

Bennett Read KPC203

Bennett Read SuperChef 6 Multicooker User Manual

Model: KPC203

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1. INTRODUCTION

The Bennett Read SuperChef 6 Multicooker is designed to simplify your cooking process by combining multiple cooking functions into one versatile appliance. It utilizes a hyper-pressure steam chamber to cook food efficiently, retaining flavor, nutrients, and moisture. This manual provides essential information for the safe and effective operation of your multicooker.

SUPERCHEF 6

VERSATILE & INTELLIGENT 10-IN-1 MULTI-COOKER

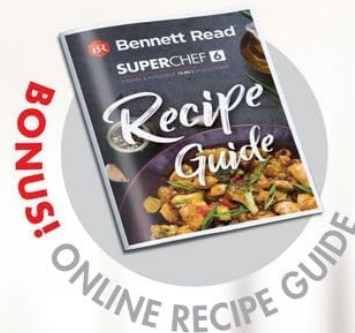


Figure 1: The Bennett Read Superchef 6 Multicooker, highlighting its versatile 10-in-1 functionality.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- 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.
- 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.
- Never force open the multicooker. Ensure the pressure has been completely released before opening.
- Do not fill the unit above the MAX fill line.
- Always check the pressure release valve and float valve for clogging before use.

3. PRODUCT COMPONENTS AND FEATURES

3.1 Main Unit



Figure 2: Overview of the Bennett Read SuperChef 6 Multicooker.

- **Outer Pot:** The main housing of the multicooker.
- **Inner Pot:** Removable non-stick cooking pot with a 6-liter capacity.
- **Lid:** Features a pressure release valve, float valve, and sealing gasket.
- **Control Panel:** Digital display and various function buttons.
- **Cool-Touch Handles:** For safe handling of the appliance.

3.2 Control Panel



Figure 3: Detailed view of the control panel with pre-programmed settings.

The control panel features a digital display and 12 intelligent pre-programmed one-touch settings, along with manual adjustment options.

- **Digital Display:** Shows cooking time, pressure level, and status.
- **Pre-programmed Settings:** Rice, Porridge, Bean/Mince, Multigrain, Soup, Stew, Pressure High, Pressure Low, Yoghurt, Steam, Sauté, Slow Cook.
- **Delay Button:** Sets a delayed start time for cooking.
- **+/- Buttons:** Adjust cooking time or pressure levels.
- **Warm/Cancel Button:** Cancels current cooking program or activates keep warm function.

3.3 Key Features



Figure 4: Inner pot and key features such as capacity and delay timer.

- **6-Liter Capacity:** Ideal for family-sized meals.
- **Non-Stick Inner Pot:** For easy cooking and cleaning.
- **Delay Timer:** Allows you to program cooking to start at a later time.
- **Built-in Memory:** Resumes cooking after power failures.



Figure 5: Lid features highlighting speed, ease of use, and safety.

- **Fast Cooking:** Cooks up to 60% faster using steam and pressure.
- **Advanced Safety Features:** Equipped with multiple safety mechanisms for secure operation.

3.4 Accessories



Figure 6: Included accessories: rice spoon and measuring cup.

The multicooker typically includes a rice spoon and a measuring cup for convenience.

4. INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box.
2. **First Wash:** Before first use, wash the inner pot, lid, and accessories (rice spoon, measuring cup) with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the multicooker on a stable, level, heat-resistant surface, away from heat sources and flammable materials. Ensure adequate ventilation around the appliance.
4. **Lid Assembly:** Ensure the sealing gasket is properly seated inside the lid. Check that the pressure release valve and float valve are clear and move freely.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. **Add Ingredients:** Place the inner pot into the outer pot. Add your ingredients and the required amount of liquid. Do not exceed the MAX fill line.
2. **Close Lid:** Place the lid on the multicooker and turn it clockwise until it locks into place. Ensure the pressure release valve is set to the "Sealing" position (if applicable, refer to specific lid markings).
3. **Select Program:** Press the desired pre-programmed function button (e.g., Rice, Soup, Stew). The default cooking time will appear on the display.
4. **Adjust Settings (Optional):** Use the "+" or "-" buttons to adjust the cooking time or pressure level if desired.
5. **Start Cooking:** The multicooker will automatically begin the preheating process. Once pressure is reached, the cooking timer will start counting down.
6. **Pressure Release:** Once cooking is complete, the multicooker will beep and switch to "Keep Warm" mode. You can either allow for natural pressure release (NPR) or perform a quick pressure release (QPR) by carefully turning the pressure release valve to the "Venting" position. *Exercise extreme caution when releasing pressure, as hot steam will be discharged.*
7. **Open Lid:** Once the float valve has dropped, indicating all pressure has been released, turn the lid counter-clockwise and lift it away from you to avoid steam burns.

5.2 Specific Functions

- **Rice/Porridge/Multigrain:** Ideal for cooking various grains. Follow recommended water-to-grain ratios.
- **Bean/Mince:** Suitable for cooking beans or ground meats.
- **Soup/Stew:** For preparing liquid-based dishes.
- **Pressure High/Low:** Manual pressure cooking settings for precise control.
- **Yoghurt:** For making homemade yoghurt.
- **Steam:** Use with a steaming rack (not included) for steaming vegetables, fish, etc.
- **Sauté:** Allows browning ingredients before pressure cooking. Use without the lid.
- **Slow Cook:** For extended cooking at lower temperatures. Ensure the pressure release valve is in the "Venting" position for slow cooking.
- **Delay Start:** Press the "Delay" button after selecting a cooking program, then use "+"/"-" to set the delay time before cooking begins.

6. MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner pot is dishwasher safe, but hand washing with warm soapy water is recommended to preserve the non-stick coating. Avoid abrasive cleaners or scouring pads.
3. **Lid:** Wash the lid, sealing gasket, and pressure release valve assembly with warm soapy water. Ensure all food particles are removed from the valves. The sealing gasket may be removed for thorough cleaning and should be reinserted correctly before next use.
4. **Outer Pot/Main Unit:** Wipe the exterior of the outer pot with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Accessories:** Wash the rice spoon and measuring cup with warm soapy water.
6. **Storage:** Store the multicooker in a dry place. You may invert the lid on the inner pot for storage to prevent odors.

7. TROUBLESHOOTING

If you encounter issues with your multicooker, refer to the table below for common problems and solutions.

| Problem | Possible Cause | Solution |
|-----------------------------|--|--|
| Multicooker not turning on. | Not plugged in; power outage; faulty outlet. | Check power cord connection; verify power supply; try a different outlet. |
| Pressure not building up. | Lid not properly sealed; pressure release valve in "Venting" position; sealing gasket not installed correctly or damaged; insufficient liquid. | Ensure lid is locked; turn pressure release valve to "Sealing"; check and re-seat/replace gasket; add more liquid as per recipe. |
| Steam leaking from lid. | Sealing gasket dirty or damaged; food debris on rim; lid not closed properly. | Clean or replace sealing gasket; clean lid and inner pot rim; ensure lid is securely locked. |
| Food is undercooked. | Insufficient cooking time; too much food; not enough liquid. | Increase cooking time; reduce food quantity; ensure adequate liquid. |
| Error code on display. | Specific internal issue. | Refer to the full user manual for specific error code meanings or contact customer support. |

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

8. PRODUCT SPECIFICATIONS

| Feature | Detail |
|--------------------|-----------------------------------|
| Brand | Bennett Read |
| Model Number | KPC203 |
| Capacity | 6 Liters |
| Power / Wattage | 1000 watts |
| Material | Stainless steel |
| Colour | Silver/Black |
| Item Weight | 5.26 kg |
| Product Dimensions | 31.9D x 31.7W x 35.6H centimetres |
| Special Feature | Programmable |




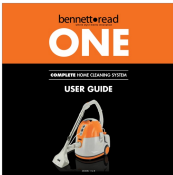
9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Bennett Read website or contact their customer service department directly. Keep your proof of purchase for any warranty claims.

Note: Spare part availability information was not provided in the product details. Please contact the manufacturer for inquiries regarding spare parts.



Related Documents

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|  The image shows the cover of the Bennett Read Superchef 10+ User Guide. It features the Bennett Read logo at the top, followed by 'SUPERCHEF 10+' and '10 IN 1 INTELLIGENT MULTI-COOKER'. Below this is a photograph of the multi-cooker and the text 'USER GUIDE'. At the bottom, there is a QR code and a small text block about the warranty. | <p>Bennett Read Superchef 10+ User Guide: Intelligent Multi-Cooker</p> <p>Comprehensive user guide for the Bennett Read Superchef 10+ 10-in-1 Intelligent Multi-Cooker, covering safety precautions, operation, features, cleaning, troubleshooting, and specifications.</p> |
|  The image shows the cover of the Bennett Read Superchef 6 User Guide. It features the Bennett Read logo at the top, followed by 'SUPERCHEF 6' and '10 IN 1 INTELLIGENT MULTI-COOKER'. Below this is a photograph of the multi-cooker and the text 'USER GUIDE'. At the bottom, there is a QR code and a small text block about the warranty. | <p>Bennett Read SUPERCHEF 6 10-IN-1 Intelligent Multi-Cooker User Guide</p> <p>Comprehensive user guide for the Bennett Read SUPERCHEF 6, a 10-in-1 intelligent multi-cooker. Covers safety precautions, product overview, operating instructions, pre-programmed settings, care and cleaning, troubleshooting, and guarantee information.</p> |
|  The image shows the cover of the Bennett Read Superchef 6 Recipe Guide. It features the Bennett Read logo at the top, followed by 'SUPERCHEF 6' and '10 IN 1 INTELLIGENT MULTI-COOKER'. Below this is a photograph of a bowl of food and the text 'Recipe Guide'. | <p>Bennett Read SUPERCHEF 6 Recipe Guide: 10-in-1 Multi-Cooker Recipes</p> <p>Discover a comprehensive recipe guide for the Bennett Read SUPERCHEF 6 10-in-1 Intelligent Multi-Cooker. This manual provides detailed cooking tables for beans, grains, rice, vegetables, beef, pork, chicken, and turkey, including fresh and frozen cooking times. It also features a wide array of delicious recipes for breakfasts, sides, starters, main meals, and desserts, optimized for pressure cooking. Learn how to adjust serving sizes and maximize your multi-cooker's efficiency.</p> |
|  The image shows the cover of the Bennett Read ONE 114 R User Guide. It features the Bennett Read logo at the top, followed by 'ONE' and 'COMPLETE HOME CLEANING SYSTEM'. Below this is a photograph of the cleaning system and the text 'USER GUIDE'. | <p>Bennett Read ONE 114 R Complete Home Cleaning System User Guide</p> <p>Comprehensive user guide for the Bennett Read ONE 114 R complete home cleaning system, covering setup, operation, cleaning, maintenance, and troubleshooting.</p> |