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KOCH SYSTEME CS 4895269401554

KOCH SYSTEME CS 8.5 Quart Stainless Steel Pressure Cooker Instruction Manual

Model: 4895269401554
Brand: KOCH SYSTEME CS

1. INTRODUCTION

Thank you for choosing the KOCH SYSTEME CS 8.5 Quart Stainless Steel Pressure Cooker. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: The KOCH SYSTEME CS 8.5 Quart Stainless Steel Pressure Cooker, including the main pot, lid, steamer basket, sealing ring, and glass lid.

2. IMPORTANT SAFETY INFORMATION

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.

- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker 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 released before opening. See "Operating Instructions."

- Do not fill unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill 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, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- Do not use this pressure cooker for pressure frying with oil.
- The pressure cooker is not dishwasher safe. Hand wash only.

2.1. 8-in-1 Safety Protection System

Your KOCH SYSTEME CS pressure cooker is equipped with multiple safety features for secure operation:

1. **No Pressure Without Lock:** The lid must be fully locked to build pressure.
2. **Safety Locking Valve:** Pops up to signal pressure inside; do not open when up.
3. **Auto Lid Lock:** Locks the lid during cooking when pressure is present.
4. **Steam Sound Alert:** A whistle sound reminds you to turn off the heat.
5. **Pressure Regulator:** Releases excess steam to maintain stable pressure.
6. **Overpressure Release:** Gasket shifts to vent extra pressure if needed.
7. **Anti-Block Cover:** Prevents food particles from blocking the vent.
8. **Reinforced Clamps:** Strong locks keep the lid secure during operation.



Image 2.1: Visual representation of the eight safety features integrated into the pressure cooker design.

3. PRODUCT OVERVIEW AND COMPONENTS

The KOCH SYSTEME CS 8.5 Quart Pressure Cooker is crafted from premium 18/10 food-grade stainless steel, ensuring durability and pure food flavors. It features a triple-layer stainless steel base for even heating.

3.1. Package Contents

- 8.5 Quart Stainless Steel Pressure Cooker Pot
- Pressure Cooker Lid with One-Press Locking Mechanism
- Steamer Basket
- Extra Silicone Sealing Ring
- Tempered Glass Lid (for simmering/non-pressure cooking)

100 KPA (15 PSI)

High Pressure | Higher Temperature | Faster Cooking

Reduces cooking time by up to 70%,
optimized for diverse ingredient applications



Image 3.1: The pressure cooker and its included accessories: steamer basket, extra sealing ring, and tempered glass lid.

4. SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or return if necessary.
- Initial Cleaning:** Before first use, wash the pot, lid, steamer basket, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely.
- Lid Assembly:** Ensure the silicone sealing ring is correctly seated inside the lid rim. The sealing ring is crucial for proper pressure buildup.
- Stovetop Compatibility:** This pressure cooker is compatible with induction, gas, electric, and ceramic cooktops. Ensure your stovetop surface is clean and level before placing the cooker.



Image 4.1: The pressure cooker is suitable for use on induction, gas, electric, glass, and halogen cooktops.

5. OPERATING INSTRUCTIONS

5.1. One-Press Lid Operation

The pressure cooker features an effortless one-press locking mechanism for the lid.

- **To Close:** Align the lid with the pot. Press down on the central button/handle until you hear a click, indicating it is securely locked. No twisting is required.
- **To Open:** Ensure all internal pressure has been released (safety locking valve is down). Press the central button/handle to unlock and lift the lid.



EASY ONE-PRESS OPERATION

Effortlessly open and lock the pressure cooker lid with a simple one-hand press

Image 5.1: The lid can be effortlessly opened or closed with a single press of the button on the handle.

5.2. Filling the Pressure Cooker

- Always add at least 1 cup (250ml) of liquid to generate steam.
- Do not fill the cooker more than 2/3 full with food and liquid combined.
- For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.

5.3. Adjustable Pressure Settings

The pressure cooker offers three adjustable pressure settings: 100 kPa, 60 kPa, and 0 kPa.

- **100 kPa (High Pressure):** Ideal for tough meats and beans, significantly reducing cooking time.
- **60 kPa (Medium Pressure):** Suitable for everyday meals like vegetables, seafood, and stews.
- **0 kPa (No Pressure / Manual Release):** For gentle cooking of delicate foods like fish or eggs, or for manual steam release.

TRIPLE PRESSURE SETTINGS

100 / 60 / 0 KPA

Cook It All with One Pot



HIGH
100 KPA

For Tough Meats & Beans



Chicken



Meats



Beans



Vegetables



Sauce



Soups

MEDIUM
60 KPA

For Vegetables,
Seafood & Soups



LOW
0 KPA

For Delicate Cooking &
Manual Release



Image 5.2: Select the appropriate pressure level using the dial on the lid for various food types.

5.4. Cooking Process

1. Place ingredients and liquid into the pot.
2. Securely close the lid using the one-press mechanism.
3. Select the desired pressure setting (100 kPa, 60 kPa, or 0 kPa) using the dial on the lid.
4. Place the cooker on your stovetop over high heat.
5. Once pressure is reached, the safety locking valve will rise. Reduce heat to maintain a steady pressure.
6. Cook for the recommended time.
7. After cooking, turn off the heat. Allow pressure to release naturally or use the 0 kPa setting for manual release. Do not open the lid until the safety locking valve has dropped completely.

5.5. 3-in-1 Versatility: Pressure Cooker, Steamer, Simmer Pot

Your appliance can be used in multiple ways:

- **Pressure Cooker:** Use the pressure lid for fast cooking.
- **Steamer:** Place the steamer basket inside the pot with water below the basket. Use the glass lid or pressure lid (without pressure) for steaming vegetables, shrimp, etc.
- **Simmer Pot:** Use the tempered glass lid for traditional simmering of soups, sauces, and stews.



3-IN-1 VERSATILITY



STEAMER



Shrimp



Vegetables



STOCK POT



Sauce



Soup



**PRESSURE
COOKER**



Meat



Rice

Image 5.3: The pressure cooker offers versatility as a steamer, stock pot, and pressure cooker.

6. MAINTENANCE AND CLEANING

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

- **Cleaning:** Hand wash all parts with warm, soapy water after each use. The pressure cooker is **not dishwasher safe**.
- **Rinsing:** Rinse thoroughly to remove all soap residue.
- **Drying:** Dry all components completely before storing to prevent water spots and corrosion.
- **Sealing Ring:** Periodically inspect the silicone sealing ring for cracks, tears, or hardening. Replace if any

damage is observed to ensure proper sealing.

- **Vent Pipe:** Ensure the vent pipe and pressure release devices are clear of food debris before each use.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to prevent odors and to protect the sealing ring.

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	Lid not properly closed; Sealing ring damaged or misplaced; Insufficient liquid; Vent pipe clogged.	Ensure lid is securely locked; Check and reposition/replace sealing ring; Add more liquid; Clean vent pipe.
Steam escaping from lid edge	Sealing ring dirty, damaged, or improperly seated; Food debris on rim; Lid not properly closed.	Clean or replace sealing ring; Clean pot rim; Ensure lid is securely locked.
Safety locking valve not rising	Insufficient heat; Not enough liquid; Malfunctioning valve.	Increase heat; Add more liquid; Contact customer support if valve is faulty.
Food is undercooked	Insufficient cooking time; Pressure not maintained; Incorrect pressure setting.	Increase cooking time; Ensure consistent heat; Use appropriate pressure setting.

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

8. SPECIFICATIONS

Feature	Detail
Brand	KOCH SYSTEME CS
Model Number	4895269401554
Capacity	8.5 Quarts
Material	18/10 Food-Grade Stainless Steel
Color	Silver
Product Dimensions	12.13"D x 12.13"W x 13.19"H
Item Weight	12.97 pounds
Pressure Settings	100 kPa, 60 kPa, 0 kPa
Stovetop Compatibility	Induction, Gas, Electric, Ceramic
Dishwasher Safe	No (Hand wash recommended)

TWO SIZES AVAILABLE

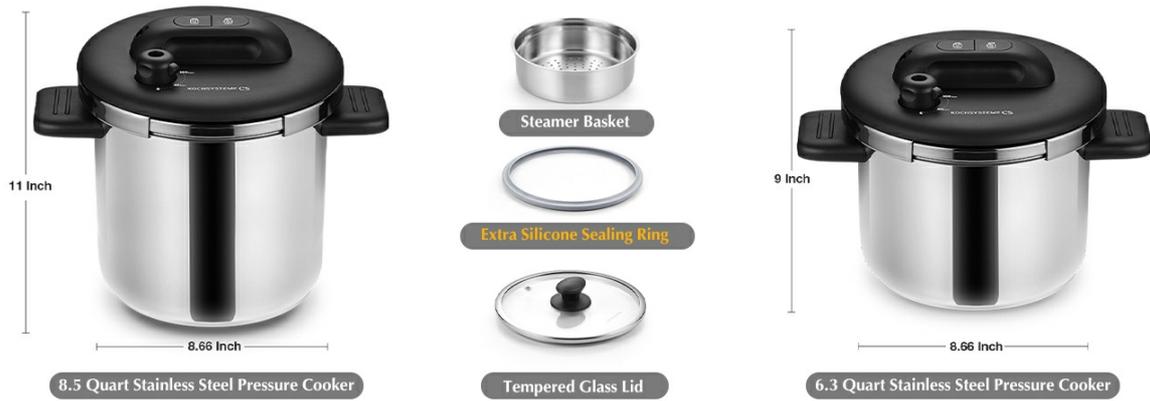


Image 8.1: Product dimensions for both 8.5 Quart and 6.3 Quart models, along with included accessories.

9. WARRANTY AND SUPPORT

For specific warranty details and customer support, please refer to the documentation included with your purchase or visit the official KOCH SYSTEME CS website. Keep your purchase receipt as proof of purchase for any warranty claims.

No specific warranty information or direct support contact details are available in the provided product data. Please consult the manufacturer's official channels for the most accurate and up-to-date information.