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Fockety Focketybuqhas8oyt-13

Fockety 4L 304 Stainless Steel Steam Pressure Cooker Instruction Manual

Model: Focketybuqhas8oyt-13

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using your pressure cooker.

1 Warning

Store the product separately from children's toys and other items to avoid accidental ingestion or choking.



2 Warnung

Bitte bewahren Sie das Produkt getrennt von Kinderspielzeug und anderen Gegenständen auf, um versehentliches Verschlucken oder Erstickten zu vermeiden.

3 Avertissement

Conservez le produit à l'écart des jouets d'enfants et d'autres articles afin d'éviter toute ingestion accidentelle ou tout étouffement par les enfants.

4 Advertencia

Guarde el producto separado de los juguetes de los niños y de otros objetos para evitar que los niños lo ingieran accidentalmente o se atraganten.

5 Ostrzeżenie

Przechowuj produkt osobno od zabawek dziecięcych i innych przedmiotów, aby uniknąć przypadkowego połknięcia lub zadławienia.

6 Waarschuwing

Bewaar het product apart van kinderspeelgoed en andere voorwerpen om te voorkomen dat kinderen het per ongeluk inslikken of stikken.

7 Varning

Förvara produkten åtskild från leksaker och andra föremål för att undvika att barn råkar svälja eller kväva den.

8 Attenzione

Conservare il prodotto separatamente dai giocattoli dei bambini e da altri oggetti per evitare ingestione accidentale o soffocamento.

9 Uyarı

Çocukların kazara yutmasını veya boğulmasını önlemek için ürünü çocuk oyuncaklarından ve diğer eşyalardan ayrı bir yerde saklayın.

Image Description: A warning label with a large exclamation mark icon. The text is in multiple languages, with the English text stating: "Warning: Store the product separately from children's toys and other items to avoid accidental ingestion or choking."

- **Never force open:** Do not attempt to open the pressure cooker until all internal pressure has been completely released.
- **Check valves:** Before each use, ensure the relief valve vent hole and safety valve are clear and unobstructed. Blockages can lead to dangerous pressure buildup.
- **Do not overfill:** Never fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, beans), do not fill more than half full.
- **Heat sources:** Use only on compatible heat sources: induction cooker, gas stove, electric stove, or ceramic stove.
- **Handle with care:** Always use the handles when moving the hot pressure cooker.
- **Children and pets:** Keep the pressure cooker out of reach of children and pets, especially when in use.
- **Maintenance:** Regularly inspect all parts for wear or damage. Replace worn parts immediately.

PRODUCT OVERVIEW

The Fockety 4L Steam Pressure Cooker is crafted from premium 304 stainless steel, offering durability, high-temperature resistance, and protection against rust and wear. Designed for efficient and safe cooking, it operates at 80KPA pressure to significantly reduce cooking times while preserving nutrients.



Image Description: The Fockety 4L stainless steel pressure cooker shown disassembled. The main pot is on the left, featuring a sturdy handle. The lid is on the right, displaying its pressure valve, safety valve, and a second handle.

Key Features:

- **Efficient Fast Cooking:** Utilizes high pressure (80KPA) to raise the boiling point, speeding up cooking and retaining more nutrients through internal high-pressure circulation.

- **304 Stainless Steel Material:** Ensures resistance to high temperatures, rust, and wear for long-lasting performance.
- **Multifunctional Design:** Capable of cooking rice, stewing soup, steaming, making porridge, boiling noodles, and more.
- **Safety Pressure Limit:** Automatically releases pressure when a certain level is reached, preventing the lid from being opened prematurely. Includes a pressure release window as a final safety measure.
- **Intelligent Pressure Limiting:** A dedicated device controls internal pressure for safety, complemented by an alarm valve that sounds if pressure continues to rise.
- **Secure Handle:** Ergonomically designed with a self-locking valve for a slip-resistant, leakproof, and heat-insulated grip, ensuring safe and easy use.
- **Anti-Clogging Cover:** A safety cover filters out food particles, preventing blockages in the vent and ensuring smooth pressure release.

SETUP

Unpacking and Initial Inspection:

1. Carefully remove all components from the packaging.
2. Verify that all parts are present: pressure cooker pot, lid, main valve, and any included accessories (e.g., sealing ring, small cup, cleaning pin).
3. Inspect the cooker for any signs of damage from shipping. Do not use if damaged.



Image Description: The Fockety pressure cooker with its lid securely in place. Beside it are two small accessories: a white plastic cup and a metal cleaning pin, likely for the valves.

First Use Cleaning:

1. Wash the pot, lid, and all removable parts thoroughly with warm, soapy water.
2. Rinse all components completely to remove any soap residue.
3. Dry all parts thoroughly before assembly.

Assembly:

1. Ensure the sealing ring is correctly seated inside the lid.
2. Place the main valve and safety valve components securely into their designated positions on the lid.
3. Before each use, check that the relief valve vent hole is clear of any obstructions.

OPERATING INSTRUCTIONS

Preparing for Cooking:

1. Add food and the required amount of liquid to the pressure cooker pot. Remember not to overfill (maximum 2/3 full, or 1/2 for expanding foods).
2. Place the lid onto the pot, aligning the lid's arrow with the pot's handle.
3. Rotate the lid clockwise until it locks securely into place. The self-locking valve will engage.

Cooking Process:

1. Place the pressure cooker on a suitable heat source (induction, gas, electric, or ceramic stove).
2. Set the heat to high. Steam will begin to escape from the main valve as pressure builds.
3. Once the desired pressure is reached (indicated by the main valve rising and steady steam release), reduce the heat to maintain a consistent pressure without excessive steam loss.
4. Cook for the recommended time according to your recipe.



Internal High Pressure Circulation

Food Cooked More Thoroughly

With an 80kpa high pressure internal circulation, the food is heated evenly, reducing stewing time and ensuring that the original flavor of the food is cooked to perfection.

Image Description: A cutaway diagram of the pressure cooker showing a chicken being cooked inside. Arrows illustrate the internal high-pressure circulation, indicating even heat distribution for thorough cooking.

One Pot, Many Uses

Showcasing a wide variety of cuisines

Make a table full of food in one pot!



Image Description: The Fockety pressure cooker is shown in use on a gas stove burner, with food visible inside the pot, demonstrating its cooking capability.

Releasing Pressure:

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease on its own. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require immediate stopping of the cooking process, carefully move the pressure cooker to the sink and run cold water over the lid (avoiding the valves) until the pressure drops. Alternatively, if your model has a quick-release valve, carefully activate it to release steam. **Exercise extreme caution to avoid steam burns.**

Opening the Cooker:

Only open the pressure cooker when the pressure indicator has dropped completely and no steam is escaping. Attempting to open it prematurely can be dangerous.

1. Once pressure is fully released, rotate the lid counter-clockwise to unlock it.
2. Carefully lift the lid away from you to avoid any residual steam.

MAINTENANCE AND CLEANING

After Each Use:

1. Allow the pressure cooker to cool completely before cleaning.
2. Disassemble the lid, removing the sealing ring, main valve, and safety valve components.
3. Wash the pot, lid, and all removable parts with warm, soapy water. Use a soft sponge or cloth to prevent scratching the stainless steel.
4. Pay special attention to cleaning the anti-clogging cover and the vent holes of the valves to ensure they are free of food debris. Use the provided cleaning pin if necessary.
5. Rinse all parts thoroughly and dry them completely to prevent water spots and rust.

Storage:

- Store the pressure cooker in a dry place.
- It is recommended to store the lid inverted on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed correctly; insufficient liquid; sealing ring damaged; valve blocked.	Ensure lid is locked; add more liquid; inspect/replace sealing ring; clean valves.
Steam leaking from lid edge	Lid not sealed correctly; sealing ring dirty or damaged; food debris on rim.	Relock lid; clean/replace sealing ring; clean pot rim.
Lid stuck after cooking	Pressure not fully released.	Allow more time for natural pressure release or use quick release method carefully. Never force open.
Alarm valve sounds	Excessive pressure buildup due to main valve blockage or malfunction.	Immediately remove from heat. Allow to cool completely. Inspect and clean all valves thoroughly before next use.

SPECIFICATIONS

- **Model:** Focketybuqhas8oyt-13
- **Capacity:** 4 Liters
- **Material:** 304 Stainless Steel
- **Operating Pressure:** 80 KPA

- **Compatibility:** Universal for Induction Cooker, Gas Stove, Electric Stove, Ceramic Stove
- **Item Weight:** 5.72 pounds (approximately 2.59 kg)
- **Package Dimensions:** 16.14 x 9.84 x 8.66 inches (approximately 41 x 25 x 22 cm)
- **Manufacturer:** Fockety

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Fockety customer service directly. Keep your purchase receipt as proof of purchase.

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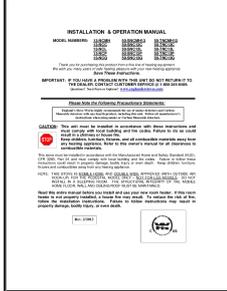
Related Documents - Focketybuqhas8oyt-13

 <p>Commercial CHEF User Manual Electric Pressure Cooker MODEL: CHP63MS</p>	<p>Commercial Chef CHP63MS Electric Pressure Cooker User Manual</p> <p>This user manual provides comprehensive guidance for the Commercial Chef CHP63MS Electric Pressure Cooker, detailing setup, operation, safety precautions, maintenance, and troubleshooting to ensure optimal use and longevity of the appliance.</p>
 <p>User Manual of Product 1: COSORI Electric Pressure Cooker & Oven, 6-in-1 Indirect Multi-Cooker, 12.8-Quart, 1500W, Stainless Steel, Silver, 15.5" x 15.5" x 15.5" User Manual of Product 2: COSORI Toaster Oven Air Fryer Combo, 12-in-1, 28QT, Convection Cook, Crisp, Bake, Broil, Toast, 1500W, 15.5" x 15.5" x 15.5"</p>	<p>COSORI Pressure Cooker & Air Fryer Toaster Oven User Manual</p> <p>Comprehensive user manual for COSORI 6.0-Quart Electric Pressure Cooker (Model CMC-CO601-SUS) and COSORI 26QT Smart Air Fryer Toaster Oven (Model CTO-R251S). Includes setup, operation, safety, troubleshooting, and maintenance guides.</p>
 <p>Cattara „TRAVELER DUO“</p>	<p>Cattara Traveler Duo Portable Gas Stove - User Manual & Instructions</p> <p>Comprehensive user manual and instructions for the Cattara Traveler Duo portable gas stove. Learn about setup, operation, safety, maintenance, and troubleshooting for this dual-burner LPG stove.</p>
 <p>pumpa inox line INOX LINE STP 4" NEREZOVÁ ČERPADLA</p>	<p>Pumpa Inox Line STP 4" Submersible Pumps - Technical Specifications and Performance Curves</p> <p>Detailed technical specifications, performance curves, and material information for the Pumpa Inox Line STP 4" series of submersible pumps. Covers models STP-05 through STP-80E, including flow rates, head, power, dimensions, and materials of construction.</p>



[Cattara TRAVELER Portable Gas Stove BDZ-155-A - User Manual & Instructions](#)

Comprehensive user manual and instructions for the Cattara TRAVELER portable gas stove (Model BDZ-155-A). Learn about setup, operation, safety, maintenance, and troubleshooting for this durable, all-metal camping stove.



[England's Stove Works Wood Stove Installation and Operation Manual](#)

Comprehensive guide for installing and operating England's Stove Works wood stoves, covering safety, flue systems, installation, operation, maintenance, and warranty. Includes model numbers 13-NCMH, 50-SNCMH13, 50-TNCMH13 and others.