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› Salton SEPC02 1000W Electric Pressure Cooker 6 Litre Instruction Manual

Salton SEPC02

Salton SEPC02 1000W Electric Pressure Cooker

6 Litre Capacity - Instruction Manual

INTRODUCTION

Thank you for choosing the Salton SEPC02 Electric Pressure Cooker. This appliance is designed to provide fast, efficient, and healthy cooking for a variety of meals. Please read this manual thoroughly before first use to ensure safe operation and optimal performance. Keep this manual for future reference.



Image: The Salton SEPC02 Electric Pressure Cooker, showcasing its stainless steel and black design.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other

liquid.

- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance 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.
- Never force open the pressure cooker. Ensure the pressure has been completely released before opening.
- 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.
- Always check the pressure release valve and float valve for clogging before use.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Salton Electric Pressure Cooker:

- **Main Unit:** The outer housing containing the heating element and control panel.
- **Removable Cooking Pot:** Non-stick inner pot with water and food level indicators.
- **Lid:** Features a sealing gasket, pressure release valve, and float valve.
- **Pressure Release Valve:** Regulates and releases steam pressure.
- **Float Valve:** Indicates when pressure is built up or released.
- **Control Panel:** Digital LED display and touch button settings.
- **Cool-Touch Handles:** Located on the main unit and lid for safe handling.
- **Accessories:** Measuring cup, spoon, and drip cup.



Image: A close-up view of the pressure cooker lid, highlighting the pressure release valve and float valve.



Image: A different angle of the pressure cooker lid, showing the 'OPEN' and 'CLOSE' indicators for proper lid alignment.

SETUP AND FIRST USE

Unpacking

1. Remove all packaging materials and promotional labels from the pressure cooker.
2. Check that all components and accessories (measuring cup, spoon, drip cup) are present.

Initial Cleaning

1. Wash the removable cooking pot, lid, and accessories with warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

3. Ensure the sealing gasket is properly seated inside the lid.

First Test Run (Water Test)

It is recommended to perform a water test before cooking food to familiarize yourself with the appliance and ensure it is functioning correctly.

1. Add 3 cups of water to the removable cooking pot.
2. Place the cooking pot into the main unit.
3. Close the lid, ensuring it is locked securely. The pressure release valve should be in the 'Sealing' position.
4. Plug the power cord into a grounded electrical outlet.
5. Select a short cooking program, such as 'Rice' for 5 minutes.
6. Once the program finishes, allow the pressure to release naturally or use the quick release method (refer to Operating Instructions).
7. Open the lid carefully and discard the water. The cooker is now ready for use.

OPERATING INSTRUCTIONS

Control Panel Overview



Image: The digital control panel of the Salton SEPC02 Electric Pressure Cooker, showing various cooking presets and display.

The control panel features a digital LED display and various touch buttons for different cooking functions:

- **Digital LED Display:** Shows cooking time, delay time, and status indicators.
- **Preset Cooking Functions:** Dedicated buttons for Fish, Rice, Meat/Chicken, Baby Cereals, Cake, Tendon/Bean, Soup, Congee.
- **Reheat Mode:** Warms previously cooked food.
- **Keep Warm Mode:** Maintains food at a warm temperature after cooking.
- **Preset Timer Function:** Allows for a delayed start up to 24 hours.
- **CANCEL Button:** Stops the current cooking program.

Basic Cooking Steps

1. **Prepare Ingredients:** Place your ingredients and the required amount of liquid into the removable cooking pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods like rice or beans).
2. **Place Pot:** Insert the cooking pot into the main unit. Ensure it is seated correctly.
3. **Close Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the main unit. Rotate the lid clockwise until it locks into place.
4. **Set Pressure Release Valve:** Ensure the pressure release valve is in the 'Sealing' position.
5. **Plug In:** Connect the power cord to a suitable electrical outlet. The display will show '----'.
6. **Select Program:** Press the desired preset cooking function button (e.g., 'Soup', 'Rice'). The display will show the default cooking time.
7. **Adjust Time (Optional):** If available for the selected program, you may adjust the cooking time using the '+' or '-' buttons (if present, or refer to specific model instructions for time adjustment).
8. **Start Cooking:** The cooker will automatically begin the preheating process. Once pressure is built, the float valve will rise, and the countdown timer will begin.
9. **End of Cooking:** When cooking is complete, the cooker will beep and automatically switch to 'Keep Warm' mode.

Pressure Release Methods

- **Natural Release:** Allow the pressure to dissipate naturally. The float valve will drop on its own. This method is recommended for foamy foods or large cuts of meat.
- **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Keep hands and face away from the steam. Only use this method for foods that cook quickly or when instructed by a recipe.

Important: Never attempt to open the lid until the float valve has dropped completely, indicating all pressure has been released.

Using the Delay Timer (Preset Function)

The delay timer allows you to set the cooker to start at a later time, up to 24 hours.

1. Prepare ingredients and close the lid as described in Basic Cooking Steps.
2. Select your desired cooking program.
3. Press the 'Preset' button. The display will show a default delay time.
4. Use the '+' or '-' buttons to adjust the delay time in hours.
5. The cooker will start counting down the delay time. Once the delay time reaches zero, the cooking program will automatically begin.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pressure cooker.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Removable Cooking Pot:** The non-stick cooking pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly.

3. **Lid:** Wash the lid with warm, soapy water. Remove the sealing gasket and wash it separately. Ensure the pressure release valve and float valve are clear of any food debris. Reassemble the gasket and valves after cleaning.
4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water.
5. **Drip Cup:** Empty and clean the drip cup after each use.
6. **Storage:** Store the pressure cooker in a dry place. You may store the lid inverted on the cooking pot to prevent odors.

TROUBLESHOOTING

If you encounter issues with your Salton Electric Pressure Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; pressure release valve in 'Venting' position; sealing gasket not seated correctly; insufficient liquid.	Ensure lid is locked; turn valve to 'Sealing'; check gasket; add more liquid.
Steam leaking from lid.	Sealing gasket dirty or damaged; lid not closed properly; food debris on rim.	Clean or replace gasket; ensure lid is locked; clean rim of pot and lid.
Float valve not rising.	No pressure built; insufficient liquid; float valve clogged.	Check liquid level; ensure lid is sealed; clean float valve.
Food not cooking properly.	Incorrect cooking time; insufficient liquid; pressure not built.	Adjust cooking time; ensure proper liquid; check pressure building.
Error code on display.	Specific internal malfunction.	Unplug the unit, wait a few minutes, then plug back in. If the error persists, contact customer support.

If the problem persists after attempting these solutions, please contact Salton customer support.

SPECIFICATIONS

- **Model:** SEPC02
- **Capacity:** 6 Liters
- **Wattage:** 1000W
- **Voltage:** 220-240V
- **Material:** Stainless Steel
- **Color:** Black
- **Product Dimensions (D x W x H):** 33D x 29W x 32H cm
- **Item Weight:** 4.8 Kilograms

- **Included Components:** Electric Pressure Cooker, Removable Cooking Pot, Measuring Cup, Spoon, Drip Cup.

WARRANTY AND SUPPORT

Warranty Information

This Salton SEPC02 Electric Pressure Cooker comes with a **1-Year Limited Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or commercial use. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Salton Customer Support. Contact details can typically be found on the official Salton website or on the product packaging.

Website: www.salton.co.za (Example, please refer to actual product documentation for correct contact information)

Email: support@salton.co.za (Example)

Phone: +27 (0)11 XXX XXXX (Example)