked in a pressure cooker.

- Always check the pressure release device for clogging before use.
- Do not use this pressure cooker for deep frying with oil.
- Ensure the gasket is properly seated and free from damage before each use to prevent steam leakage.

3. PRODUCT OVERVIEW

The Butterfly Curve Stainless Steel Outer Lid Cooker is designed for efficient and safe cooking. It features a durable stainless steel body and an outer lid mechanism for secure closure.

Key Features:

- Material: Stainless Steel
- Capacity: 3 Liters
- Outer Lid Design
- Locking Lid Mechanism

Components:

1. **Cooker Body:** The main vessel for cooking.
2. **Outer Lid:** Secures onto the cooker body.
3. **Main Handle:** For holding the cooker body.
4. **Lid Handle:** For securing and removing the lid.
5. **Gasket:** A rubber ring that creates an airtight seal between the lid and the body.
6. **Weight Valve (Pressure Regulator):** Sits on the vent tube to regulate pressure.
7. **Safety Valve:** A secondary safety mechanism to release excess pressure if the weight valve fails.
8. **Vent Tube:** Allows steam to escape through the weight valve.



Figure 1: Top view of the Butterfly Curve Stainless Steel Outer Lid Cooker, showing the lid, handles, and pressure regulating components.



Figure 2: Bottom view of the Butterfly Curve Stainless Steel Outer Lid Cooker, displaying the base and manufacturing details.

4. SETUP

Initial Cleaning:

1. Before first use, wash the cooker body, lid, gasket, and weight valve with warm soapy water.
2. Rinse thoroughly and dry all parts completely.
3. Inspect the gasket for any cuts or damage. Replace if necessary.

Gasket Placement:

Carefully place the gasket into the groove on the underside of the lid. Ensure it is seated evenly and securely all around the rim.

5. OPERATING INSTRUCTIONS

Preparing for Cooking:

1. Add food and liquid to the cooker body. Ensure the liquid level is at least 1/2 cup (120ml) for pressure to build.
2. Do not fill the cooker more than two-thirds full. For foods that expand (e.g., rice, lentils), do not fill more than halfway.
3. Place the lid onto the cooker body, aligning the lid handle with the body handle.
4. Rotate the lid clockwise until it locks securely into place. The handles should align perfectly.
5. Place the weight valve (pressure regulator) onto the vent tube on the lid.

Cooking Under Pressure:

1. Place the cooker on a stovetop burner over medium to high heat.
2. As steam builds inside, it will escape through the vent tube, causing the weight valve to jiggle or whistle. This indicates that full pressure has been reached.
3. Reduce heat to maintain a steady, gentle jiggling of the weight valve.
4. Cook for the recommended time according to your recipe.

Releasing Pressure:

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure will gradually decrease. This method is suitable for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release (under cold water):** For faster pressure release, carefully place the cooker under a gentle stream of cold tap water, avoiding the weight valve and safety valve. Ensure the water flows over the lid, not directly onto the valves. Continue until steam stops escaping and the lid can be opened safely. **Caution:** Do not use this method for foamy foods or those that expand significantly.

Opening the Cooker:

1. Before opening, ensure all internal pressure has been released. There should be no steam escaping from the vent tube, and the safety valve should be in its lowered position.
2. Carefully remove the weight valve from the vent tube.
3. Rotate the lid counter-clockwise until it unlocks and can be lifted off.
4. Always open the lid away from your face to avoid residual steam.

6. MAINTENANCE AND CLEANING

After Each Use:

1. Allow the cooker to cool completely before cleaning.
2. Wash the cooker body, lid, gasket, and weight valve with warm soapy water. Use a soft sponge or cloth.
3. For stubborn food residues, soak the cooker in warm soapy water before cleaning.
4. Rinse all parts thoroughly to remove soap residue.
5. Dry all components completely to prevent water spots and corrosion.

Gasket Care:

- Remove the gasket from the lid after each use for cleaning.
- Inspect the gasket regularly for cracks, tears, or hardening. A worn gasket can lead to steam leakage and improper pressure build-up. Replace it if any damage is observed.
- Store the gasket flat or loosely to prevent deformation.

Safety Valve and Vent Tube:

- Ensure the vent tube on the lid is clear and free from food particles. Use a small brush or toothpick if necessary.

- Check the safety valve for any blockages. It should move freely.

Storage:

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent the gasket from sticking.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid rim	• Gasket improperly seated or worn • Lid not closed properly • Food particles on rim or gasket	• Re-seat gasket correctly • Ensure lid is fully locked • Clean lid rim and gasket thoroughly • Replace worn gasket
Pressure not building up	• Insufficient liquid • Steam leakage • Vent tube blocked • Weight valve not placed correctly	• Add more liquid • Check for steam leaks (see above) • Clean vent tube • Ensure weight valve is properly seated
Food sticking to bottom	• Not enough liquid • Heat too high	• Ensure adequate liquid for recipe • Reduce heat once pressure is reached
Safety valve releases steam	• Excessive pressure build-up • Vent tube or weight valve blocked • Overfilling the cooker	• Immediately reduce heat • Check and clean vent tube/weight valve • Do not overfill the cooker

8. SPECIFICATIONS

- **Brand:** Butterfly
- **Model Number:** B07SCNT66P
- **Capacity:** 3 Liters
- **Material:** Stainless Steel
- **Color:** Silver
- **Finish Type:** Stainless Steel
- **Special Feature:** Locking Lid
- **Control Method:** Touch
- **Operation Mode:** Manual
- **Closure Type:** Outer Lid

- **Included Components:** Pressure Cooker (1 unit)

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official documentation provided with your purchase or contact Butterfly customer service directly. Specific warranty terms may vary by region and retailer.

Keep your purchase receipt as proof of purchase for any warranty claims.