

1. Overview

This manual provides instructions for the safe and effective use of the KOCH SYSTEME CS Stainless Steel Pressure Cooker. This is an 8.5-quart (8.5QT) stovetop pressure cooker constructed from 18/10 food-grade stainless steel. It is designed for use on induction, gas, electric, and ceramic cooktops.



The cooker features a one-press locking lid, three adjustable pressure settings, and includes a glass lid and steamer rack for multi-functional cooking (pressure cooking, steaming, simmering).

2. Safety Information

WARNING: Improper use of a pressure cooker can result in severe burns or other injury. Read all instructions before first use.

2.1 Important Safety Precautions

- Always ensure the lid is correctly locked before applying heat. Pressure will only build when the lid is fully locked.
- Never attempt to force the lid open while the cooker is pressurized. The auto-locking valve prevents opening under pressure.
- Do not fill the pot beyond the maximum fill line (typically 2/3 full for most foods, 1/2 full for foods that expand like rice or beans).
- Keep your face and hands away from steam release valves and vents.
- Use only with adequate liquid as specified in recipes. Cooking without sufficient liquid may damage the pot and create a safety hazard.
- This cooker is for stovetop use only. It is not an electric appliance.
- Always release pressure according to the instructions before opening the lid.

2.2 8-in-1 Safety Protection System

The cooker incorporates multiple safety features:

1. **Lid Lock Safety:** Pressure builds only when the lid is fully locked.
2. **Auto-Locking Valve:** Prevents the lid from being opened while internal pressure is high.
3. **Steam Alert Whistle/Regulator:** Signals when cooking pressure is reached and regulates pressure during cooking.
4. **Pressure Regulator:** Maintains consistent internal pressure.
5. **Overpressure Venting:** Provides an emergency release if pressure exceeds safe limits.
6. **Anti-Block Shield:** Prevents food from blocking the primary steam vent.
7. **Reinforced Lid Clamps:** Securely hold the lid in place during cooking.
8. **Heat-Resistant Handles:** Stay cool on the stovetop for safer handling.

3. Parts Identification



- **Main Pot:** 8.5QT capacity, 18/10 stainless steel body with triple-layer base.
- **Pressure Cooker Lid:** Stainless steel lid with locking mechanism, pressure regulator, and safety valves.
- **Glass Lid:** For use when simmering or steaming without pressure.
- **Steaming Rack:** Elevates food for steaming.
- **Pressure Regulator/Weight:** The movable piece on the lid that sets the pressure level (100 kPa, 60 kPa, or 0 kPa).
- **Locking Lever/Button:** The one-press mechanism to lock and unlock the lid.
- **Primary Steam Vent:** The main pathway for steam to exit, fitted with the pressure regulator.
- **Safety Release Valve:** An additional pressure release mechanism.
- **Handles:** Heat-resistant handles on the pot and lid.

4. Before First Use

1. Remove all packaging materials, stickers, and tags.

2. Wash the pot, both lids, steamer rack, and all removable parts with warm, soapy water. Rinse and dry thoroughly.
3. Assemble the lid according to the provided diagrams, ensuring the sealing ring (gasket) is properly seated in its groove.
4. Conduct a water test: Add 3 cups of water to the pot, lock the lid, and heat on medium until the pressure regulator indicates pressure. Let it cook for 5 minutes, then release pressure and open. This cleans the interior and verifies proper operation.

5. Operating Instructions

5.1 General Cooking Steps

1. **Prepare Food:** Cut ingredients to appropriate sizes.
2. **Add Ingredients:** Place food and required liquid (e.g., water, broth) into the pot. Do not exceed the maximum fill lines.
3. **Lock the Lid:** Place the pressure lid on the pot and press the locking lever/button until it clicks into the locked position. Ensure it is fully secured.
4. **Select Pressure:** Set the pressure regulator to the desired setting (100 kPa, 60 kPa, or 0 kPa) by placing it over the corresponding pin or vent.
5. **Apply Heat:** Place the cooker on the stove over high heat until the pressure regulator indicates pressure has been reached (steady rocking or hissing).
6. **Reduce Heat:** Immediately lower the heat to the minimum level required to maintain pressure (a gentle, steady rocking or hissing). Begin timing your recipe.
7. **Release Pressure:** After the cooking time is complete, turn off the heat. Release pressure using either the Natural Release or Quick Release method (see 5.2).
8. **Open Lid:** Once all pressure is released and the locking valve drops, unlock and carefully open the lid, tilting it away from you to avoid steam.



5.2 Pressure Release Methods

- **Natural Release (NR):** Let the cooker sit off the heat until the pressure drops on its own (the locking valve drops). This can take 10-30 minutes. Use for foods that foam or contain lots of liquid.
- **Quick Release (QR):** Carefully move the pressure regulator to the "Vent" or "0 kPa" position using a long utensil. Keep your face and hands clear of the escaping steam. Release pressure completely before opening.

NOTE: Always follow your specific recipe's instructions for which release method to use.

5.3 Pressure Settings Guide

Setting	Pressure (kPa)	Best For
High	100	Tough cuts of meat, beans, stocks, bone broth.
Low	60	Everyday meals: rice, stews, soups, vegetables, poultry.
Vent/ Simmer	0	Using with the glass lid for simmering, reducing sauces, or gentle cooking of fish and eggs.

6. Use Guide & Features

6.1 3-in-1 Versatility



1. **Pressure Cooking:** Use the pressure lid with the sealing ring. Follow the general operating instructions.

2. **Steaming:** Place the steamer rack in the bottom of the pot. Add water below the level of the rack. Place food on the rack. Use the pressure lid set to 0 kPa (vent) or the glass lid. Steam until food is tender.
3. **Simmering/Sautéing:** Use the pot with the glass lid as a regular stockpot for simmering soups, making sauces, or boiling pasta.

6.2 One-Press Locking Lid

To lock: Align the lid arrows with the pot handles and press down on the locking lever/button until it audibly clicks and sits flush.

To unlock: After pressure is fully released, press the same lever/button to disengage the lock. The lid can then be lifted off.

6.3 Cooktop Compatibility

The triple-layer stainless steel base is compatible with:

- Induction cooktops
- Gas stoves
- Electric coil or solid element stoves
- Ceramic glass cooktops

Ensure the pot base is clean, dry, and flat for optimal contact and heating efficiency.

7. Cleaning and Maintenance

- Allow the cooker to cool completely before cleaning.
- The main pot, glass lid, and steamer rack are **dishwasher safe** (top rack recommended).
- The **pressure cooker lid assembly (including the sealing ring)** should be washed by hand. Do not immerse the entire lid assembly in water. Wipe the exterior and interior surfaces with a damp cloth. The sealing ring, pressure regulator, and anti-block shield can be removed for separate washing.
- Dry all parts thoroughly before storage.
- Store the pot with the lid slightly ajar or inverted to allow air circulation and prevent odors in the sealing ring.
- Inspect the silicone sealing ring regularly for cracks, tears, or loss of elasticity. Replace if damaged.

HIGH PRESSURE COOKS IN MINUTES

Quick Cooking • Time Saving • Energy Saving

SAVE **70%** OF TIME



CSK

0.3
hours

1.5
hours

OTHERS:

3
hours

TRADITIONAL:

8. Troubleshooting

Problem	Possible Cause	Solution
Lid will not lock.	Lid is misaligned; sealing ring is out of place; food debris on rim.	Realign arrows with handles. Check and reseal sealing ring. Clean the pot and lid rims.
Steam escapes from the sides of the lid.	Lid is not locked properly; sealing ring is damaged, dirty, or missing.	Ensure lid is fully locked. Clean, reseal, or replace the sealing ring.
Pressure does not build.	Insufficient liquid; heat too low; lid not locked; regulator on vent setting.	Add required liquid. Increase heat. Ensure lid is locked. Set regulator to 60 or 100 kPa.
Food is undercooked.	Cooking time too short; insufficient liquid; overfilled pot.	Increase cooking time. Ensure minimum liquid is used. Do not exceed fill lines.
Pressure regulator does not rock/hiss.	Vent is clogged; regulator is on wrong setting.	Turn off heat, release pressure, and clean the vent and regulator. Ensure correct setting.

9. Specifications

Brand	KOCH SYSTEME CS
Model Number	4895269401554
Capacity	8.5 Quarts (8.5QT)
Material	18/10 Food-Grade Stainless Steel
Base	Triple-Layer Stainless Steel (Induction Ready)
Product Dimensions	12.13"D x 12.13"W x 13.19"H
Pressure Settings	100 kPa, 60 kPa, 0 kPa (Vent)
Included Components	8.5 quart pot, pressure cooker lid, glass lid, steamer rack, extra sealing ring.
Dishwasher Safe	Pot, glass lid, rack: Yes. Pressure lid assembly: Hand wash only.

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.

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