

1. Overview

The KOCH SYSTEME CS Stainless Steel Pressure Cooker is a 6.3-quart stovetop appliance designed for faster cooking. It features a one-press locking lid, three adjustable pressure settings, and is constructed from 18/10 food-grade stainless steel. The cooker includes a glass lid and a steamer rack, allowing it to function as a pressure cooker, steamer, or simmer pot.



2. Features and Specifications

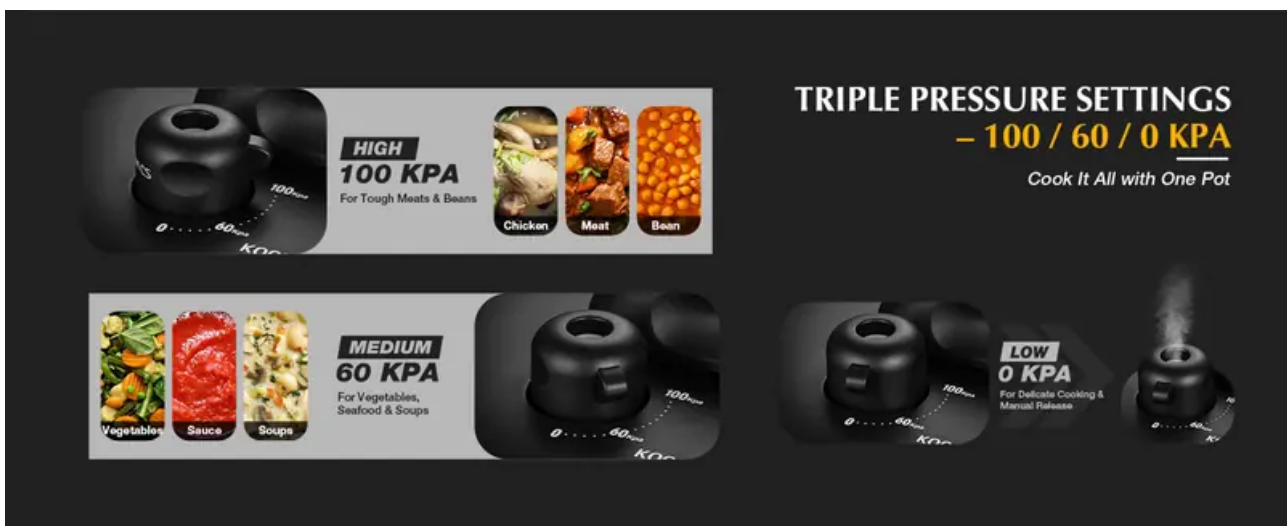
2.1 Key Features

- **One-Press Operation:** Lock and unlock the lid with a single press.

- **3 Adjustable Pressure Settings:** 100 kPa, 60 kPa, and 0 kPa for different foods.
- **8-in-1 Safety System:** Includes auto-locking valve, pressure regulator, overpressure venting, anti-block shield, steam alert whistle, and reinforced lid clamps.
- **3-in-1 Versatility:** Functions as a pressure cooker, steamer (with included rack), and simmer pot (with included glass lid).
- **Induction Compatible:** Triple-layer stainless steel base works on induction, gas, electric, and ceramic cooktops.
- **Premium Material:** Made from 304 (18/10) stainless steel for durability and corrosion resistance.

2.2 Technical Specifications

- **Brand:** KOCH SYSTEME CS
- **Capacity:** 6.3 Quarts (Also available in 8.5 QT size)
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions:** 12.13"D x 12.13"W x 11.14"H
- **Special Features:** Electric, Gas, and Induction Stovetop Compatible; One-Press Operation
- **Control Method:** Manual (Touch/Mechanical Knob)
- **Included Components:** 6.3-quart pressure pot, pressure cooker lid, glass lid, steamer rack, extra sealing ring.
- **Dishwasher Safe:** No



3. Parts Identification

- **Main Pot:** 6.3-quart stainless steel cooking vessel.

- **Pressure Cooker Lid:** Lid with one-press lock mechanism, pressure regulator, and safety valve.
- **Glass Lid:** For use when simmering or steaming without pressure.
- **Steamer Rack:** Removable rack for elevating food above water.
- **Pressure Regulator/Weight:** Selects between 100 kPa and 60 kPa pressure settings.
- **Pressure Release Valve:** Allows for manual pressure release.
- **Sealing Ring:** Gasket that ensures a pressure-tight seal (extra included).
- **Handles:** Stay-cool handles on the pot and lids.

4. Use Guide

4.1 Before First Use

1. Wash the pot, lids, steamer rack, and all accessories with warm, soapy water. Rinse and dry thoroughly.
2. Ensure the sealing ring is properly seated in the groove around the inside of the pressure lid.
3. Perform a water test: Add 3 cups of water to the pot, lock the lid, and bring to pressure over medium heat. Let it cook for 10 minutes, then release pressure and check for leaks. Ensure the steam whistle sounds.

4.2 General Cooking Instructions

1. **Prepare Food:** Place food and recommended liquid (e.g., broth, water) into the pot. Do not fill past the MAX fill line.
2. **Close the Lid:** Place the pressure lid on the pot and press down firmly until you hear a click, indicating it is locked.
3. **Select Pressure:** Place the pressure regulator on the vent pipe. Choose the setting:
 - **100 kPa (High):** For tough meats, beans, and stocks.
 - **60 kPa (Low):** For rice, stews, soups, and vegetables.
 - **0 kPa (No Pressure):** Use the glass lid for simmering or steaming.
4. **Begin Cooking:** Place the cooker on the stove over medium-high heat. Once a steady flow of steam escapes from the regulator and the whistle sounds, reduce heat to maintain a gentle, consistent hiss.
5. **Time the Cook:** Start timing your recipe once full pressure is reached (indicated by the steady hiss/whistle).

6. **Release Pressure:** After cooking time is complete, turn off the heat.

- **Natural Release:** Let the pressure drop on its own (can take 10-20 minutes). The lid will unlock when pressure is fully released.
- **Quick Release:** Carefully use a utensil to move the pressure regulator to the venting position. Keep hands and face away from the steam. Do not attempt to open the lid until all pressure is released and the float valve has dropped.

7. **Open the Lid:** Once all pressure is released, press the lid handle to unlock and open it away from you to avoid residual steam.



4.3 Using as a Steamer or Simmer Pot

- **For Steaming:** Place the steamer rack in the pot with water below it. Add food to the rack. Use the pressure lid but set the regulator to 0 kPa, or use the glass lid.
- **For Simmering:** Use the glass lid instead of the pressure lid. The pot can be used like a standard saucepan.

5. Safety Information

The cooker is equipped with multiple safety features. Understanding and following these instructions is critical.

- **Never force the lid open.** It will only open when internal pressure is fully released.
- Always ensure the sealing ring is clean, properly positioned, and in good condition before each use.
- Do not fill the pot beyond the MAX fill line, especially for foods that expand (e.g., rice, beans).
- Use adequate liquid as specified in recipes to generate necessary steam.
- Keep hands, face, and body away from the steam release valve and vent pipe.
- Do not use on a heat source larger than the pot's base.
- The steam alert whistle is a key indicator. If it stops hissing during cooking, the heat may be too low to maintain pressure.
- Clean the vent pipe and pressure regulator regularly to prevent food particle blockages.
- Inspect the cooker regularly for signs of damage, especially the sealing ring and lid mechanisms. Discontinue use if any part is damaged.



6. Cleaning and Maintenance

- Allow the cooker to cool completely before cleaning.
- The stainless steel pot, glass lid, and steamer rack can be washed with warm, soapy water. Use a non-abrasive sponge.
- **Do not immerse the pressure cooker lid in water.** Wipe the exterior with a damp cloth. The pressure regulator, valve, and removable sealing ring should be taken off and washed separately.

- Ensure all parts, especially the vent pipe and valve, are completely dry before reassembly and storage.
- Store the cooker with the lid upside down or slightly ajar to allow air circulation and prevent odor in the sealing ring.
- Periodically check the sealing ring for flexibility and signs of wear. Replace if cracked, stiff, or misshapen.

7. Troubleshooting

- **Lid won't lock:** Check that the sealing ring is properly seated and the lid is aligned correctly with the pot handles.
- **Steam escapes from the sides:** Ensure the lid is fully locked and the sealing ring is clean and undamaged.
- **Pressure doesn't build:** Verify the regulator is set correctly on the vent pipe and that there is sufficient liquid and heat.
- **Food is undercooked:** Cooking time may need adjustment. Ensure full pressure was reached (steady hissing) before starting the timer.
- **Whistle doesn't sound:** The heat may be too low, or the vent pipe/regulator may be blocked. Clean the components and ensure adequate heat.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.