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› KOCH SYSTEME CS 10.5 Quart Stainless Steel Pressure Cooker Instruction Manual

KOCH SYSTEME CS CS-1050

KOCH SYSTEME CS 10.5 Quart Stainless Steel Pressure Cooker

MODEL: CS-1050

Instruction Manual

INTRODUCTION

This manual provides essential information for the safe and efficient use of your KOCH SYSTEME CS 10.5 Quart Stainless Steel Pressure Cooker, Model CS-1050. This versatile appliance functions as a pressure cooker, steamer, and simmer pot, designed to reduce cooking time significantly while preserving nutrients and flavor. Please read all instructions carefully before first use and retain this manual for future reference.



The KOCH SYSTEME CS pressure cooker is designed for efficient cooking, significantly reducing preparation time.



18/10 Stainless Steel

Healthy, Durable, Safe



Constructed from food-grade 18/10 stainless steel, ensuring durability and safe food preparation.

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.

- **Never fill the pressure cooker more than two-thirds full.** When cooking foods that expand, such as rice or dried vegetables, never fill more than one-half full. Overfilling can cause a risk of clogging the vent pipe and developing excess pressure.
- **Do not use the pressure cooker for deep frying with oil.**
- **Always check the pressure release valve and safety valve before each use** to ensure they are clear and free from obstruction.
- **Ensure the lid is properly closed and locked** before applying heat. Pressure will only build when the lid is securely locked.
- **Do not force the lid open** while the pressure cooker is under pressure. Wait until all internal pressure has been released.
- **Use caution when moving the pressure cooker** containing hot liquids or when releasing steam.
- **Keep hands and face away from the steam vent** when releasing pressure.
- **Do not immerse the pressure cooker lid in water** for cleaning, as this may damage internal components. Refer to cleaning instructions.
- **Always use the pressure cooker on a stable, level surface.**



The pressure cooker incorporates an 8-in-1 safety protection system for secure operation.

COMPONENTS OVERVIEW

Your KOCH SYSTEME CS pressure cooker comes with several components designed for versatile cooking:

- **Pressure Cooker Pot:** The main cooking vessel, made of 18/10 stainless steel.
- **Pressure Lid:** Features the one-hand locking system, pressure regulator, safety valve, and sealing ring.
- **Glass Lid:** For use when simmering or steaming without pressure.
- **Steamer Basket:** For steaming vegetables, dumplings, and other foods.
- **Steamer Stand:** To elevate the steamer basket above water.
- **Extra Sealing Ring:** A spare silicone sealing ring for the pressure lid.

Product Dimensions



Extra Glass Lid



Steamer Basket



Extra Sealing Ring



Stand

Included components: pressure cooker pot, extra glass lid, steamer basket, extra sealing ring, and stand.



3-IN-1 VERSATILITY



STEAMER



STOCK POT



PRESSURE COOKER

The 3-in-1 versatility allows use as a pressure cooker, steamer, or stock pot.

SETUP AND FIRST USE

1. Initial Cleaning

Before first use, wash the pot, glass lid, steamer basket, and steamer stand with warm, soapy water. Rinse thoroughly and dry. The pressure lid should be wiped clean with a damp cloth; do not immerse it in water.

2. Assembling the Pressure Lid

Ensure the silicone sealing ring is correctly seated inside the rim of the pressure lid. Check that the pressure regulator and safety valve are clear and properly installed.

3. Closing the Lid

Place the pressure lid onto the pot. Align the lid with the pot. Press the locking button on the handle to secure the lid. You will hear a click when it is properly locked. The one-hand locking system allows for easy and secure closure without twisting.



The one-hand locking system allows for easy closing and opening of the pressure cooker lid.

Your browser does not support the video tag.

This video demonstrates the features and operation of the KOCH SYSTEME CS Stainless Steel Pressure Cooker, including its one-hand locking system and pressure settings.

OPERATING INSTRUCTIONS

1. Filling Guidelines

- **Minimum Fill:** Always add at least 1 cup (250ml) of liquid to generate sufficient steam for pressure cooking.
- **Maximum Fill:** Do not fill the pot more than 2/3 full. For foods that expand (e.g., beans, grains, pasta), do not fill more than 1/2 full.

2. Setting Pressure Levels

The pressure cooker offers three adjustable pressure settings:

- **100 kPa (High Pressure):** Ideal for tough meats, beans, and other foods requiring longer cooking times.
- **60 kPa (Medium Pressure):** Suitable for everyday meals like rice, stews, vegetables, and seafood.
- **0 kPa (No Pressure / Manual Release):** For gentle stovetop cooking without pressure, or to manually release pressure.

Rotate the pressure regulator knob on the lid to select the desired pressure setting.

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



Choose from three adjustable pressure settings: 100 kPa (High), 60 kPa (Medium), and 0 kPa (Low/Manual Release).

3. Heat Source Compatibility

The pressure cooker is compatible with various stovetops due to its triple-layer stainless steel wide base:

- Induction
- Gas
- Electric

- Glass Ceramic
- Halogen



The pressure cooker is compatible with all major stovetop types, including induction.

4. Cooking Process

1. Place the closed pressure cooker on your chosen heat source.
2. Set the heat to high. The safety locking valve will rise, indicating pressure is building.
3. Once the desired pressure is reached (indicated by the pressure regulator), reduce the heat to maintain a steady pressure. A steam alert whistle may sound to signal when to reduce heat.
4. Cook for the time specified in your recipe.

5. Releasing Pressure

There are two main 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, and the safety locking valve will drop. This method is ideal for foods that benefit from additional cooking time, such as meats and stews.

- **Quick Release:** For foods that require precise cooking times, such as vegetables, you can manually release pressure. Carefully turn the pressure regulator knob to the '0 kPa' position or the steam release setting. Steam will rapidly escape. Keep hands and face away from the steam vent.

6. Opening the Lid

Only open the lid once the safety locking valve has fully dropped, indicating that all internal pressure has been released. Press the release button on the handle to unlock the lid, then lift it away from you to avoid residual steam.

MAINTENANCE AND CLEANING

1. Daily Cleaning

- **Pot:** The stainless steel pot is dishwasher-safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
- **Glass Lid, Steamer Basket, Stand:** These components are dishwasher-safe. Hand wash with warm, soapy water, rinse, and dry.
- **Pressure Lid:** **Do not place the pressure lid in the dishwasher.** Wipe the exterior with a damp cloth. Remove the silicone sealing ring and wash it separately with warm, soapy water, then rinse and dry. Clean the pressure regulator and safety valve openings with a small brush to ensure they are free from food particles.

2. Sealing Ring

The silicone sealing ring should be inspected regularly for cracks, tears, or hardening. Replace it if any damage is observed, or approximately every 12-18 months with regular use, to ensure proper sealing and safe operation. An extra sealing ring is provided.

3. Storage

Store the pressure cooker clean and dry. It is recommended to store the pressure lid inverted on the pot to allow air circulation and prevent the sealing ring from compressing permanently.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not properly closed; insufficient liquid; sealing ring damaged or misplaced; pressure valve clogged.	Ensure lid is securely locked. Add more liquid. Check and reposition/replace sealing ring. Clean pressure valve.

Problem	Possible Cause	Solution
Steam leaking 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.
Lid stuck after cooking	Residual pressure inside.	Do not force open. Allow pressure to release naturally or use quick release method until safety locking valve drops completely.
Food burning at bottom	Insufficient liquid; heat too high.	Ensure minimum liquid requirement is met. Reduce heat once pressure is reached.

SPECIFICATIONS

- **Brand:** KOCH SYSTEME CS
- **Model Number:** CS-1050
- **Capacity:** 10.5 Quarts
- **Material:** 18/10 Stainless Steel
- **Color:** Silver
- **Finish Type:** Polished
- **Product Dimensions (D x W x H):** 12.4" x 12.4" x 15"
- **Special Features:** Dishwasher Safe (Pot only), Induction Compatible Base, One-Hand Locking Lid, 3 Adjustable Pressure Settings
- **Operation Mode:** Manual
- **Closure Type:** Outer Lid

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact KOCH SYSTEME CS customer service directly. Keep your purchase receipt as proof of purchase.