

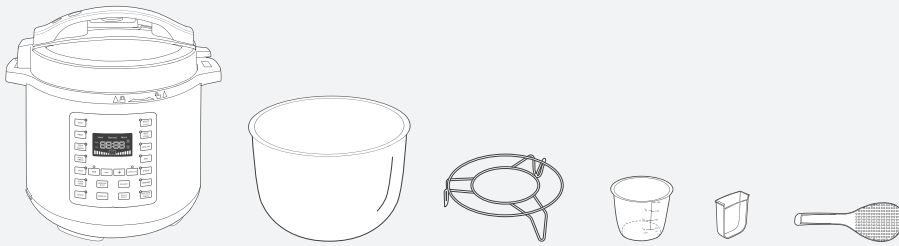
# Quick Start Guide

Follow these steps for an easy and fast way to cook delicious meals in mere minutes!

**TORO**<sup>®</sup>  
MULTIFUNCTIONAL  
PRESSURE COOKER  
Model: PC606-S

## 1 Before First Use

Wash the inner pot, steam rack, condensation cup, measuring cup and plastic spoon in warm soapy water and dry thoroughly. Check and make sure all valves are free of blockages.



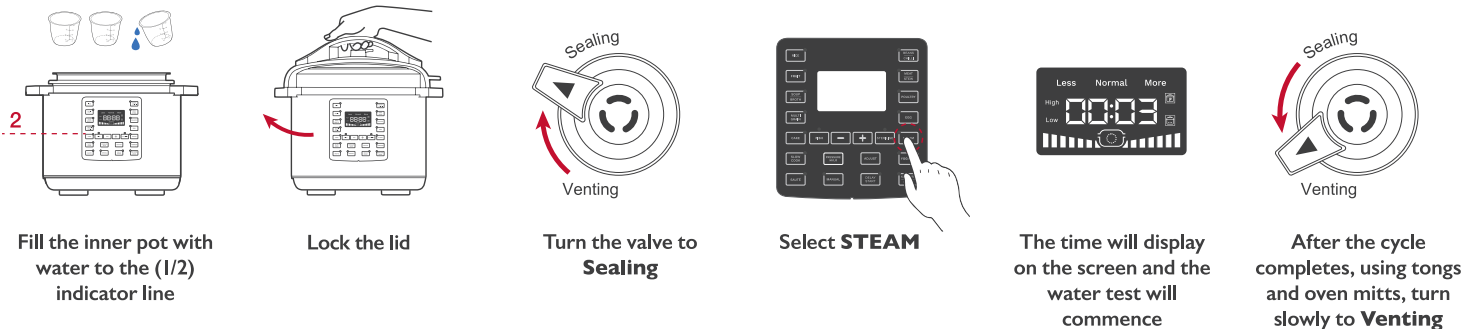
## Stop!

Check out the Cooking Guide, Presets Guide and Cooking Tips **BEFORE** using your Multifunctional Pressure Cooker.



## 2 Water Test

The water test familiarises you with the Pressure Cooker and verifies proper function.



## 3 Get Cooking!

Some recipes call for ingredients to be sautéed before pressure cooking. Press **Sauté** on your control panel. After 5 seconds, your Multifunctional Pressure Cooker will beep and the Sauté function will begin.

Sauté your ingredients according to your recipe.

Press **Keep Warm/Cancel** to end Sauté.

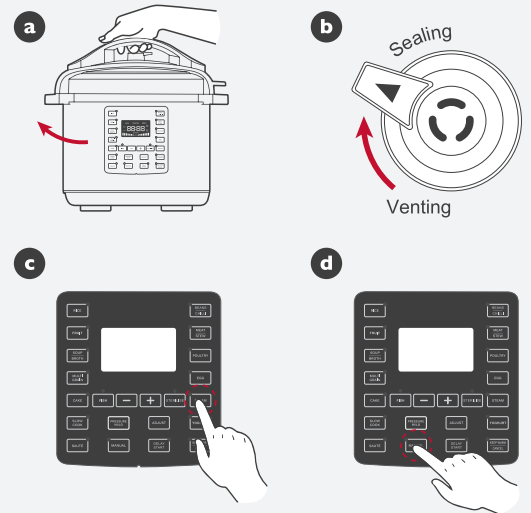


## 4 Select Your Cooking Program

Place your prepared ingredients in the Pressure Cooker, LOCK THE LID in place (a), and turn the steam valve handle to SEALING (b). You'll hear a long beep when the lid is locked in place.

Select your cooking program (c).

If needed, use the +/- buttons to manually adjust the cooking time (d). After 5 seconds your cooker will beep and your program will begin automatically.



**CAUTION:** Never exceed the MAX fill lines when pressure cooking! The maximum fill lines only apply to recipes that require pressure cooking!



For a full list of parts, accessories and directions on how to use the Pressure Cooker, please refer to the instruction manual.

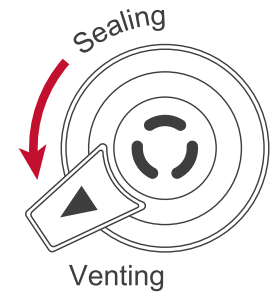
## 5 Cooking is Complete!

Now that the Pressure Cooker has finished cooking it is time to release the pressure.

See the included Cooking Tips leaflet to select which method to use.

**Natural Release:** do nothing; the pressure releases on its own.

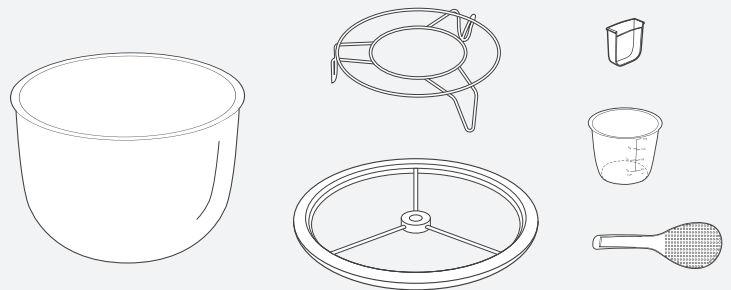
**Quick Release:** using tongs and oven mitts, turn the steam release valve to **Venting**.



**CAUTION:** Never put your hands, face or unprotected skin over the steam release valve when releasing steam. Never block the steam valve or try to open the lid while the Pressure Cooker is running or releasing pressure.

## 6 Cleaning

Wash the inner pot, rubber seal ring, steam rack, condensation cup, measuring cup and plastic spoon in warm soapy water and dry thoroughly. NEVER immerse the Pressure Cooker base in water or any other liquid. Make sure all valves are free of food and debris.



**Model:** PC606-S  
**Power:** 1000W  
**Voltage:** 220-240V  
**Frequency:** 50-60Hz

**TOTO**<sup>®</sup>  
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