Preset Cooking Guide

Refer to this handy table to select the Multifunctional Pressure Cooker preset best suits your cooking needs!



PRESET FUNCTIONS	AMOUNT OF FOOD	COOKING MODE	EXPECTED COOKING TIME	ADJUSTABLE COOKING TIME	TEMPERATURE IN °C	HIGH PRESSURE COOKING	LOW PRESSURE COOKING	DELAYED START	KEEP WARM UP TO	KEEP WARM TEMPERATURE °C
	Small Portion	Less	3 mins	3-25 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
RICE	Normal Portion	Normal	10 mins							
	Large Portion	More	20 mins							
	Small Portion	Less	2 mins	I-10 mins	165	55~65kPa	30~50kPa		24H	60-80
FRUIT	Normal Portion	Normal	3 mins							
	Large Portion	More	6 mins							
OOUD	Small Portion	Less	30 mins	10-90 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
SOUP BROTH	Normal Portion	Normal	35 mins							
	Large Portion	More	40 mins							
	Small Portion	Less	20 mins	10-60 mins	165	55~65kPa	30~50kPa	0.5-2 4 H	24H	60-80
MULTI GRAIN	Normal Portion	Normal	40 mins							
	Large Portion	More	60 mins							
	Small Portion	Less	35 mins	25-60 mins	135			0.5-2 4 H	24H	60-80
CAKE	Normal Portion	Normal	40 mins							
	Large Portion	More	45 mins							
	Small Portion	Less	4 mins	3-15 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
FISH	Normal Portion	Normal	6 mins							
	Large Portion	More	8 mins							
DEANG	Small Portion	Less	20 mins	10-60 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
BEANS ——— CHILLI	Normal Portion	Normal	25 mins							
	Large Portion	More	35 mins							
MEAT	Small Portion	Less	30 mins	20-45 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
MEAT STEW	Normal Portion	Normal	35 mins							
	Large Portion	More	40 mins							
	Small Portion	Less	4 mins	3-30 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
POULTRY	Normal Portion	Normal	7 mins							
	Large Portion	More	10 mins							

	PRESET FUNCTIONS	AMOUNT OF FOOD	COOKING MODE	EXPECTED COOKING TIME	ADJUSTABLE COOKING TIME	TEMPERATURE IN °C	HIGH PRESSURE COOKING	LOW PRESSURE COOKING	DELAYED START	KEEP WARM UP TO	KEEP WARM TEMPERATURE °C
	EGG	Small Portion	Less	5 mins	I-10 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
		Normal Portion	Normal	6 mins							
		Large Portion	More	7 mins							
		Small Portion	Less	3 mins	3-30 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
	STEAM	Normal Portion	Normal	10 mins							
		Large Portion	More	15 mins							
		Small Portion	Less	5 mins	5-45 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
	STERILISE	Normal Portion	Normal	30 mins							
		Large Portion	More	35 mins							
		Small Portion	Less	6 hours	4-24 hours	35-42					
	YOGHURT	Normal Portion	Normal	8 hours							
		Pasteurisation	More	Boil		71-83					
		Small Portion	Less	4 hours	30 mins-12 hours	88-98			0.5-24H	24H	60-80
	SLOW COOK	Normal Portion	Normal	8 hours							
		Large Portion	More	10 hours							
		Small Portion	Less	5 mins	I-30 mins	175				24H	60-80
	SAUTÉ	Normal Portion	Normal	15 mins							
		Large Portion	More	25 mins							
	MANUAL	Small Portion	Less	15 mins	I-60 mins	165	55~65kPa	30~50kPa	0.5-24H	24H	60-80
		Normal Portion	Normal	30 mins							
		Large Portion	More	45 mins							

WARNING: Extreme caution should be taken when venting pressure from the Multifunctional Pressure Cooker as steam and liquid will be expelled during this process.

NOTE: The amount of time shown on the timer display reflects the cooking time only and does not include the warm up time or time to build pressure within the Multifunctional Pressure Cooker. These times will vary depending on ingredients and liquid levels inside the Multifunctional Pressure Cooker.

Please refer to the instruction manual for full instructions on how to operate the Multifunctional Pressure Cooker.



