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Fockety Focketyeu135b2nyf-14

Fockety 80KPA Pressure Cooker Instruction Manual

Model: Focketyeu135b2nyf-14

1. INTRODUCTION

Thank you for choosing the Fockety 80KPA Pressure Cooker. This appliance is designed to provide efficient and quick cooking results, retaining more nutrients in your food compared to traditional methods. Constructed from high-quality stainless steel, it is durable, corrosion-resistant, and compatible with various heat sources, including induction hobs, gas hobs, open flames, electric stoves, and ceramic cookers.

This manual provides essential information for the safe and effective use of your pressure cooker. Please read it thoroughly before first use and keep it for future reference.



Image 1.1: The Fockety 80KPA Pressure Cooker in its closed state, showcasing its stainless steel body and ergonomic handles.

2. IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- **Read All Instructions:** Familiarize yourself with the appliance before operation.
- **Children and Pets:** Close supervision is necessary when the pressure cooker is used near children or individuals with reduced physical, sensory, or mental capabilities. Do not allow children to play with the appliance.
- **Proper Use:** Use the pressure cooker only for its intended purpose as described in this manual. Do not use attachments not recommended by the manufacturer.
- **Maximum Fill Line:** Never fill the pressure cooker beyond the maximum fill line to prevent overfilling and potential blockages.
- **Minimum Liquid:** Always add sufficient liquid as specified in recipes to generate steam and pressure.
- **Closing the Lid:** Ensure the lid is properly closed and locked before applying heat. The self-locking valve prevents opening under pressure.
- **Pressure Release:** Never force the lid open while the cooker is pressurized. Always ensure all internal pressure has been released before attempting to open the lid. The intelligent guard system prevents opening without pressure relief.
- **Safety Valves:** The pressure cooker is equipped with a safety valve and pressure limiter to control internal pressure. In case of blockage of the pressure limiting valve vent, steam will be discharged from the safety valve within a safe pressure range. The pressure relief window acts as a final safety measure. Regularly inspect these components for cleanliness and proper function.
- **Anti-Blocking Cover:** The safety anti-lock cover filters physical particles to prevent clogging and ensures smooth steam release. Keep this component clean.
- **Hot Surfaces:** The exterior of the pressure cooker becomes hot during use. Use oven mitts or handles when moving or touching the cooker.
- **Handle with Care:** Be cautious when releasing steam, as it is very hot. Keep hands and face away from the steam vent.

3. PRODUCT OVERVIEW AND COMPONENTS

Your Fockety 80KPA Pressure Cooker consists of several key components designed for safe and efficient operation.



Image 3.1: Disassembled view of the pressure cooker, showing the pot body and the lid with its internal components.

Key Components:

- **Pot Body:** The main cooking vessel, made of stainless steel. Features internal markings for minimum and maximum fill levels.
- **Lid:** The cover that seals the pot, equipped with safety mechanisms.
- **Main Handle:** Ergonomically designed handle on the lid for opening and closing. Features a self-locking valve.
- **Auxiliary Handle:** Handle on the pot body for easier lifting and carrying.
- **Pressure Limiter Valve:** Regulates and releases excess pressure during cooking.
- **Safety Valve:** An additional safety mechanism that releases pressure if the primary pressure limiter fails or becomes blocked.
- **Anti-Blocking Cover:** Located on the underside of the lid, it prevents food particles from clogging the steam release vent.
- **Sealing Gasket:** A rubber or silicone ring that creates an airtight seal between the lid and the pot body.



Image 3.2: Close-up view of the ergonomic handle and the interior of the pot, showing fill level markings.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and all removable parts (sealing gasket, pressure limiter, anti-blocking cover) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the sealing gasket is correctly seated around the rim on the underside of the lid.

4. **Valve Check:** Verify that the pressure limiter valve and safety valve are clear of any obstructions and move freely. Ensure the anti-blocking cover is clean and properly positioned.
5. **Test Run (Optional but Recommended):** For your first use, it is recommended to perform a test run with water. Fill the cooker with 2-3 cups of water, close the lid, and bring it to pressure. Allow it to maintain pressure for a few minutes, then release the pressure and open the lid. This helps you familiarize yourself with the cooker's operation and ensures all components are functioning correctly.



Image 4.1: The pressure cooker shown with its sealing gasket and a cleaning tool, essential for maintenance.

5. OPERATING INSTRUCTIONS

5.1. Preparing for Cooking

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the MAX fill line marked inside the pot. Always ensure there is at least the MIN amount of liquid to generate steam.
2. **Close the Lid:** Align the lid with the pot body. Rotate the lid handle until it locks securely into place. The self-locking valve will engage, preventing the lid from being opened while under pressure.
3. **Check Valves:** Ensure the pressure limiter valve is in the correct position for cooking (usually upright) and that the safety valve is clear.

5.2. Cooking Under Pressure

1. **Apply Heat:** Place the pressure cooker on your chosen heat source (induction, gas, electric, ceramic, open flame). Use a heat setting appropriate for your stove type.
2. **Building Pressure:** Heat the cooker on high until steam begins to escape steadily from the pressure limiter valve. This indicates that full pressure has been reached.

3. **Reduce Heat:** Once full pressure is reached, reduce the heat to the lowest setting that maintains a steady, gentle release of steam from the pressure limiter valve.
4. **Cook Time:** Begin timing your recipe from this point.

5.3. Releasing Pressure and Opening the Lid

There are two primary methods for releasing pressure:

- **Natural Release:** After cooking, turn off the heat and allow the pressure cooker to cool down naturally. The pressure will gradually decrease on its own. This method is ideal for foods that benefit from additional cooking time, such as stews and roasts. The lid cannot be opened until all pressure has dissipated.
- **Quick Release:** For foods that require precise cooking times or to stop cooking quickly, you can use the quick release method. Carefully move the pressure limiter valve to the steam release position (refer to specific markings on your valve if present). **Caution:** Hot steam will be released rapidly. Keep hands and face away from the steam vent. This method is not recommended for foamy foods like rice or pasta, as it can cause food to spray from the vent.

Opening the Lid: Once all pressure has been released (the pressure indicator will drop, and no steam will escape when the valve is nudged), unlock the lid by rotating the handle and lift it away from you to avoid residual steam.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your pressure cooker.

- **Daily Cleaning:** After each use, wash the pot body and lid with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Dishwasher Safe:** The Fockety 80KPA Pressure Cooker is dishwasher safe for convenient cleaning. However, hand washing is recommended for the lid components (gasket, valves) to ensure thorough cleaning and inspection.
- **Gasket Care:** Remove the sealing gasket from the lid and wash it separately. Inspect it for cracks, tears, or hardening. Replace the gasket if it shows signs of wear, as a damaged gasket can prevent proper sealing.
- **Valve Cleaning:** Regularly clean the pressure limiter valve, safety valve, and anti-blocking cover. Ensure all openings are clear of food particles. Use a small brush or the provided cleaning tool if necessary. Blocked valves can lead to unsafe pressure buildup.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

7. TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Pressure not building or steam leaking from lid.	Lid not properly closed; sealing gasket damaged or improperly seated; food debris on rim; insufficient liquid.	Ensure lid is securely locked. Check gasket for damage and proper placement. Clean rim of pot and lid. Add more liquid.

Problem	Possible Cause	Solution
Pressure limiter valve not rising or releasing steam.	Valve blocked by food particles; insufficient liquid; valve not in correct position.	Turn off heat, allow to cool, and clean the valve thoroughly. Ensure sufficient liquid. Verify valve position.
Lid cannot be opened after cooking.	Residual pressure inside the cooker.	Do not force open. Allow pressure to release naturally or use quick release method (if safe for contents). Ensure pressure indicator has dropped completely.
Food burning at the bottom.	Insufficient liquid; heat too high.	Always add recommended liquid. Reduce heat once pressure is reached.

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

8. SPECIFICATIONS

Feature	Detail
Brand	Fockety
Model Number	Focketyeu135b2nyf-14
Capacity	11 Liters
Material	Stainless steel
Special Feature	Locking Lid, Intelligent Guard System
Control Method	Manual
Operation Mode	Manual
Dishwasher Safe	Yes
Compatibility	Induction hobs, gas hobs, open flames, electric stoves, ceramic cookers

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase. If you have any questions, require technical assistance, or need to report a problem, please contact Fockety customer support through the retailer where the product was purchased or visit the official Fockety website for contact details.