

RAF R.181

RAF R.181 Electric Pressure Cooker User Manual

Model: R.181 | Capacity: 8 Liters | Power: 1350 Watts

1. INTRODUCTION

Thank you for choosing the RAF R.181 Electric Pressure Cooker. This appliance is designed to provide efficient and convenient cooking for a variety of dishes, utilizing high pressure to cook food faster while retaining nutrients and flavor. Please read this manual thoroughly before operating the appliance to ensure safe and optimal performance. Keep this manual for future reference.

2. 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 use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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. See "Operating Instructions".
- Never force open the pressure cooker. Make sure internal pressure is completely reduced before opening. 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. 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.
- After cooking, when the pressure has been released, wait for a few seconds for the steam to dissipate before opening the lid.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your RAF R.181 Electric Pressure Cooker:



Image 3.1: Front view of the RAF R.181 Electric Pressure Cooker, showing its main body, lid, and the integrated control panel.

- **Main Unit:** Houses the heating element and control panel.
- **Inner Pot:** Removable stainless steel pot for cooking.
- **Lid:** Features a locking mechanism, pressure release valve, and float valve.
- **Sealing Ring:** Silicone ring inside the lid for creating an airtight seal.
- **Condensation Collector:** Small cup at the back to collect condensation.
- **Control Panel:** Digital display and buttons for selecting cooking programs and settings.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories.
2. **Initial Cleaning:** Wash the inner pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Assemble:**
 - Place the inner pot into the main unit. Ensure it sits properly.
 - Insert the sealing ring into the lid, ensuring it is seated correctly.
 - Attach the condensation collector to the back of the cooker.
4. **Power Connection:** Plug the power cord into the cooker and then into a grounded electrical outlet. The display will light up.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview



Image 5.1: Close-up of the RAF R.181 control panel, detailing the digital display, function buttons (Rice, Meat, Soup, Porridge, Bean/Tendon), ON/OFF, Cook/Cancel, Preset, and Taste adjustment options.

The control panel features a digital display and various function buttons for easy operation:

- **Digital Display:** Shows cooking time, pressure level, and status indicators.
- **ON/OFF:** Powers the unit on or off.
- **Cook/Cancel:** Starts or cancels a cooking program.
- **Function Buttons (e.g., Rice, Meat, Soup, Porridge, Bean/Tendon):** Pre-set programs for specific food types.
- **Preset (+/-):** Sets a delayed start time for cooking.
- **Taste (Delicate, Standard, Rich):** Adjusts the cooking intensity or duration for certain programs.
- **Reheating:** Function to reheat cooked food.
- **Keep Warm:** Automatically activates after cooking to keep food warm.

5.2. Basic Cooking Steps

1. **Prepare Ingredients:** Place your ingredients and liquid into the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods like rice).
2. **Close the 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. Ensure the pressure release valve is in the "Sealing" position.
3. **Select Function:** Press the desired function button (e.g., "Rice", "Meat"). The display will show the default cooking time.
4. **Adjust Settings (Optional):**
 - Use the "Taste" button to adjust cooking intensity if available for the selected program.
 - Use the "+" or "-" buttons to manually adjust the cooking time if needed.
5. **Start Cooking:** Press the "Cook/Cancel" button to start the cooking process. The cooker will preheat, build pressure, and then begin the countdown.
6. **Pressure Release:** Once cooking is complete, the cooker will beep and automatically switch to "Keep Warm" mode.
 - **Natural Release:** Allow the pressure to release naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is fully released.
 - **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 for foods that are not foamy.
7. **Open the Lid:** Once the float valve has dropped and all pressure is released, rotate the lid counter-clockwise and lift it off.

5.3. Using the Preset/Delay Start Function

The preset function allows you to delay the start of cooking for up to 24 hours.

1. Prepare ingredients and close the lid as described in Basic Cooking Steps.
2. Select your desired cooking function (e.g., "Rice").
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. Press "Cook/Cancel" to confirm the preset time. The cooker will start counting down the delay time, and then automatically begin cooking once the delay period ends.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and proper functioning of your pressure cooker.

- 1. **Unplug:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
- 2. **Inner Pot:** The stainless steel inner pot is dishwasher safe or can be washed by hand with warm, soapy water. For stubborn food residue, soak the pot before cleaning.
- 3. **Lid:** Wash the lid with warm, soapy water. Remove the sealing ring and wash it separately. Ensure the pressure release valve and float valve are clear of any food particles. Reinstall the sealing ring properly after cleaning.
- 4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- 5. **Condensation Collector:** Empty and wash the condensation collector after each use.
- 6. **Storage:** Store the pressure cooker in a dry place. You may invert the lid on the inner pot to prevent odors and allow air circulation.

7. TROUBLESHOOTING

If you encounter any issues with your RAF R.181 Electric Pressure Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; Sealing ring not installed correctly or damaged; Pressure release valve in "Venting" position; Insufficient liquid.	Ensure lid is locked; Check and reinstall sealing ring; Turn pressure release valve to "Sealing"; Add more liquid as per recipe.
Steam leaking from lid.	Sealing ring dirty, damaged, or improperly installed; Food debris on rim of inner pot or lid.	Clean or replace sealing ring; Ensure sealing ring is properly seated; Clean inner pot rim and lid.
Food is undercooked.	Insufficient cooking time; Too much food; Not enough liquid.	Increase cooking time; Reduce food quantity; Ensure adequate liquid.
Display shows error code.	Specific error (refer to manual for detailed codes, if available).	Unplug the unit, wait a few minutes, then plug back in. If error persists, contact customer support.

8. SPECIFICATIONS

Brand	RAF
Model	R.181




Capacity	8 Liters
Power / Wattage	1350 Watts
Material	Stainless Steel
Color	Black Silver
Control Method	Touch
Operation Mode	Automatic
Special Features	Automatic Shut-Off, Keep Warm Setting, Locking Lid, Programmable
Item Weight	1 Kilogram
Package Dimensions	40 x 35 x 35 cm
Item Dimensions (D x W x H)	30D x 30W x 34H cm





9. WARRANTY AND SUPPORT

This RAF R.181 Electric Pressure Cooker comes with a **3 Year Warranty** from the date of purchase. Please retain your proof of purchase for warranty claims.

For technical support, service, or warranty inquiries, please contact your local retailer or the manufacturer's customer service department. Refer to the product packaging or manufacturer's website for contact information.

Related Documents - R.181

	<p>Manual de Instrucciones para Batidora de Sobremesa RAF R.6637</p> <p>Instrucciones detalladas para la limpieza, almacenamiento y operación segura de la batidora de sobremesa RAF R.6637, incluyendo guías de mezcla y precauciones de seguridad.</p>
	<p>RAF R.8060 Infrared Electric Stove User Manual</p> <p>Comprehensive user manual for the RAF R.8060 infrared electric stove, covering specifications, features, safe operation, troubleshooting, and maintenance. Includes detailed instructions and safety recommendations.</p>
	<p>RAF R.9177-110 Olla de Presión Eléctrica Multifuncional 6L 1000W - Ficha Técnica</p> <p>Ficha técnica detallada y características de la olla de presión eléctrica multifuncional RAF R.9177-110 de 6 litros y 1000 vatios. Incluye información sobre cocción programable, cocción rápida y controles digitales.</p>

  <p>FICHA TÉCNICA</p> <p>Modelo: R.97905-110</p> <p>Capacidad: 6.8L</p> <p>Potencia: 750W</p> <p>Material: Acero inoxidable</p> <p>Base: 360°</p> <p>Interruptor: Automático</p> <p>Garantía: 2 años</p> <p>Información adicional:</p> <p>Este producto es apto para uso doméstico. No debe utilizarse para calentar líquidos inflamables o corrosivos. Evitar el uso prolongado a máxima potencia. Mantener limpio el interior y exterior. No sumergir en agua. Consultar el manual de instrucciones.</p>	<p>RAF Electric Kettle 6.8L 750W - Technical Specifications</p> <p>Detailed technical specifications for the RAF Electric Kettle, model R.97905-110. Features include 6.8L capacity, 750W power, automatic shut-off, 360° swivel base, and stainless steel construction.</p>
  <p>FICHA TÉCNICA</p> <p>Modelo: R.9518-110</p> <p>Potencia: 1400W</p> <p>Capacidad: 12 mini donas</p> <p>Material: Acero inoxidable</p> <p>Revestimiento: Antiadherente</p> <p>Garantía: 2 años</p> <p>Información adicional:</p> <p>Este producto es apto para uso doméstico. No debe utilizarse para calentar líquidos inflamables o corrosivos. Evitar el uso prolongado a máxima potencia. Mantener limpio el interior y exterior. No sumergir en agua. Consultar el manual de instrucciones.</p>	<p>Máquina para Mini Donas RAF R.9518-110 - 1400W, Antiadherente</p> <p>Ficha técnica de la Máquina para Mini Donas RAF R.9518-110. Potente electrodoméstico de 1400W con revestimiento antiadherente, doble cocción y capacidad para 12 mini donas. Fácil de usar y limpiar.</p>
  <p>FICHA TÉCNICA</p> <p>Modelo: R.97899-110</p> <p>Capacidad: 1.5L</p> <p>Potencia: 750W</p> <p>Material: Acero inoxidable</p> <p>Base: 360°</p> <p>Interruptor: Automático</p> <p>Garantía: 2 años</p> <p>Información adicional:</p> <p>Este producto es apto para uso doméstico. No debe utilizarse para calentar líquidos inflamables o corrosivos. Evitar el uso prolongado a máxima potencia. Mantener limpio el interior y exterior. No sumergir en agua. Consultar el manual de instrucciones.</p>	<p>RAF Electric Kettle with Glass Teapot 750W - Technical Data Sheet</p> <p>Technical data sheet for the RAF Electric Kettle with Glass Teapot, model R.97899-110. Features 750W power, automatic shut-off, BPA-free interior, and stainless steel construction. Ideal for domestic use.</p>