




# BOJ Global LIGHTNING-4L Lightning Pressure Cookers User Manual

[Home](#) » [BOJ Global](#) » BOJ Global LIGHTNING-4L Lightning Pressure Cookers User Manual 

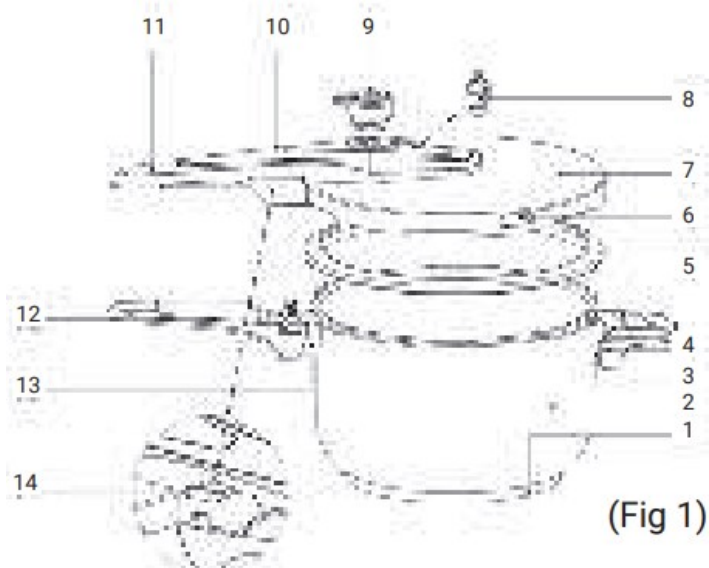
## BOJ Global LIGHTNING-4L Lightning Pressure Cookers User Manual



### Contents

- [1 COOKER COMPONENTS](#)
- [2 Specification](#)
- [3 SAFETY REGULATION](#)
- [4 SAFETY DEVICE](#)
- [5 OPERATING INSTRUCTIONS](#)
- [6 MAINTENANCE](#)
- [7 TROUBLE SHOOTING](#)
- [8 COOKING TIME](#)
- [9 Documents / Resources](#)
  - [9.1 References](#)
- [10 Related Posts](#)

## COOKER COMPONENTS



1. Bonding base
2. Cooker body
3. Flame guard
4. Side handle
5. Silicone ring
6. Safety window
7. Lid
8. Safety valve
9. Pressure regulator
10. Stainless Steel decorative cover
11. Upper handle
12. Lower handle
13. Flame guard
14. Press button

## Specification

Model No.	Caliber	Capacity	Working pressure (kPa)		Safety pressure (kPa)	
			1	2	First	Second
LIGHTNING-4L	22/24CM	4.0L	70	100	130-170	180-300
LIGHTNING-6L	22/24CM	6.0L	70	100	130-170	180-300

The pressure cooker has approved by European CE and Germany GS certificate. Cooker body and lid is made from SUS304, and has triple layered base (SUS304+pure Alu+SUS430).

## SAFETY REGULATION

1. Read all instructions and make clear everything in this manual before use.
2. Always keep the regulator, regulator vent pipe, safety valve, sealant ring, lid and cooker body free of greasy dirt and residue.

3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near the children.
5. Do not place the pressure cooker on a hot oven.
6. Extreme caution must be used when moving a pressure cooker with pressure inside. Do not knock, shake, etc.
7. Pressure cookers are for domestic use only, not recommended for any other use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make clear every detail before operate. See "Operating Instructions ".
9. Be aware that inflatable foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb can foam, froth, sputter, and clog the pressure release device (steam vent).
10. Substances such as baking soda, too much vegetable oil and alcohol cannot be cooked with pressure cooker.



**BAKING SODA**



**OIL**



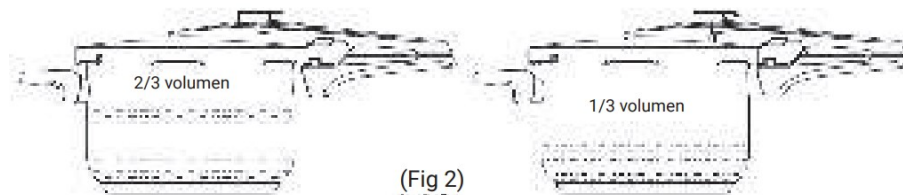
**ALCOHOL**

1. Read all instructions and make clear everything in this manual before use.
2. Always keep the regulator, regulator vent pipe, safety valve, sealant ring, lid and cooker body free of greasy dirt and residue.
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10. Substances such as baking soda, too much vegetable oil and alcohol cannot be cooked with pressure cooker.
11. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
12. Use pressure cooker only on range placed on steady level. Flames should not exceed the plan wall. If it's not for strong fire.
13. Check the pressure release device before using, make sure the pressure cooker is in good working condition.
14. Do not open the pressure cooker until it has cooled and all internal pressure has been released. If the handles are difficult to apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous.
15. Do not use the pressure cooker for pressure frying oil. When the normal operating pressure is reached, tum the heat down so all the liquid which creates the steam does not evaporate.
16. No dry cooking for the unit.
17. Do not point the safety cavity to people.
18. Do not tamper with any other safety systems beyond the maintenance instructions specified in the instructions for use.
19. When the cooker is damaged or shows abnormal, stop using immediately. Get it repaired in the service department.
20. Only use manufacture's spare parts in accordance with the relevant model. In particular, use a body and a lid

from the same manufacturer indicated being compatible.

21. Do not fill the unit over 2/3 full non-expandable foods such as vegetables and meat.

When cooking foods that expand during cooking such as rice, legume or dried vegetables, do not fill the unit over 1/3 full (**fig. 2**)



22. Do not cover the regulator with heavy objects.

23. Save this instruction.

## SAFETY DEVICE

- **Pressure regulator:** The pot would pressure relief automatically when working pressure reach its rated pressure.
- **Safety valve:** Only close lid properly, pressure can rise and the safety valve go up to lock the lid.
- If you close lid incorrectly, cooker cannot work, steam will come out everywhere, then you should stop heating. Check and re-close cooker properly.
- Safety valve can detect the inner pressure automatically. When pressure is lower than 5Kpa, safety valve will go down and you can open lid.
- **Safety valve:** when pressure regulator doesn't work or blocked, the inner pressure will continue to rise up, then safety valve will open to release extra steam, which make sure the pressure cooker in cooker is not too high and keep it in a safety condition.
- **Safety window:** a window on the edge of lid. Regulator and safety valve disable or little time to relief pressure. The window would open and relief the pressure quickly ensure the safety.

## OPERATING INSTRUCTIONS

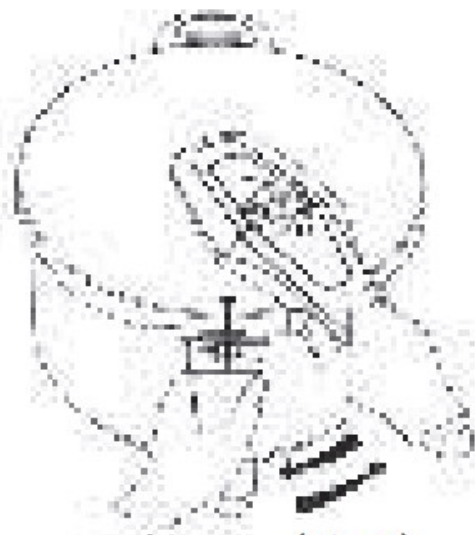
Read the Owner's/ Operator's Manual carefully, especially the second chapter and the fourth chapter. Clean the unit with detergent before using.

### 1. Check the safety device before using

Clean the regulator, safety valve, sealant ring, locking indicator, and lid each time before using. Keep away the unit from greasy dirt and residue. Make sure regulator and safety valve operate well. If blocked, remove the dirt with cleaning pin and clean.

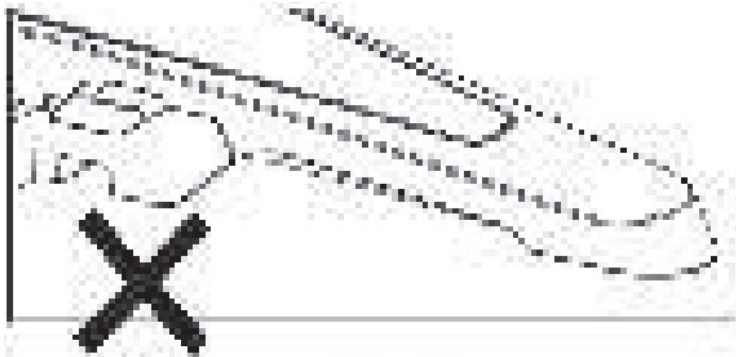
### 2. Closing the lid

Hold the lower handle tightly. Align the mark "▲" on the lid with the mark "▼" on the lower handle and shut the lid by turning clockwise the upper handle. It sounds "kick" when it's closed. (**Fig. 3**)



(Fig 3)

**CATION:** Check the button if it's on the correct position (**Fig.4**), if not, please turn it to correct position. (**Fig.5**)



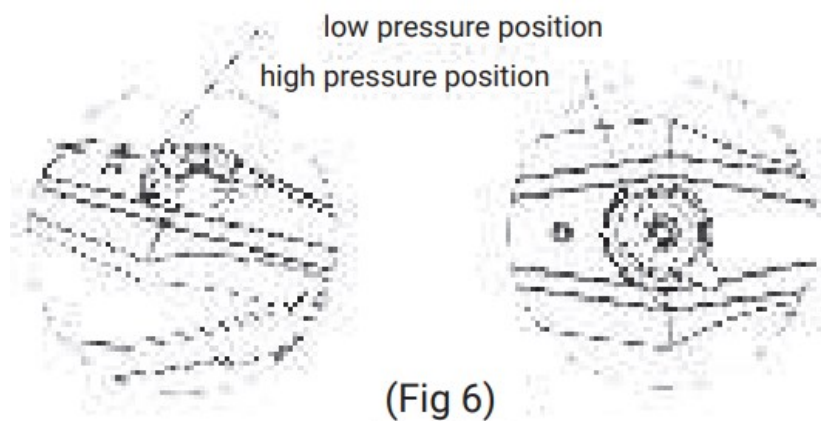
(Fig 4)



(Fig 5)

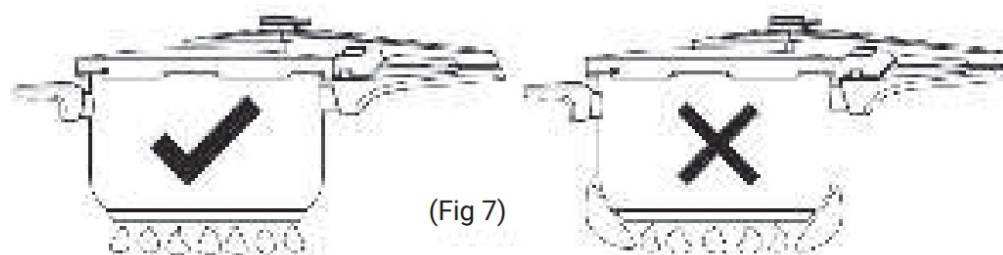
#### he regulator

Set the working pressure for different food by turning the regulator. "1" refers to  $70 \pm 10\% \text{Kpa}$ , "2" refers to  $100 \pm 10\% \text{Kpa}$  (**Fig. 6**)



### Heating

Pressure cooker should be flat on the burner. When heated by electric furnace, furnace-calibre can not be larger than the diameter bottom of the cooker. When heated by gas stoves, flame can not burn the cooker wall **(Fig 7)**



Put pressure cooker on stove, heat cooker on strong fire but do remember not too strong! A moment after heating, small quantity of steam escapes from the safety valve (it's normal). When the pressure inside the cooker reach certain level, steam escaping will stop automatically. When the red safety valve is pushed up and continued steam escaping from regulator, the strong fire should be reduced to moderate fire and start the heating time. **(Fig 8)**



**NOTE:** "Heating time" means the period from the time regulator begins to work to the range/ stove is turned off.

### Special remind:

- Please do not touch the high-temperature surface without protection directly. You'd better wearing gloves by holding the handles.
- You'd better not leave away when you are cooking and notice if the conditioned normal.

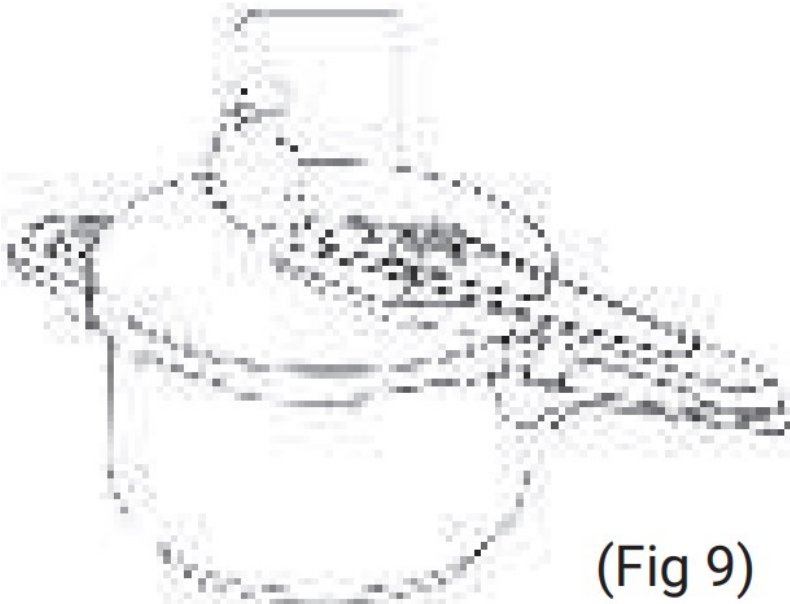
- Keeping the pressure cooker open when cooking the food which is easy spume, filter the spume then close the lid.
- The pressure cooker is not easy to lose wet, so it is no need to worry about it (It is an another thing if you keeping boiling in a long time).
- If you want to make the meat colorful, please put more colorful spices to offset the fading from the high steam.
- You should turn down the heat resource when you find soup spilling, and cooking with slow fire.
- To ensure safety, you should observe the range of capacity in above, dry cooking will jam the device.

### Turn off the fire


When cooking is OK, turn off the fire, and take off the pressure cooker.

### Release pressure

1. When remove pressure cooker from stove, please grasp the two sides handle of the cooker, do not touch the hot surface of body and lid, otherwise you will get burnt.
2. Let the cooker cool down by itself. It means wait until safety valve falls down.
3. Force releasing pressure: Force cooling down is needed when cook overtime or prevent overtime-cooking or when the lid has to be opened during cooking. Place the cooker evenly, flush the cooker with running water. **(Fig 9)** Be careful not to let cold water enter the cooker through the safety valve. Wait until the red safety valve fall down. The method can release pressure rapidly



**NOTE:** do not put the whole pressure in water.

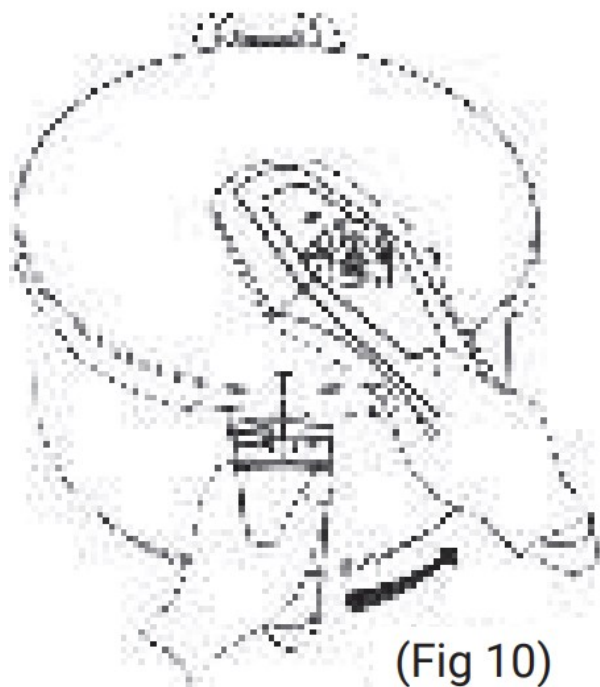
Besides, turn the regulator to the position"  "can also release the pressure completely and cool down the cooker in a short time. When use this way, the rapid steam will bring soup out, so the way is only for dry food in cooke

### Open lid

After the safety valve falls down, open the lid by turning handle counterclockwise till the mark



“ ▲ “ on the lid align with the mark “ ▼ “ on the lower handle.



**NOTE:**

1. Please make sure the safety valve falls down before open lid;
2. When cooking porridge, thick soup, shake the cooker several times before opening the lid.

**MAINTENANCE**

**Maintenance of whole cooker body**

- A). After dining, using abluent clean the dirt on the cooker drastically.
- B). After washing, please wipe the water attaching on the cooker to make it dry.
- C). Don't use metal brushes and other hard objects scrub the surface for avoiding injury of the cooker.
- D). Don't put this cooker together with ironware or other similar type of metal.

**Maintenance of Sealing gasket**

- A). Wipe up the dirt which is adhered on the cooker by using abluent.
- B). Wipe up the water to keep it dry
- C). Put sealing gasket in lid accurately.
- D). Using clean water or abluent to wash Sealing gasket after using it and put it in lid in accurate position after wiping the water away. Keep it smoothly. Please change it after a long time using when find a quality broken.
- E). We suggest replace the gasket every 1-2 years according the using rate.

**Maintenance of pressure regulator**

- a) Turn the regulator to release position ” ” Fig 11) slightly lift regulator and counterclockwise turn till the “ “ points to the “ “, take out the regulator from the handle and clean. (Fig 12)





(Fig 11)



(Fig 12)

After cleaning, put regulator back to handle by aligning the “ “ to “ “ and clockwise turn regulator back to working position

**NOTE:** do not take out the regulator by force.

**b)** If the pressure regulator is blocked by food draft or other eye winker, you can use radical to wipe them away, at the same time washing it by water. And make sure whether the water can via it smoothly. Check the lock nut become flexible or not, please fix it if that matter happen.

### **Maintenance of safety valv**

Shift the boil-stopping safety valve for several times, meanwhile clean it with water, make sure it is in good working condition. Check if the safety valve is loose. Clamp it when it is loose.

### **Removal of Scorch**

**a)** Please using soft wooden thing such as wooden chopsticks or wooden ladle to reject the burnt and stick thing.

**b)** If the burnt is substance, it should be under the blazing sun for quite a ling time and dry it. Dip the dry stick thing in the oil, and fill with hot water after soaked. Reject it after immerse a short time. Do not reject by sharp tool such as knife, it will be hurt.

### **NOTE:**

- Check safety valve each time before use and make sure it functions properly.
- It is not permitted to change the safety valve unless needed.
- Use only genuine parts from manufacture, which is available from your local dealer.

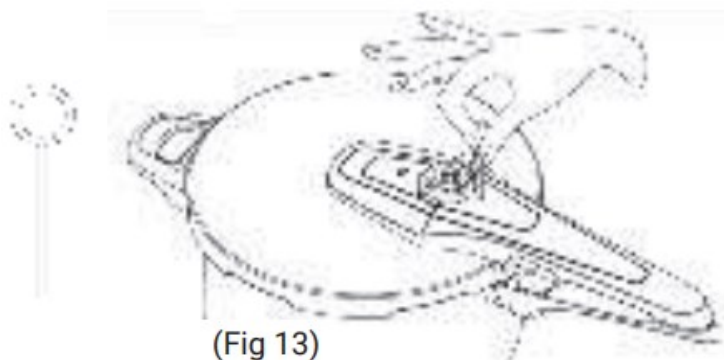
### **TROUBLE SHOOTING**

If there are some problems when you are cooking, you should put the pressure cooker on the flat floor and cooling it by pouring cold water slowly. Check the problem one by one according the follow table.

Trouble shooting	Possible cause	Solution
After heating, the red indicator level doesn't rise.	<ol style="list-style-type: none"> <li>1. The lid is not correctly closed.</li> <li>2. The gasket is not correctly in place or is dirty.</li> <li>3. The sealing gasket is damaged.</li> <li>4. The pressure control valve is not in place.</li> </ol>	<ol style="list-style-type: none"> <li>1. Check and reclose the lid.</li> <li>2. Turn on the heat.</li> <li>3. Wash or replace the gasket.</li> <li>4. Check and put suitable liquid into it.</li> </ol>
After heating, there is sound from the limited valve, but no steamer comes out.	<ol style="list-style-type: none"> <li>1. The limited valve is blocked.</li> <li>2. The releasing valve is blocked.</li> <li>3. It is dry cooking.</li> <li>4. The stove dips.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the dirty.</li> <li>2. Clean the dirty by slender stick.</li> <li>3. Add some liquid.</li> <li>4. Flat the stove.</li> </ol>
Steamer comes out the safety valve.	<ol style="list-style-type: none"> <li>1. Escape pipe is blocked.</li> <li>2. Too much food in the body.</li> <li>3. heat power is too large.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean the dirty.</li> <li>2. Decrease the food and reheat.</li> <li>3. Decrease the power.</li> </ol>
Steam is escaping from the rim of the body.	<ol style="list-style-type: none"> <li>1. The lid is not correctly closed.</li> <li>2. The gasket is not correctly in place or is dirty.</li> <li>3. The sealing gasket is damaged</li> <li>4. The cooker body is dropped or mishaped.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace lid and try again.</li> <li>2. Wash gasket and put in place.</li> <li>3. Replace gasket</li> <li>4. Stop using</li> </ol>
Open-close lid is not flexible.	<ol style="list-style-type: none"> <li>1. The gasket is not suitable.</li> <li>2. The red indicator of the limited valve has not falling down.</li> <li>3. You overexert when you open or close lid, the stop-open piece is damaged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace same size, original-produced gasket.</li> <li>2. Waiting for the red indicator falling down.</li> <li>3. Never overexert, is something stop, please analysis the cause and fix by the professional person.</li> </ol>

#### Special caution:

- Never exchange any part or assembling way, please use original-Produced spare parts.
- If you can't open lid after the red safety indicator falls down, please use the dredging needle to insert the small hole (**Fig 13**) till end, then open lid



## COOKING TIME

The times indicated are meant only as a guide line. You should adjust them according to the quantity and quantity. Count the following time when the pressure regulator begin to release steam.

Foods	Cooking time in minutes		Foods	Cooking time in minutes	
Asparagus (whole)	3-4	Step 1	Beef (stewed in pieces)	15-20	Step 2
Beans	6-8	Step 1	Chicken (in pieces)	10-15	Step 2
Brussel sprouts	4	Step 1	Duck	15	Step 2
Cabbage	3-4	Step 1	Filet steak	8-10	Step 2
Cauliflower	3-4	Step 1	Fish	4-8	Step 2
Pasta	5-6	Step 1	Goose	18-22	Step 2
Porridge	15-20	Step 1	Mutton (in pieces)	10-15	Step 2
Potatoes	4-6	Step 1	Pig's Knuckle	15-20	Step 2
Rice	4-8	Step 1	Rabbit (in pieces)	13-18	Step 2
Wheat	15-20	Step 1	Turkey	15	Step 2

## Maintenance Card

<b>Customer name:</b>			<b>Tel:</b>	
Address:			Postal Code:	
Product:			Model:	
Purchase Address:				
Purchase Date:	MM	DD	YY	SalespersonSignature:


## Except the situations as below;

1. No guarantee card and sales slip or receipt;
2. No record of purchase;

3. Damages by incorrect use, abuse and intended destroying;
4. Damaged by crash or empty burned;
5. Damages by force majeure like earthquake, etc.



## Documents / Resources

 <p>4L / 4L PRESSURE COOKER LIGHTNING Olla a presión Lightning, Schnellkochtopf Lightning, Prensa de presión Lightning, Autoclave Lightning, خزانة الضغط CE n.º 04</p>	<p><a href="#">BOJ Global LIGHTNING-4L Lightning Pressure Cookers</a> [pdf] User Manual LIGHTNING-4L Lightning Pressure Cookers, LIGHTNING-4L, Lightning Pressure Cookers, Pressure Cookers, Cookers</p>
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## References

-  [Boj Global - Accesorios para Vino, Menaje y Electrodomésticos](#)