

KOCH SYSTEME CS 8.5 Quart Pressure Cooker

KOCH SYSTEME CS 8.5 Quart Stainless Steel Pressure Cooker User Manual

Model: 8.5 Quart Pressure Cooker

IMPORTANT SAFETY INSTRUCTIONS

Before using your KOCH SYSTEME CS Pressure Cooker, please read all instructions carefully. Failure to follow these instructions can result in property damage or personal injury. Keep this manual for future reference.

General Safety Precautions

- Do not fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.
- Never force the lid open. Ensure all internal pressure is released before attempting to open the lid.
- Do not use the pressure cooker in an oven.
- Always check the pressure regulator, safety valve, and gasket for proper placement and cleanliness before each use.
- Use caution when moving the pressure cooker containing hot liquids.
- Do not touch hot surfaces. Use handles or oven mitts.
- Ensure the pressure cooker is compatible with your stovetop type (induction, gas, electric, ceramic).

Advanced Multi-Layer Safety System

This pressure cooker is equipped with multiple safety features to ensure reliable operation:

- **No Pressure Without Lock:** The lid must be fully locked to build pressure.
- **Safety Locking Valve:** Pops up to signal pressure; do not open the lid when this valve is up.
- **Auto Lid Lock:** Locks the lid securely during cooking.
- **Steam Sound Alert:** A whistle sound reminds you to turn off the heat.
- **Pressure Regulator:** Releases excess steam to maintain stable pressure.
- **Overpressure Release:** Gasket shifts to vent extra pressure if needed.
- **Anti-Block Cover:** Prevents food from blocking the vent.

- **Reinforced Clamps:** Strong locks keep the lid secure.



Figure 1: Overview of the 8-Fold Protection System, highlighting key safety mechanisms.

PRODUCT OVERVIEW

The KOCH SYSTEME CS 8.5 Quart Stainless Steel Pressure Cooker is designed for efficient and versatile cooking. It significantly reduces cooking time while preserving nutrients and flavors.



Figure 2: The KOCH SYSTEME CS 8.5 Quart Pressure Cooker with its accessories.

Key Features

- **Faster Cooking:** Reduces cooking time by up to 70% compared to traditional methods.
- **One-Hand Lock:** Features a precision rotary knob for smooth, one-handed lid opening and locking.
- **Premium Material:** Crafted from high-grade 18/10 stainless steel for durability, corrosion resistance, and pure food taste.
- **3-in-1 Versatility:** Functions as a stovetop pressure cooker, steamer, or simmer pot. Includes a steam rack and glass lid.
- **Precision Pressure Settings:** Offers 100 kPa (High), 60 kPa (Medium), and 0 kPa (Low/Manual Release) settings.
- **Induction Compatible:** Triple-layer base ensures fast and even heat distribution, suitable for induction, gas, electric, and ceramic cooktops.

One-Touch
Open & Close

Save Time

Premium
Material

All Stovetops

Dishwasher
Safe

18/10

Stainless Steel

Healthy • Durable • Safe

Figure 3: Visual representation of cooking time reduction with the pressure cooker.

MEDIUM

60 KPA

For Vegetables, Seafood & Soups

Vegetables

Sauce

Soups

Figure 4: The 18/10 Stainless Steel interior for healthy and durable cooking.

One-Touch
Open & Close

Save Time

Premium
Material

All Stovetops

Dishwasher
Safe

Engineered
for Easy Cleaning

Pot Body Only

Pressure cooker lid is handwash only

Figure 5: Demonstrating the 3-in-1 versatility as a steamer, stock pot, and pressure cooker.



Figure 6: The pressure cooker is compatible with multiple stovetop types.

GETTING STARTED: SETUP

Before first use, follow these steps to prepare your pressure cooker:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for potential future transport or storage.
2. **Inspect:** Check all parts for any signs of damage. Do not use if any part is damaged.
3. **Initial Cleaning:** Wash the pot body, glass lid, and steamer rack with warm, soapy water. Rinse thoroughly and dry. The pressure cooker lid should be hand washed only (see Care and Maintenance section).
4. **Familiarize:** Review the lid locking mechanism, pressure regulator, and safety valve locations.

OPERATING INSTRUCTIONS

Lid Operation

The pressure cooker features an easy one-hand twist opening and locking system:

1. **To Open:** Hold the lid handle, twist the rotary knob counter-clockwise until it aligns with the unlock symbol, and lift the lid.
2. **To Close and Lock:** Place the lid onto the pot, ensuring it is properly aligned. Twist the rotary knob clockwise until it clicks into the lock position. The lid must be fully locked for pressure to build safely.



Figure 7: Operating the one-hand lock mechanism on the pressure cooker lid.

Pressure Settings

The pressure cooker offers three distinct pressure settings:

- **High (100 kPa):** Ideal for tough meats, beans, and foods requiring longer cooking times.
- **Medium (60 kPa):** Suitable for daily meals, vegetables, seafood, and soups.
- **Low (0 kPa):** For delicate cooking or manual pressure release.

Adjust the pressure setting by rotating the control knob on the lid to the desired kPa level before heating.



Figure 8: The triple pressure settings for various cooking needs.

Cooking Process

1. **Add Ingredients:** Place food and liquid into the pressure cooker. Ensure the liquid level is at least 1 cup (250ml) and does not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. **Secure Lid:** Place the lid on the pot and twist the rotary knob clockwise until it is fully locked.
3. **Set Pressure:** Rotate the pressure control knob to your desired pressure setting (100 kPa, 60 kPa, or 0 kPa).
4. **Heat:** Place the pressure cooker on a suitable stovetop burner over high heat.
5. **Build Pressure:** Once pressure begins to build, the safety locking valve will rise. Reduce heat to maintain a steady pressure without excessive steam escaping.

6. **Cook:** Cook for the recommended time according to your recipe.

Pressure Release

After cooking, pressure must be released before opening the lid:

- **Natural Release:** Remove the pressure cooker from heat and allow it to cool naturally. Pressure will gradually decrease, and the safety locking valve will drop. This method is suitable for foods that benefit from continued cooking, such as stews and roasts.
- **Manual Release (Quick Release):** For faster pressure release, carefully turn the pressure control knob to the 0 kPa setting. Steam will rapidly escape from the valve. Keep hands and face away from the steam. Once the safety locking valve drops, all pressure has been released. This method is suitable for delicate foods like vegetables to prevent overcooking.

Important: Never attempt to open the lid until the safety locking valve has fully dropped and no steam is escaping.

CARE AND MAINTENANCE

Proper care and maintenance will extend the life of your pressure cooker.

Cleaning

- **Pot Body and Glass Lid:** The stainless steel pot body and glass lid are dishwasher safe. For best results, wash with warm, soapy water and a non-abrasive sponge.
- **Pressure Cooker Lid:** The pressure cooker lid contains sensitive components and should **only be hand washed**. Wipe the lid with a damp cloth and mild detergent. Do not immerse the lid in water. Ensure the pressure regulator and safety valve areas are clean and free of food debris.
- **Gasket:** Periodically remove the silicone gasket from the lid for thorough cleaning. Wash with warm, soapy water, rinse, and dry completely before reinserting. Ensure it is properly seated.
- **Steamer Rack:** The steamer rack can be washed by hand or in the dishwasher.



Figure 9: The pot body, glass lid, and steamer rack are dishwasher safe; the pressure cooker lid requires hand washing.

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 properly locked; insufficient liquid; gasket improperly seated or damaged; pressure regulator not set correctly.	Ensure lid is fully locked. Add more liquid. Check and reseal/replace gasket. Ensure pressure regulator is set to 60 kPa or 100 kPa.
Steam leaking from lid edge	Gasket improperly seated or damaged; lid not properly locked; food debris on rim.	Check and reseal/replace gasket. Ensure lid is fully locked. Clean lid rim and pot edge.
Safety locking valve does not drop after pressure release	Residual pressure; valve mechanism blocked.	Allow more time for natural release or ensure manual release is complete. Gently tap the valve area (only when cool) to dislodge any blockage. Do not force.
Lid stuck after pressure release	Residual pressure.	Ensure the safety locking valve has dropped. If not, cool the cooker further under cold running water (avoiding the lid mechanism) until the valve drops.

SPECIFICATIONS

Feature	Detail
Brand	KOCH SYSTEME CS
Model	8.5 Quart Pressure Cooker
Capacity	8.5 Quarts
Material	18/10 Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	12.18"D x 12.18"W x 13.19"H
Stovetop Compatibility	Electric, Gas, Induction, Ceramic
Operation Mode	Manual
Closure Type	Outer Lid with One-Hand Lock
Pressure Settings	100 kPa (High), 60 kPa (Medium), 0 kPa (Low/Manual Release)

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact KOCH SYSTEME CS customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please visit the official KOCH SYSTEME CS website or contact their customer support.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question