

## Luqeeq Luqeeqsmepzf2d6-12

# Luqeeq Stainless Steel Pressure Cooker 12L Instruction Manual

Model: Luqeeqsmepzf2d6-12

## 1. INTRODUCTION

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Thank you for choosing the Luqeeq Stainless Steel Pressure Cooker. This appliance is designed to provide efficient and fast cooking, preserving nutrients and flavor in your meals. Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

## 2. SAFETY INFORMATION

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Pressure cookers operate under high pressure and heat. Adhering to safety guidelines is crucial to prevent accidents and ensure proper function.

- **Read All Instructions:** Familiarize yourself with all parts and operating procedures before use.
- **Proper Lid Sealing:** Ensure the lid is correctly closed and sealed before applying heat. Never force the lid open when the cooker is pressurized.
- **Pressure Indicator:** The red safety device (pressure indicator) will rise when pressure builds inside and prevent the lid from being opened. Do not attempt to open the lid until the red indicator has fully dropped, signifying no internal pressure.
- **Safety Valve:** This pressure cooker is equipped with a safety valve and pressure limit device to intelligently control internal pressure. In case of excessive pressure, it will automatically release. Regularly inspect the safety valve for blockages.
- **Filling Limits:** Never fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than half full.
- **Heat Source:** Compatible with induction stovetops and gas stoves. Ensure the heat source size matches the base of the cooker to prevent damage to handles.
- **Children and Pets:** Keep the pressure cooker out of reach of children and pets during operation and cooling.
- **Maintenance:** Regularly check the sealing gasket and other components for wear and tear. Replace

worn parts immediately.

## Red dot pressure indicator



**Conventional mode**  
No pressure inside the pot,  
open at any time



**Safe mode**  
There's pressure in the pan, the red dot is  
rising and it can't be turned on



**Image: Red Dot Pressure Indicator.** This image illustrates the red dot pressure indicator on the lid. When the red dot is up, there is pressure inside, and the lid cannot be opened. When it falls, the lid can be safely rotated to open.

### 3. PRODUCT OVERVIEW AND COMPONENTS

The Luqeeq Stainless Steel Pressure Cooker is constructed from durable stainless steel, designed for longevity and efficient cooking.



**Image: Pressure Cooker Components.** This image displays the pressure cooker with its lid open, revealing the interior pot and included accessories such as a steaming rack and a lid removal tool.

### Key Features:

- **Material:** Premium Stainless Steel for durability and high-temperature resistance.
- **Pressure:** Operates at 80kpa for efficient and fast cooking.
- **Handles:** Dual handles for easy and secure movement.
- **Lid:** Easy-to-operate lid with safety locking mechanism.
- **Safety Devices:** Equipped with a safety valve and pressure limit device.
- **Compatibility:** Suitable for gas stoves, electric stoves, and induction cookers.
- **Capacity:** 12L capacity, ideal for large meals.

## Large capacity for your meal



**Image: Large Capacity.** This image shows the pressure cooker filled with ingredients like chicken, corn, and carrots, demonstrating its generous capacity for preparing family-sized meals.

### 4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Wash:** Before first use, wash the pot, lid, and all removable parts with warm, soapy water. Rinse thoroughly and dry.
3. **Inspect Gasket:** Ensure the sealing gasket is properly seated in the lid and is free from any cracks or damage.
4. **Compatibility Check:** Verify your stovetop is compatible. This cooker works with induction, gas, electric, ceramic, and halogen stoves.



**Image: Stovetop Compatibility.** This image highlights the pressure cooker's base and its compatibility icons, indicating it can be used on induction, gas, electric, ceramic, and halogen stovetops.

## 5. OPERATING INSTRUCTIONS

### 5.1 Filling and Closing the Lid

1. Add ingredients and liquid to the pot. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. Place the lid onto the pot, aligning the lid handles with the pot handles.
3. Rotate the lid clockwise until it locks securely into place. The red safety device should be in the "down" position, indicating no pressure.

## Rotate to open | Effortless operation

When the red dot falls, the lid can be



**Image: Lid Operation.** This diagram illustrates the rotation required to open and lock the pressure cooker lid, emphasizing the "Open" and "Lock" positions for effortless operation.

### 5.2 Cooking Under Pressure

1. Place the sealed pressure cooker on your chosen stovetop over medium-high heat.
2. As pressure builds, steam will begin to escape from the pressure release valve, and the red safety device will rise. This indicates that the cooker is pressurized.
3. Once the desired pressure is reached (indicated by the steady release of steam or a specific pressure indicator sound, if applicable), reduce the heat to maintain a consistent pressure without excessive steam release.
4. Cook for the recommended time according to your recipe.



**80kpa pressure cooking**  
**Quick and delicious**

**Image: Pressure Cooking in Progress.** This image shows the pressure cooker actively cooking on a gas stove, with steam visible, signifying the 80kpa pressure cooking process for quick and delicious results.



**Image: Inner Pressure Circulation.** This diagram illustrates the internal pressure circulation within the cooker, ensuring thorough and even cooking of food like a whole chicken.

### 5.3 Releasing Pressure and Opening the Lid

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, and the red safety device will drop. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times, you can carefully release pressure by turning the pressure release valve. Be cautious of hot steam. Only use quick release for recipes that specifically call for it.

**Important:** Never attempt to open the lid until the red safety device has fully dropped, indicating that all internal pressure has been released. Once the indicator is down, rotate the lid counter-clockwise to open.

## 6. COOKING GUIDE

Pressure cooking significantly reduces cooking times while locking in flavors and nutrients. Below are approximate cooking times for common dishes. Adjust times based on your specific ingredients and desired doneness.

## Fast Stewing / Energy Saving / Healthy and Delicious



**Image: Fast Stewing / Energy Saving / Healthy and Delicious Cooking Times.** This visual guide provides estimated cooking times for various dishes, demonstrating the efficiency of the pressure cooker. Examples include Soft Seafood Congee (3-5 min), Rice (5-7 min), Steamed Spare Ribs (8-10 min), Stewed Chicken with Fish Maw (12-15 min), Stewed Beef with Potatoes (15-18 min), and Braised Pig's Feet (22-25 min).

### Approximate Pressure Cooking Times (after pressure is reached)

Dish	Cooking Time
Soft Seafood Congee	3-5 minutes
Rice	5-7 minutes
Steamed Spare Ribs	8-10 minutes
Stewed Chicken with Fish Maw	12-15 minutes
Stewed Beef with Potatoes	15-18 minutes
Braised Pig's Feet	22-25 minutes



**Image: Cooked Dish Example.** This image shows a delicious dish of braised pig's feet prepared in the pressure cooker, highlighting the tender results achievable.

## 7. MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your pressure cooker.

- **After Each Use:** Allow the cooker to cool completely before cleaning.
- **Washing:** The pressure cooker is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Detachable Sealing Ring:** Remove the sealing ring from the lid for thorough cleaning. Ensure it is clean and dry before reinserting.
- **Valves:** Clean the pressure release valve and safety valve to ensure they are free from food particles or blockages.
- **Drying:** Dry all parts completely before storing to prevent water spots and corrosion.
- **Storage:** Store the lid inverted on the pot to allow air circulation and prevent odors.

## 8. TROUBLESHOOTING

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<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Pressure not building up.	Lid not properly sealed; insufficient liquid; sealing ring damaged or misplaced.	Ensure lid is locked correctly. Add more liquid. Check and reposition/replace sealing ring.
Steam escaping from lid edges.	Sealing ring dirty, damaged, or improperly seated.	Clean or replace the sealing ring. Ensure it is correctly seated.
Lid cannot be opened after cooking.	Internal pressure still present (red safety device is up).	Allow pressure to release naturally or use quick release method until the red safety device drops completely. Never force open.
Food is undercooked.	Insufficient cooking time; heat too low.	Increase cooking time. Ensure proper heat is maintained during pressure cooking.

## 9. SPECIFICATIONS

- **Brand:** Luqeeq
- **Model Number:** Luqeeqsmepzf2d6-12
- **Capacity:** 12 Liters
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 15.3"D x 15.3"W x 12.2"H
- **Operating Pressure:** 80kpa
- **Compatibility:** Induction Compatible Base, Gas Stove, Electric Stove, Ceramic Stove, Halogen Stove
- **Control Method:** Touch
- **Operation Mode:** Automatic
- **Dishwasher Safe:** Yes
- **Closure Type:** Outer Lid

## 10. WARRANTY AND SUPPORT

For warranty information or product support, please contact Luqeeq customer service through the retailer where the product was purchased. Keep your purchase receipt as proof of purchase.

While specific warranty details are not provided in this manual, Luqeeq offers various protection plans for extended coverage. Please refer to your purchase documentation or the retailer's website for details on available protection plans.

**Manufacturer:** Luqeeq