

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Silver Crest](#) /

› [Silver Crest Electric Pressure Cooker MES6817 User Manual](#)

Silver Crest MES6817

Silver Crest Electric Pressure Cooker MES6817 User Manual

Model: MES6817 | Capacity: 6 Liters | Power: 1050W

IMPORTANT SAFETY PRECAUTIONS

Please read all instructions carefully before using your Silver Crest Electric Pressure Cooker. Failure to follow these safety guidelines may result in injury or damage.

- Always ensure the lid is properly closed and locked before operating.
- Do not fill the inner pot beyond the MAX fill line to prevent overfilling and potential pressure issues.
- Keep hands and face clear of the steam release valve during operation and pressure release.
- Do not attempt to force open the lid while the cooker is pressurized.
- Use only the original inner pot and accessories provided with the cooker.
- Unplug the appliance from the outlet when not in use and before cleaning.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Do not immerse the main unit in water or any other liquid.
- Always place the pressure cooker on a stable, level, heat-resistant surface.

PRODUCT OVERVIEW

Components

The Silver Crest Electric Pressure Cooker MES6817 includes the main unit, a removable inner pot, a lid with a sealing ring and pressure release valve, a measuring cup, and a serving spoon.



Image: Silver Crest Electric Pressure Cooker MES6817, showing the main unit, packaging, measuring cup, and serving spoon.

Digital Control Panel

The digital control panel features an LED display and various function buttons for easy operation. The panel includes preset programs and manual control options.

- **Display:** Shows cooking time, pressure level, and status indicators.
- **Preset Buttons:** Dedicated buttons for Rice, Soup, Chicken, Tandoori, Meat, Fish, Ribs, Porridge.
- **+/- Buttons:** Adjust cooking time or other settings.
- **Warm/Cancel:** Keeps food warm after cooking or cancels the current program.
- **Taste Choose:** Adjusts the cooking intensity for certain programs.
- **Preset:** Allows for delayed start cooking.

SETUP

Before First Use

1. Unpack all components and remove any packaging materials.
2. Wash the inner pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely.

3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Ensure the sealing ring is correctly seated inside the lid.

Assembly

1. Place the inner pot into the main unit. Ensure it sits flat and securely.
2. Place ingredients and liquid into the inner pot according to your recipe.
3. Align the lid with the main unit, ensuring the arrow on the lid points to the unlock symbol on the cooker body.
4. Rotate the lid clockwise until it locks into place, with the arrow on the lid aligning with the lock symbol.
5. Ensure the pressure release valve is set to the 'Sealing' position for pressure cooking.

OPERATING INSTRUCTIONS

Basic Operation

1. Prepare ingredients and place them in the inner pot.
2. Secure the lid and ensure the pressure release valve is in the 'Sealing' position.
3. Plug the power cord into a grounded electrical outlet. The display will show '----'.

Using Preset Functions

1. Select the desired preset function (e.g., Rice, Soup, Chicken) by pressing the corresponding button. The display will show the default cooking time.
2. If desired, adjust the cooking time using the '+' or '-' buttons.
3. The cooker will automatically begin the preheating process, indicated by a rotating line on the display. Once pressure is reached, the cooking timer will begin to count down.
4. After cooking is complete, the cooker will beep and automatically switch to the 'Warm' function.

Manual Cooking

1. Press the 'Manual' button (if available, or use a general cooking function and adjust time).
2. Use the '+' or '-' buttons to set your desired cooking time.
3. The cooker will start preheating and then begin the countdown once pressure is achieved.

Pressure Release

There are two methods for releasing pressure:

- **Natural Release:** Allow the cooker to cool down naturally. The pressure will dissipate gradually. This method is recommended for foamy foods or large cuts of meat.
- **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Use caution to avoid contact with hot steam. This method is suitable for delicate foods that can overcook quickly.

Only open the lid once the float valve has dropped, indicating all pressure has been released.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your pressure cooker.

1. **Unplug:** Always unplug the cooker 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.
3. **Lid:** Wash the lid with warm, soapy water. Remove the sealing ring and wash it separately. Ensure all parts are dry before reassembling.
4. **Sealing Ring:** Inspect the sealing ring for cracks or damage. Replace if necessary. Ensure it is properly seated in the lid before each use.
5. **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
6. **Condensation Collector:** Empty and clean the condensation collector after each use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly closed; Sealing ring not correctly installed; Pressure release valve in 'Venting' position; Insufficient liquid.	Ensure lid is locked; Reinstall sealing ring; Turn valve to 'Sealing'; Add more liquid.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Ensure all pressure is released (float valve dropped) before attempting to open.
Food is undercooked	Insufficient cooking time; Not enough liquid.	Increase cooking time; Ensure minimum liquid requirements are met.
Error code on display	Specific internal issue.	Refer to the specific error code in a more detailed manual or contact customer support.

SPECIFICATIONS

Feature	Specification
Model Number	MES6817
Capacity	6 Liters
Power / Wattage	1050 watts
Material	Plastic, Stainless Steel
Control Type	Digital Touch Panel
Special Features	10-in-1 Multi-function, Digital Control Panel, Preset Cooking Programs, Rice Cooking Function
Product Dimensions	30D x 30W x 35H centimetres
Item Weight	4.5 kg

Feature	Specification
Included Components	Electric Pressure Cooker, Measuring Cup, Serving Spoon, User Manual

WARRANTY AND SUPPORT

Information regarding specific warranty terms and conditions for the Silver Crest Electric Pressure Cooker MES6817 is not available in the provided product data. Please refer to the documentation included with your purchase or contact the retailer for warranty details and customer support.

For technical assistance or inquiries, please reach out to the customer service department of your point of purchase.