

**PC 600 S**  
**ELECTRIC PRESSURE COOKER**



Believe in better



**Customer Care Line**  
(after sales service)

086 100 3339

**Small appliance**  
Instruction manual

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**Read this manual before operation of the appliance!**

**Dear Customer,**

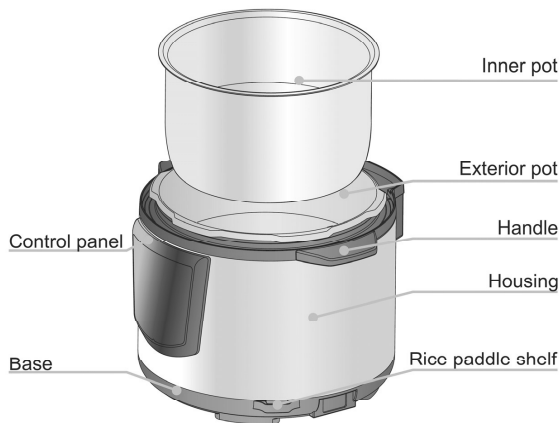
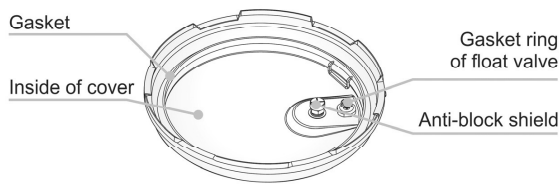
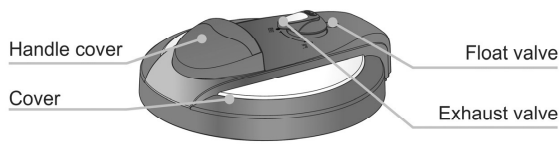
Congratulations on the purchase of your new Defy appliance!

Please read this manual carefully before using your appliance for the first time and then store it within easy reach for future reference. We trust you will enjoy years of trouble free use.

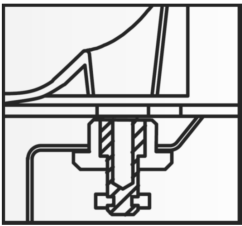
**The user manual:**

- This manual will provide you with information on how to safely operate and care for your appliance in order that you gain the maximum benefit from it.
- Pay particular attention to any safety instructions.

**Controls and parts**

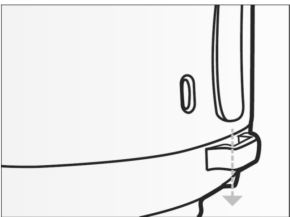


Structural diagram of float valve



- Warning:**
1. Before each use, be sure to inspect the float valve anti-block shield and mounting gasket.
  2. Before placing the inner pot into the outer pot, be sure to remove any debris and water from the outside of the inner pot and inside of the outer pot.
  3. When moving the product, please lift by the cooker handle.
  4. If the outer casing has collected water then wipe with a soft dry cloth.

Method of using the scoop holder



# 1 Safety and set-up

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Please read this instruction manual thoroughly prior to using this appliance! Follow all safety instructions in order to avoid damages due to improper use!

Keep the instruction manual for future reference. Should this appliance be given to a third party, then this instruction manual must also be handed over.


- NEVER use this product for purposes other than those specified.
- This appliance is intended for household use only.
- Never use the appliance in or near to combustible, inflammable places and materials.
- Check if the mains voltage on the rating label corresponds to your local mains supply. The only way to disconnect the appliance from the mains is to pull out the plug.
- Use a 220V-50Hz socket. Fire or electric shock may occur if 220V AC- 50Hz is not used.
- Please use an individual socket with earthed wire of more than 10A rated current;
- Joint use of the same socket with another appliance may cause unusual heat and fire.
- Do not immerse the appliance, power cord or power plug in water or in other liquids.
- Disconnect the power plug after using the appliance, before cleaning the appliance, before leaving the room or if a fault occurs.
- Do not disconnect the plug by pulling on the cord.
- Prevent damage to the power cord by not squeezing, bending or rubbing it on sharp edges. Keep the cord away from hot surfaces and open flames.
- Do not use an extension cord with the appliance.
- NEVER use the appliance if the power cord or the appliance is damaged.
- Do not place the unit on an unstable location. Never use it on newspaper, foam or any object that may easily block the vent hole at the bottom.

- NEVER use it in a place which is near water or fire. Do not use it in a place exposed to direct sunshine or oil splash. Keep it in a place out of the reach by children.
- If a spare part such as wire or plug is damaged or the product fails, stop the operation instantly and send it to the service centre for inspection and repair. Repair by the user is not allowed.
- Never make unauthorized replacement of any spare part inside the pressure cooker, as this may cause electric shock, fire or injury.
- Before use each time, be sure to check the anti-block shield, float valve and exhaust valve for obstruction, wipe the surface of the inner pot and the heating plate to confirm they are free of any foreign object; Check the exhaust valve for sealing location.
- Avoid cooking such foods as oat meal in the pot, as they may easily clog the anti-block shield.
- When cooking dry foods, first soak the dry food for a period of time.
- The maximum cooking amount shall not exceed the MAX level inside the inner pot.
- In operation, never move this product and never prohibit compulsory opening.
- NEVER have your hands or face near to the exhaust valve or float valve during operation to avoid scalding.
- NEVER touch the cover with hands during operation to avoid scalding.
- After cooking, do not uncover the cooker until you confirm that there is no pressure inside.
- When opening the cover after cooking, do not touch the inner pot and cover inside with hands directly to avoid scalding.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked. The container must not be opened until the pressure has decreased sufficiently. Refer to page 13 for correct opening procedure.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.
- Always keep the appliance out of the reach of children.
- Do not leave the appliance unattended as long as it is in use. Extreme caution is advised when the appliance is being used near children and people with limited physical, sensory or mental capabilities.
- Before using the appliance for the first time, clean all parts which come into contact with water carefully. Please see full details in the “Care and maintenance” section.
- Dry the appliance before connecting it to mains supply.
- Never operate or place any part of this appliance on or near hot surfaces such as gas burner, electric burner or heated oven.
- Operate the appliance with delivered parts only.
- Do not use the appliance with damp or wet hands.
- Do not touch plug with wet hands. This may cause burn or electric shock.
- Always use the appliance on a stable, flat, clean and dry surface.
- Make sure that there is no danger that the power cord could be accidentally pulled or that someone could trip over it when the appliance is in use.
- Position the appliance in such a way that the plug is always accessible.
- Do not stick any foreign objects on the appliance.
- Do not use the appliance outdoors or in the bathroom.

- Do not touch hot surfaces. Use handles or knobs. Use pot holders when removing lid or handling hot containers.
- To protect against electrical hazards, do not immerse cord, plugs, or the Base in water or other liquid.
- Unplug from outlet when not in use or before putting on or taking off parts. Allow unit to cool before cleaning.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the manufacturer, for examination repair or adjustment. See Warranty section.
- The use of accessories or attachments, not recommended or sold by the manufacture, may cause fire, electric shock or injury.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place appliance base on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Any servicing should be performed by an authorized service agent.
- Do not wrap the power cord around the appliance.
- Do not dismantle the appliance under any circumstances. No warranty claims are accepted for damage caused by improper handling.
- It is strictly prohibited to use a non-brand cover during heating. May cause electric shock or other serious injury.
- Our Household Appliances meet applicable safety standards, thus if the appliance or power cord is damaged, it must be repaired or replaced by a service centre to avoid any dangers. Faulty or unqualified repair work may cause danger and risks to the user.
- Do not insert foreign objects such as metal scraps and needles into a gap. May cause electric shock or unusual action.

- It is prohibited to modify or repair the unit by an unqualified technician as this may cause fire or electric shock. Please send it to a designated service agent for repair or replacement of spare parts.
- If the electric pressure cooker does not work, or there is no pressure inside the pot and the float valve falls down; When the unit works, pressure inside is on the rise, and so is the float valve. Do not open the cover forcibly until the pressure is completely discharged; Otherwise scalding or other injury may result.
- Do not wash or immerse it in water as this may cause electric shock and short circuit.
- Carry out regular inspection of the exhaust valve and anti-block shield to make sure that they are unobstructed.
- Do not add any heavy object to the exhaust valve or replace it with other object.
- When the unit is operating, the cover has a higher temperature, so never touch it with your hand; This may cause scalding.

	The manufacturer strives for continuous improvement. For this reason, the text and illustrations in this manual are subject to change without notice.
	If the appliance is damaged in any way do not use it. Report the damage to your dealer who will take the necessary corrective action.



- When there is foreign object between the inner pot bottom and heating plate, first remove the foreign object before using. May cause overheating or abnormal operation.
- When moving the product, please hold the cooker handle.
- To move the unit, never lift the cover handle directly to prevent the cover from falling down.
- In cooking, never move your hand or face to the exhaust valve vent to avoid scald. In cooking, do not cover the exhaust valve vent with a rag.
- Food to be cooked should not exceed the MAX level, and otherwise the food may be half-cooked or failure may happen.
- Do not place the inner pot on other appliance for heating.
- To avoid deformation or failure of the inner pot. Please use the supplied special inner pot.
- Never use the product in the following places:
  - Unstable surfaces;
  - Places near water or fire;
  - Adjacent to walls and furniture;
  - Places exposed to direct sunshine or oil splash.



## 2 Before use

### Preparation

Before first use, please take out all accessories from the cooker body and read the User's manual carefully, special care must be given to follow directions and cautions to avoid any damage to property or human injury.

### Selecting own cooking time

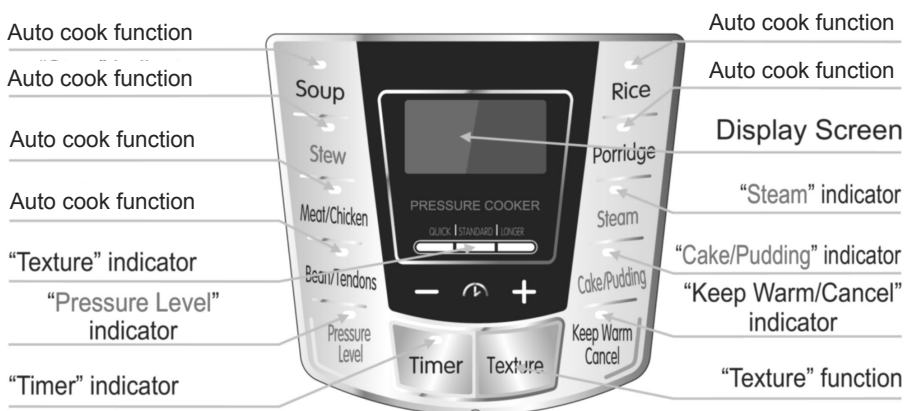
The function to select length of maintenance pressure time according to personal preference. Press pressure level function to adjust the time By pressing "+" "-" key.

### Steam function

This function is to braise foods and stew foods and to regulate the pressure holding times. According to personal cooking preference, adjust the pressure-holding time by pressing "+" "-" key.

### Timer function/Delayed start function

Set the end of cooking time by pressing "+" "-" key.



## Disassembly and installation of anti block shield and gasket

### Disassembly and Installation of Anti-block Shield

**Disassembly** Screw off upward counterclockwise

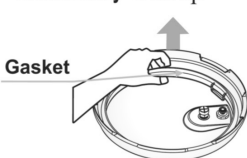


**Assembly** Screw up downward clockwise

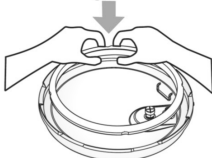


### Disassembly and Installation of Gasket

**Disassembly** Pull up



**Assembly** Press down



1. Prior to each use, inspect whether the gasket and anti block shield are mounted to the upper cover.

2. After use, remove any foreign object from the gasket and anti-block shield. Keep clean to avoid odor.

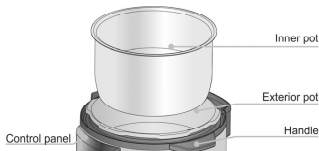
3. Never pull the gasket, as pull deformation may affect sealing and pressure effect.

4. A damaged gasket should not be used, and shall be sent to the service centre for replacement.

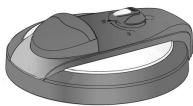
Quick start guide

A: SELECTING AUTO-COOK FUNCTION:

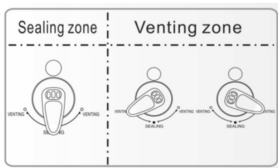
- 1. Connect power cable to wall socket.
- 2. Once power cable is connected to Pressure cooker **POWER IS ON.**
- 3. Insert inner pot.



- 4. Add ingredients as per requirements.
- 5. Close LID.



- 6. Ensure EXHAUST VALVE is in correct setting.



- 7. Select AUTO COOK FUNCTION according to desired option.



- 8. Time & pressure level will AUTOMATICALLY illuminate ON STANDARD.



- 9. Unit will display - - -

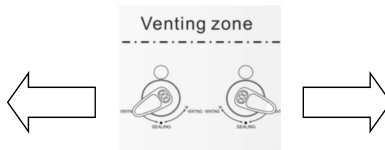


- 10. Pressure will start building up for approximately 10 – 15 minutes.

- 11. Once pressure has built up the COOKING TIME (AUTOMATICALLY PRE-PROGRAMMED) will display on screen.

- 12. Once cooking time has lapsed, an alarm will sound and unit will go into KEEP WARM state, indicated as 0.0 on screen.

- 13. EXHAUSTING PRESSURE: Slide EXHAUST VALVE to the left/right and allow pressure to escape.



- 14. Opening lid: Hold lid handle firmly and turn it ANTI-CLOCKWISE. If alarm sounds & lid is LOCKED, wait a few seconds until FLOAT VALVE is released.

B: INCREASING/DECREASING PRESSURE LEVEL + TIME:

- 1-7. Follow steps 1- 7 as in A above.

- 8. If longer, more intense cooking is required press texture ONCE for LONGER OR TWICE for QUICK (shorter, less intense cooking).

- 9-14. Steps 9 – 14 as in A above will follow.

## C: BROWNING INGREDIENTS BEFORE COOKING:

1-4. Follow steps 1– 4 as in **A** above.

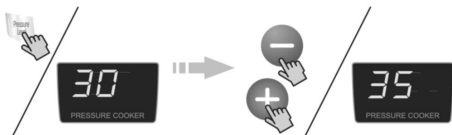
5. Once FUNCTION is selected, pot will start heating up IMMEDIATELY & meat can be browned BEFORE adding liquid and closing/ sealing lid.

5-14. Once meat has been browned to required colour add desired amount of liquid, Follow steps 5-14 as in **A** above.

## D: SELECTING OWN COOKING TIME:

1-6. Follow steps 1 – 6 as in **A** above.

7. Press pressure level AND the +/- keys to increase/decrease required time up to 60 minutes.



12-14: Steps 12 – 14 will follow as in **A** above.

## TIMER FUNCTION/DELAYED START:

(Programming unit to finish cooking food at a pre-determined time)

1-8. Follow steps 1-8 as in **A** above.

9. Calculate the amount of hours from setting the pot to the END time of cooking (i.e. time food must be ready). This is the time that will be entered as indicated below.

10. Press timer button



11. Immediately press - /+ for amount of hours.




12. Repeat steps 10 &11 for minutes.

13. Time will start to count down & steps 12 – 14 as in **A** above will follow.

The start of cooking will AUTOMATICALLY be calculated according to the auto-cook function selected.

## Cooking preparation

### 1. Open the cover correctly

Hold the cover handle with one hand, rotate counter clock wise by approximately 30 degrees until the cover marking “▼” aligns with the outer casing marking “ CLOSE” and lift the cover.

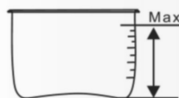


### 2. Check whether parts on the cover are mounted properly

Check the float valve and exhaust valve for obstructions, and ensure parts such as the gasket and anti-block shield are correctly installed.

### 3. Remove the non stick inner pot, then place food and water into the inner pot

- The total amount of food and water must not exceed the MAX level of the inner pot height.




### 4. Place the inner pot in the electric pressure cooker

- Before placing the pot, be sure to remove any foreign objects and water droplets from the exterior of the inner pot and inside of the housing;
- After placement, rotate the inner pot slightly left to right to ensure good contact between the inner pot and heating plate.



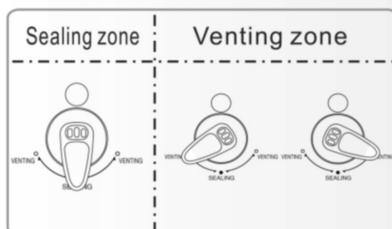
### 5. Close the cover completely

- Before closing, check whether the gasket has been placed in the steel rim inside the cover.
- Hold the cover handle with one hand, rotate clockwise by approximately 30 degrees until the cover marking “▼” aligns with the outer casing marking “ OPEN”



### 6. Position the exhaust valve properly

- Align the small handle of the exhaust valve with the small sealing icon, indicating that the pressure cooker is in the airtight mode;
- When manual exhausting is needed, align the small handle of the exhaust valve with the small exhaust icon, indicating that the pressure cooker is in the exhaust mode;
- Move to the sealing zone and inspect whether the float valve has fallen (the float valve falls before heating).



Function selection

General functions

1. After cooking preparations have been followed according to Page 10

2.Switch on

- The display screen flashes and displays a red horizontal line “---”, indicating that the electric pressure cooker has entered the preparation mode;

3.Select a required Auto cook function

- Once a function key is pressed, the indicator of a corresponding function level will illuminate (red);
- The rice porridge function and cake function are only applicable to certain models equipped with this function level;
- Cooking time varies with different function levels. The larger the food amount, the longer the cooking time. The cooking times listed in the table below are for reference only while the machine is building up pressure, this time is not included in the displayed cooking time.

(e.g. food amount + water = 8 scales):  
Cooking time = heating time + holdup time.  
Refer to page 12 to lengthen/shorten cooking time & pressure level if required.

Function key	Fish	Rice porridge	Rice	Porridge
Cooking time (min)	+/- 15	+/- 30	+/- 35	+/- 45

Function key	Soup	Cake	Bean/ tendons	Meat/ Chicken
Cooking time (min)	+/- 50	+/- 60	+/- 50	+/- 40

4. Press a function key, and 10s later, the electric pressure cooker will perform the corresponding function program selected

- Within 10s, you can re-select the preset time and the function level by pressing cancel. The electric pressure cooker will start operating 10s after selection.
- The red horizontal line “---” on the display screen is bright, indicating that the electric pressure cooker has entered the working mode.
- During operation, you can cancel current working mode and return to standby mode by pressing the “Keep Warm/Cancel” key.

5. After cooking, enter the keep warm state automatically

- After cooking, the corresponding function indicator goes out, the warm indicator illuminates (yellow), the display screen shows “0.H”, and gives out the prompt sound (10 beeps), with the electric pressure cooker going into warm mode.
- In standby mode, press the “Keep Warm/Cancel” key, the warm indicator illuminates (yellow), and gives out a sound prompt (1 beep), indicating that the electric pressure cooker is going into the warm mode.

Warming Tips

- In any mode, you can cancel the current working mode and return to standby mode by pressing the “Keep Warm/Cancel” key.
- During operation, the machine may sometimes generate a “cluck” sound, this is normal and not a malfunction.
- For cooking of small amounts, the inner pot may be sucked up when the cover is opened. In this case, shake the inner pot manually, and remove the inner pot cover after the inner pot falls into the cooker body.

Safe Cover Opening

1. Disconnect the power or remove power plug.

2. Exhaust method

A. Quick opening method

- Slide the exhaust valve to the exhaust position until the float valves falls. (for non-fluid food).
- Place a wet towel on the cover to quicken cooling until the float valve falls. (for non-fluid food).

B. General opening method

- Allow the pressure cooker to cool naturally, until the float valve falls.

3. Open the cover

- Hold the cover handle firmly, turn the cover clockwise to the spacing edge, and carefully pull up the cover.

## Safe Cover Opening

- Do not open the cover until the pressure inside the pot has been adequately released.
- Never pull out the exhaust valve when it is exhausting.
- For fluid foods (porridge and sticky liquid), do not slide the exhaust valve to exhaust when cooking has just finished, otherwise the food will eject from the exhaust valve core. Be sure to disconnect the power supply, have the unit cool naturally or put a wet towel around the cover to speed up cooling until the float falls, and then only open the cover.
- When a large quantity of food is cooked, do not exhaust immediately after cooking. It is recommended to open the cover and serve the food after a period of warm-keeping.

**Texture Selection.** To lengthen/shorten cooking time and pressure level.

### **1. Finish cooking preparation according to Page 10**

#### **2. Select a corresponding function level**

- When any function key is pressed after preparation, a corresponding function indicator illuminates, and the pressure cooker will perform the cooking procedure of the corresponding function level. Texture default is "standard" level.
- Once a function level is selected, you can also select another function level within 10s, and the pressure cooker will perform the cooking procedure of the finally selected function level.
- If selection of another function is not possible after the pressure cookers enters the working state, you can cancel the operation by pressing the "Keep Warm/Cancel" key.

#### **3. Select texture by pressing "Texture" key**

- after the "Texture" key is pressed continuously, the screen displays QUICK, STANDARD and LONGER cyclically. When one texture is selected, the corresponding text appears on the screen. Soup" "porridge" "meat/chicken" bean/tendons" which have texture function.

#### **4. After cooking, the unit will go into the warming mode automatically.**

- After cooking, the warm indicator illuminates and the unit will go into the keep warm mode. Long time warming is not recommended

## Timer Function/Delayed start function

### **1. Finish cooking preparation according to Page 10**

#### **2. Select a corresponding function level**

When any function key is pressed after preparation, a corresponding function indicator illuminates; you can also select another function level within 10s. (To cancel the operation, press the "Keep Warm/Cancel" key).

No preset function is made available for the "Cake /pudding" function.

#### **3. Press "Timer" key to Set end time of cooking.**

If your model is equipped with the 24-hour preset function, this can be operated as follows: (Depends on model)

- Within 10s after function selection, press the "Timer" key to set a cooking end time.
- After the key is pressed, the screen displays "Timer End Time 2.0 ", the Hour portion flashes, and "+" or "-" is used to adjust the Hour portion.
- After setting of Hour portion, the key is pressed again, and the Minute portion flashes. Press "+" or "-" to adjust the Minute portion.
- The Timer time will be less than 24h, if so, it will return to "2".
- After completing the setting, the time displayed on the screen means the working end time of the pressure cooker. (to cancel the operation, press the "Keep Warm/Cancel" key).
- (The associated drawing represents that the cooking will end in 10h).

#### **4. After cooking, the unit enters the warm state automatically.**

- After the preset time elapses after cooking, the warm indicator illuminates and the unit will go into the warming mode. Warming for a very long period of time is not recommended.

## Pressure Level function. Selecting own cooking time

(This function depends on the model and must be read selectively on the basis of configuration and model). The pressure level may vary with cooking food, you can choose the length of the pressure holding time at your discretion.

- When cooking a food that is not on the current level, or if the current function level fails to meet your texture requirements, you can utilise the pressure level function to achieve the optimal cooking effect.
- Less time is consumed for a food easily to be cooked, more time is consumed for a food more difficult to be cooked.

### 1.Finish cooking preparation according to page 10.

### 2. By pressing the “Pressure level” key, select a cooking time.

- After pressing “Pressure level”, the “Pressure level” indicator illuminates. For first time, use default 30min by pressing “+” and “-” key, adjust the times between “00” and “60”min.

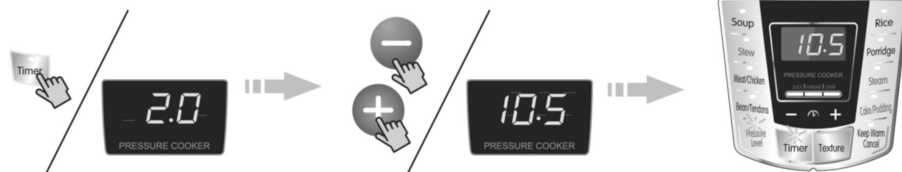


By pressing the “pressure level” key, select Pressure Level function.

By pressing “+” or “-” key, select pressure holding time.

After 10s ,the unit enters working modes, with the Pressure Level indicator illuminating.

- For delayed start cooking, press the “Timer” key to select preset time. (Select within 10s after selecting pressure holding time).
- After pressing the “Timer” key, the screen displays “2.0”, The hour portion flashes, and “+” or “-” key is used to adjust the hour portion. After setting the hour portion, the “Timer” key is pressed again, the minute portion flashes, and “+” or “-” key is used to adjust the minute portion until the desired preset time is reached. The time displayed on the screen means the working end time of the pressure cooker.
- After selecting the preset time, the “Timer” indicator flashes, 10s after flashing, the “Timer” indicator illuminates until the unit begins to work and the screen displays the preset time.
- When the preset indicator goes out, the pressure cooker has begun work.



Pressing the “Timer” key selects the preset function.

By pressing “+” or “-” key sets the preset time.

This diagram illustrates the cooking end time.

### 3. After cooking, you can open the cover to enjoy the food.

- After a prompt emits a sound, the “Pressure level” indicator goes out, the warm indicator illuminates, with the unit going to warm mode; if warming is not required press the “Keep Warm/Cancel” key to cancel the function, open the cover as per the method on page 11; The food is now ready to be served.



Steam Function

(This function depends on the model and must be read selectively on the basis of configuration and model). The steam function time may vary with the type of foods being cooked. You can choose the length of pressure-holding time at your discretion.

- If using the steam function fails to meet your food texture requirement, you can utilize the cooking/braised time function in order to achieve the optimal cooking effect.
- Less time is consumed for a food easily to be cooked and more time is consumed for a food more difficult to be cooked. Example: you need about 3 min to cook fish, but about 20min to cook beans and tendons.

1. Finish cooking preparation according to page 10

2. By pressing the “Steam” key, select the cooking time.

- After the “Steam” key is pressed, the “Steam” indicator illuminates. The cooking time will be according to the previously set time (for first time, use default 30 min) by pressing “+” and “-” adjust the cooking time between 0 and 60 min.
- The pressure holding time can be selected according to personal taste, food and cooking experience.
- When cooking or braising food, water added must not be less than 2 cups, the table below shows approximate time required for food cooking after adding 2 cups of water. (times in this table are for reference only). You can select the pressure holding time according to personal tastes, and cooking experience. The set time means pressure holding time, i.e. the time shown on the screen during time setting: Total time means the time from work start to uncovering.

Function	Dim sum/ Steamed bun	Egg/Fish	Corn	Meat	Small tendons	Large tendons
Water added (cup)	2	2	2	2	2	2
Set time (min)	0	3	5	15	10	20
Total time (min)	20	30	30	40	40	45

- 10s after selection, a sound prompt emits and the screen displays the pressure holding time. The pressure cooker performs the cooking and braised function. (to cancel the operation, press the “keep warm/cancel” key).



By pressing “Pressure level” key, select the Pressure Level function.

By pressing “+” or “-”key select the pressure holding time.

After 10s the unit enters the working mode, and the Pressure level indicator illuminates.

- If you require delayed start cooking see “pressure level” on page 13.

3. After cooking, you can open the cover to enjoy the food.

After a sound prompt emits, the “steam” indicator shows and the warm indicator illuminates. The unit enters warming mode; The cover can now be opened and the food dished.

## Cooking examples

### Making Porridge

Making Porridge using the delayed start function.

If it is 9:00 PM, and you want to have porridge served at 7:30 AM tomorrow through timing:

#### 1. Complete cooking preparation according to Page 10.

- The proportion of porridge to water can be adjusted according to personal taste.

#### 2. After power-on, press the “Porridge” function key.

- The “Porridge” indicator illuminates; other function indicators are not bright.
- Press the “Timer” key within 10s after pressing of the “Porridge” function key, and adjust the preset cooking time.



#### 3. Press the “Timer” key

- Press and hold the “Timer” key successively until the figure “10.5” appears on the display screen, indicating that the pressure cooker ends its cooking at 7:30 AM tomorrow after the end time of cooking is adjusted to be 10.5 hours.
- Within 10s after selection, the pressure cooker will confirm the selection. (Please press “Keep Warm Cancel” to cancel the operation).

#### 4. Cooking ends at 7:30 AM tomorrow

- The time required for making porridge is about 45min. The cooking time may vary a bit with voltage, amount of porridge and water.
- After cooking, the corresponding function indicator goes out, the warm indicator illuminates (yellow), and emits a sound prompt (10 beeps). The electric pressure cooker enters into the warming mode.

#### 5. Open the cover according to “Safe Cover Opening” on Page 11

- If the float valve has fallen, the cover can be opened and the food served.
- If the float valve has not fallen, put a wet towel around the cover to quicken the cooling down time, then open the cover after the float valve drops.
- Long periods of keeping warm is not recommended to avoid adverse effects on the texture and quality of the porridge.

#### Note:

1. Long time periods of preset timing cooking is not recommended.
  2. Minimum timing period of the “Porridge” function key is 1.5 hours.
  3. Step 2 and Step 3 can be operated in either order.
- To make porridge by using this cooker, the optimal proportion of porridge to water is about 1:7.
  - When cooking sticky food, disable the compulsory exhaust to avoid damage to property.

## Cooking examples

### Cooking rice

#### 1. Measure the rice portion with a measuring cup and clean it

- One measuring cup of rice is about 150g, a portion suitable for serving one person;
- It is recommended not to wash rice in the inner pot;
- Correct methods of using the measuring cup:



Rice-water contrast table for making porridge with the cooker:

Rice and water amount	Rice amount (measuring cup)	Water amount (Scale)
Little	0.5	2-3
Moderate	1	4-5
Large	1.5	7-8

#### 2. Add water to the corresponding water level

- Put the cleaned rice into the interior pot and fill it with water to a corresponding water level;
- The scale line inside the inner pot indicates the cooking reference water level; For example: to cook 2 cups of rice, add water to the scale line “2”;
- The amount of water may vary with the type of rice and hardness of the rice. Never allow the water to exceed the MAX level inside the inner pot.

#### 3. Refit the wiped inner pot into the cooker body

- After placing the inner pot, rotate the inner pot slightly from left to right to ensure full contact between the inner pot and the heating plate.

#### 4. According to instructions on page 10, fit the cover correctly and switch on

#### 5. Press the “Rice” key

- At the moment, the “Rice” function indicator illuminates, with other function indicators going out.
- The electric pressure cooker begins cooking within 10s after selection

#### 6. After cooking, the unit enters warm state automatically

- Cooking time is around 35min, but the time may slightly vary with rice amount or rice quality;

#### 7. Open the cover on according to “Safe Cover Opening” on Page 11

- After cooking, it is recommended to serve the rice after 1-3 min of keeping warm, Long periods of keeping warm is not recommended to avoid adverse effects on the texture and quality of the rice.

#### Note:

1. Long periods of time using preset timing cooking is not recommended.
2. Minimum timing period of the “Rice” function key is 1.5 hours.
3. Step 2 and Step 3 can be operated in either order.

### Warming function

- After cooking, the electric pressure cooker goes into the warm mode automatically; in the warm mode, the warm indicator is bright, and “0.0” is shown on the display screen;
- In the standby mode the warm function may also be performed by pressing the “Keep Warm/Cancel” key;
- The keep warm temperature is 60-80°C;
- Optimal keep warm time is less than 8 hours.



### 3 Care and maintenance

#### Cleaning and care

##### Caution

Never use petrol, solvents or abrasive cleaners, metal objects or hard brushes to clean the appliance.

Never put the appliance, base or power cord in water or any other liquid.

1. Turn the appliance off and disconnect it from the wall socket.
2. Let the appliance cool down completely.
3. Remove the cover and inner pot, wash them with a suitable detergent, rinse with fresh water and then wipe them dry with a soft cloth.
4. Using clean water, clean the cover, including the gasket, exhaust valve, anti-block shield, exhaust valve core and float valve, and wipe clean with a rag. After cleaning refit back onto the cover correctly .
5. Clean the cooker body with a rag. Do not immerse the cooker in water or wash with splashing water.
6. Clean the appliance after each use.

##### Note

Before using the appliance after cleaning, dry all parts carefully using a soft towel.

##### Storage

- If you do not plan to use the appliance for a long period of time, please store it carefully.
- Make sure the appliance is unplugged and completely dry.
- Store the appliance in a cool, dry place.
- Make sure the appliance is kept out of the reach of children.

##### Environmental note

Do not dispose of the appliance with normal household waste at the end of its service life. Consult your local authorities for disposal information and facilities available.

**Help protect the environment by recycling used appliances.**

##### Technical data

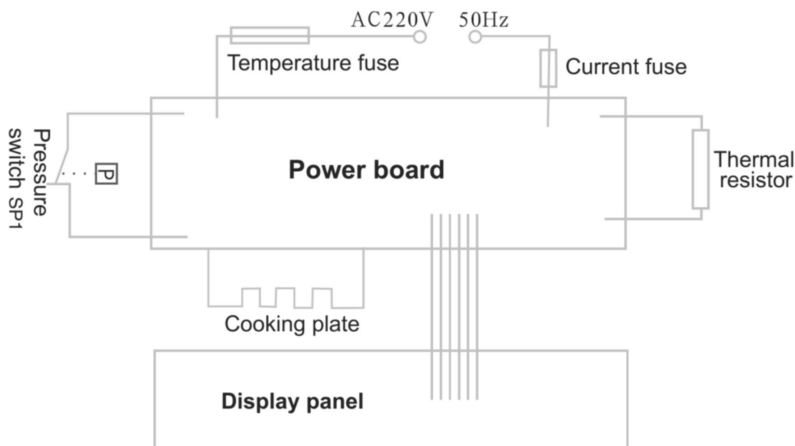
**Model:** PC 600 S

**Power supply:** 220-240V, 50/60Hz

**Power:** 1000W

**Pressure:** 70kPa

**Technical and design modifications reserved.**



## 4 Troubleshooting

S/N	Problem		Possible reason	Solution
1	Difficult to close the cover		Gasket not positioned properly	Locate the gasket properly
			Push rod jammed by float valve	Push the push rod lightly with hand
2	Difficult to open the cover		Float valve fails to fall after steam release	Press the float valve lightly with a chopstick
			Pressure exists inside the cooker	Open the cover after the pressure lowers
3	Leakage from cover		No gasket	Fit the gasket according to the requirement
			Food particles attached to gasket	Clean the gasket ring
			Gasket worn	Replace the gasket ring
			Cover not closed firmly	Close the cover properly
4	Leakage from float valve		Food particles attached to float valve gasket ring	Clean the float valve gasket
			Float valve gasket ring worn	Replace the float valve gasket
5	Float valve unable to rise		Too little food and water inside the pot	Place food and water according to allowed minimum requirements
			Little leakage from cover or exhaust valve	Contact your nearest service agent
6	Continuous exhausting from the exhaust valve does that does not stop		Exhaust valve not in sealing position	Slide the exhaust valve to the sealing position
			Pressure control fails	Contact your nearest service agent for maintenance
7	Lamp not bright after power on		Bad contact with socket	Please inspect the socket
8	All lamps flash	C1 appears on display screen	Sensor fails	Contact your nearest service agent
		C2 appears on display screen		
		C5 appears on display screen	Temperature is too high because there is no water inside the inner pot	Add water as required
			Temperature is too high because inner pot is not properly placed	Place the inner pot properly
		C6 appears on display screen	Pressure switch fails	Contact your nearest service agent
9	Rice half cooked/too hard		Too little water added	Add more water
			Cover closed prematurely	After the time is up, release steam and open the cover in 5 minutes
10	Rice too soft		Too much water added	Reduce water level

## 5 Branches

If you have followed the instructions and still have a problem, contact the customer care line on 086 100 3339. They will be able to advise you on any aspect of the appliance.

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### South African Branches:

#### **BLOEMFONTEIN**

Unit Number 5  
Monument Business Park  
50 Monument Road  
Oranjesig, Bloemfontein  
[Bloemfontein.Service@defy.co.za](mailto:Bloemfontein.Service@defy.co.za)

#### **CAPE TOWN**

5A Marconi Rd. Montague Gardens, 7441  
[CapeTown.Service@defy.co.za](mailto:CapeTown.Service@defy.co.za)

#### **DURBAN**

135 Teakwood Road, Jacobs,  
Durban, 4052  
[Durban.Service@defy.co.za](mailto:Durban.Service@defy.co.za)

#### **EAST LONDON**

Robbie de Lange Road, Wilsonia,  
East London, 5201  
[EastLondon.Service@defy.co.za](mailto:EastLondon.Service@defy.co.za)

#### **GAUTENG, MIDRAND**

127 15th Road, Cnr Pharmaceutical & 15th Rd,  
Midrand, Gauteng  
[Gauteng.Service@defy.co.za](mailto:Gauteng.Service@defy.co.za)

#### **POLOKWANE**

87 Nelson Mandela Drive, Superbia 0699  
[Polokwane.Service@defy.co.za](mailto:Polokwane.Service@defy.co.za)

#### **PORT ELIZABETH**

112 Patterson Road, North End, Port Elizabeth  
6001  
[PortElizabeth.Service@defy.co.za](mailto:PortElizabeth.Service@defy.co.za)

### Sub-Saharan Africa Branches:

#### **ZAMBIA: SOUTHGATE INVESTMENTS LTD**

Plot 1606, Sheki Sheki Road  
P.O. Box 33681  
Lusaka, 10101, Zambia  
Tel: +260 0211 242332/3  
Fax: +260 0211 242933  
[sgiservicecentre@microlink.zm](mailto:sgiservicecentre@microlink.zm)

#### **NAMIBIA: ATLANTIC DISTRIBUTORS (PTY) LTD**

10 Tienie Louw Street, Northern Industrial Area  
P.O. Box 21158, Windhoek, Namibia  
Tel: (061) 216162  
Fax: (061) 216134  
[atlantic@mweb.com.na](mailto:atlantic@mweb.com.na)

#### **ZIMBABWE: TRADECOMAFRICA**

Trade Com Africa, 183 Loreley Crescent  
Msasa, Harare, Zimbabwe  
Tel: +263 4 486165/6  
Cell: +263 772 469010  
Cell: +263 772 469011

#### **BOTSWANA: RAY MORGAN AGENCIES**

RMA Service Centre, Plot 48, East Gate  
Gaborone International Commerce Park  
Kgale View, Gaborone  
Botswana  
Tel: +267 390 3996 / 390 3912  
Fax: +267 318 7376  
Cell: +267 7134 6539  
[service@rma.co.bw](mailto:service@rma.co.bw); [raja@rma.co.bw](mailto:raja@rma.co.bw)

#### **SWAZILAND: LYND'S DISTRIBUTORS**

P.O Box 716, Mbabane, Swaziland, H100  
Tel: (00268) 2515 4310/8  
Fax: (00268) 2518 4318

#### **MOZAMBIQUE: COOL WORLD. LDA**

Rua da Resistencia No. 97B R/C  
Cell: +258 84 44 61 234  
[coolworldlda@hotmail.com](mailto:coolworldlda@hotmail.com)  
Nosso Show Room  
Av: da Industrias, Parcela No.735 \* 735A  
Machava, Maputo

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**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.  
PLEASE CONSULT THE CUSTOMER CARE LINE ON 086 100 3339 FOR DETAILS.**

## 6 Warranty

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This certificate is issued by DEFY APPLIANCES (PTY) LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of ONE YEAR from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Carry-in service. Small appliances are repaired in our service centres and are not collected from the customers home. Faulty units must be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.
2. Vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance. The Company shall not be responsible for damages caused by insect and/or animal infestation.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. **For warranties in the Republic of South Africa and Sub-Saharan Africa, please contact your nearest Defy office. Please refer to the previous page for respective South African branches and Sub-Saharan Africa branches.**
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF  
PURCHASE FOR WARRANTY PURPOSES.**