



GPC201SS-20 Pressure cooker

User Guide

220-240V~50/60Hz, 1000W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

About this guide

We've written this manual to help you get the most from your Pressure Cooker. Please keep hold of it for future reference.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.



CAUTION, HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE PRESSURE COOKER BODY. ONLY USE THE HANDLES AND KNOBS.

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is a portable pressure cooker with a maximum working pressure of 80kPa, with integrated heating. This appliance is only suitable for domestic use and is not designed for commercial use.
3. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
4. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
5. Children shall not play with the appliance.
6. Keep children and pets away from the appliance during and after operation.
7. Before connecting the pressure cooker to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.
8. Please don't dismantle. If a fault occurs, have the pressure cooker inspected in a qualified repair shop or return to us at ASDA.
9. Remove all packaging prior to use. Inspect the product for any

damage before use. If damage is found, notify ASDA to exchange the product.

10. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
11. Do not use if the appliance, cord or plug is damaged.
12. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
13. To avoid fire, electric shock, or injury, never immerse the pressure cooker, cord, or plug in water or liquid. Do not use with wet hands.
14. Always place on a firm, level, heat-resistant surface, out of reach of children.
15. Do not place the appliance against a wall or other appliances. Leave at least 15cm (6") free space at the back, top and sides of the appliance. Do not place anything on top of the appliance.
16. Do not place the appliance on or near a hot gas or electric stove, electric heating plates or in a heated oven.
17. Do not place near flammable materials, such as tablecloths, curtains or blinds.
18. Keep appliance out of direct sunlight.
19. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
20. Do not leave the pressure cooker unattended when in use.
21. Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter "Cleaning the pressure cooker after use".
22. Always turn off the pressure cooker and unplug at the mains socket after use.
23. Unplug the appliance from the mains power and allow it to cool down completely before cleaning or storing.
24. Do not use attachments not recommended by the manufacturer.
25. Do not move the appliance whilst it's operating. Appliances should be positioned in a stable situation to avoid spillage of hot liquids.
26. The appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker, so always ensure the lid is fully closed and locked before operating, unless using the Sauté/Sear function.

27. Surfaces of the pressure cooker will become hot when in use. Take care to only touch the handles or buttons.
28. Never overfill or exceed the 'MAX' marker on the inner pot.
29. Do not fill the pressure cooker beyond 2/3 of its capacity. When cooking food that expands during cooking, such as rice or dehydrated vegetables, do not fill the pressure cooker to more than half of its capacity. Follow pressure cooker guidance in recipes for specific foods.
30. Be aware that some foods, such as cranberries, oatmeal, porridge oats and spaghetti, can foam, froth and splutter, which can clog the steam release valve. Always follow the guidance in the recipes to avoid this.
31. **DO NOT** open the pressure cooker until the appliance has cooled down and all the internal pressure has been released. If the lid is difficult to open it is an indication that the cooker is still pressurised. Do not force the lid open, wait until all the pressure is released.
32. **WARNING!** Never force open the pressure cooker. If you need to stop and open the pressure cooker, press the stop button and carefully rotate the steam release valve to release the pressure.
33. **DO NOT** use deep or shallow frying oil in the pressure cooker, except as directed in the instructions for Sauté/Sear mode **ONLY**.
34. **WARNING!** Steam can be emitted from the appliance and scald. Always take care when opening the lid.
35. Do not use the appliance without any food and liquid inside the inner pot.
36. Be aware that foods with high liquid or starch content are susceptible to splattering. Always allow the pressure cooker to cool down on its own for around 15 – 25 minutes.
37. Always check the steam release valve and floating valve before use to ensure they aren't clogged. Clean if necessary.
38. Environmental information: If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.
39. This appliance is a portable pressure cooker with a maximum working pressure of 80kPa working pressure. The capacity is 5.5L.
40. The heating source is an electrical element under the inner pot.

41. The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
42. **WARNING!** Avoid spillage on the connector.
43. **WARNING!** Misuse may lead to injury. Use this appliance solely in accordance with these instructions.
44. **WARNING!** The heating element surface is subject to residual heat after use.
45. Do not let children near the pressure cooker when in use.
46. Take care if moving the pressure cooker when it is pressurised. Steam may suddenly be emitted from the release valve. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
47. After cooking meat with a skin (e.g. sausages), which may swell under the effect of pressure, do not prick the meat while the skin is swollen as the steam emitted could cause scalding.
48. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
49. Use the appropriate heat source(s) according to the instructions for use.
50. Do not tamper with any of the safety systems beyond the maintenance instructions.
51. Only use manufacturer's spare parts in accordance with the relevant model. In particular, never use a body and a lid from a compatible manufacturer.

Important safety reminders

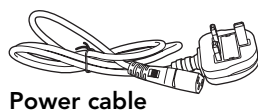
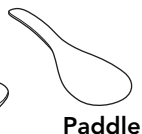
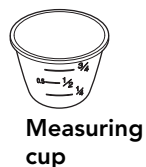
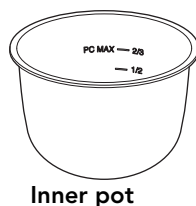
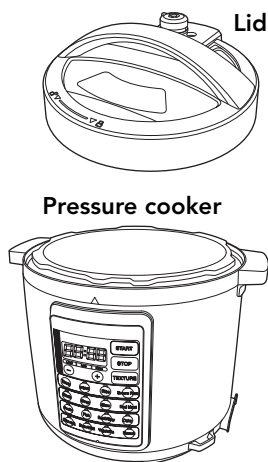
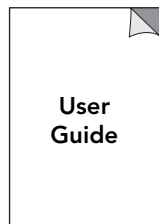
Never force open the lid - this indicates the cooker is still pressurised.

Always use a kitchen utensil to open the steam release valve, and keep all body parts away from the valve as it may be hot, and hot steam will be emitted.

Use the natural pressure release method for foods with skin (e.g. sausages or chicken), recipes with high liquid levels, and high starch foods such as rice, porridge oats and pasta.

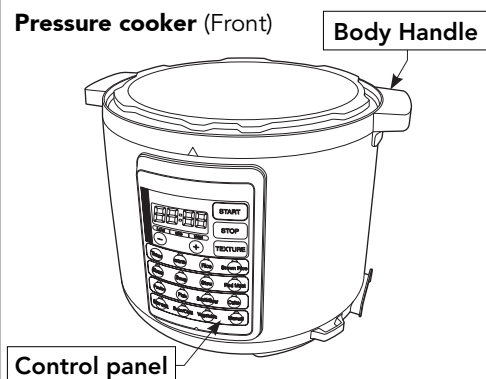
We recommend wearing an apron and oven gloves to protect from any hot food splashes or steam when releasing steam using the valve, or when opening the lid.

What's in the box

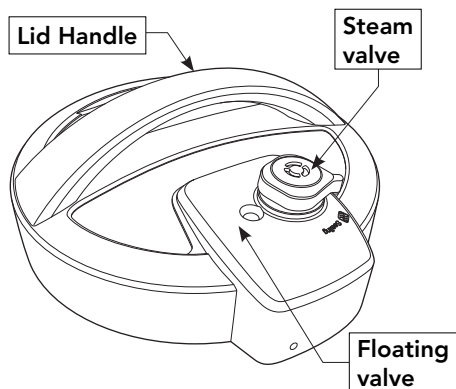


Features

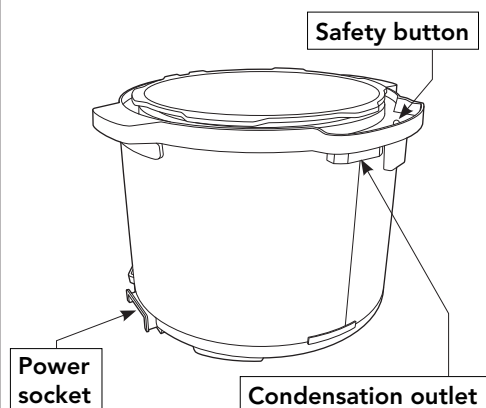
Pressure cooker (Front)



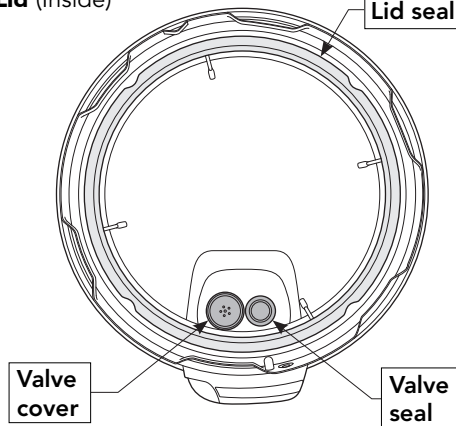
Lid (Back)



Pressure cooker (Back)



Lid (Inside)

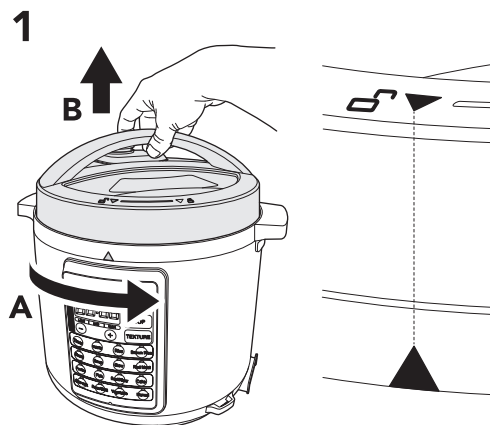


Before using

1. Grip the handle on the top of the lid and turn anti-clockwise (A).

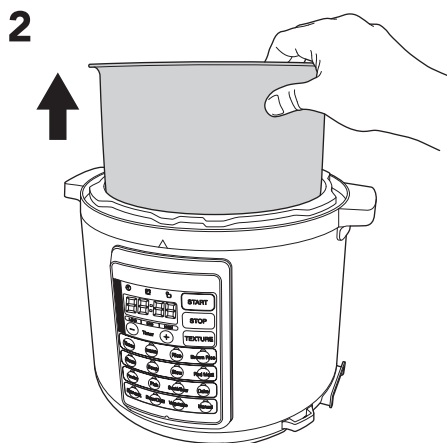
Check that the arrow head on the top of the outer body aligns with the  (unlocked) symbol on the lid.

Lift the lid off the outer body (B).



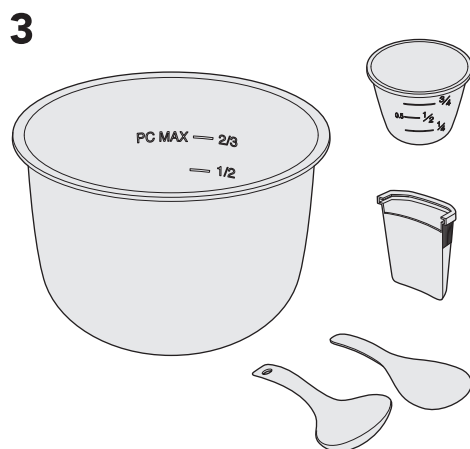
2. Lift the inner pot out of the outer body.

Empty all of the accessories and components out of the inner pot.



3. Wash the inner pot, measuring cup, condensation collector, ladle and paddle in hot soapy water then rinse. Dry the items with a soft dry cloth.

Do not wash in a dishwasher or use abrasive cleaning agents as this will damage the surface of the items.



4. Wipe the body and lid of the pressure cooker with a damp cloth and then dry with a soft dry cloth.

4



5. Slot the inner pot into the pressure cooker and rotate clockwise and anti-clockwise to ensure it is correctly inserted.

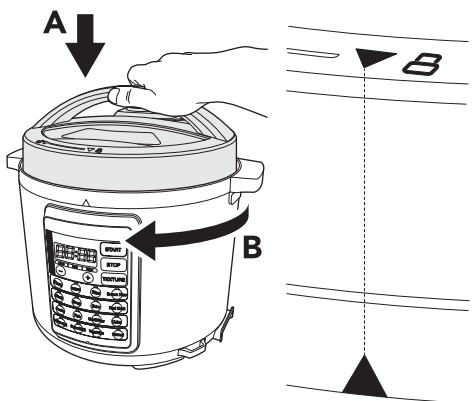
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6. Slot the lid back onto the pressure cooker, align the arrow next to the  (unlocked) symbol and the arrow on the lip of the pressure cooker and lower (A).

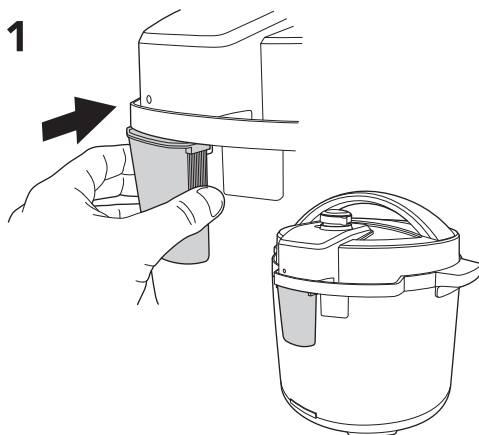
Rotate the lid clockwise as far as it will go until the arrow on the lip of the pressure cooker aligns with the  (locked) symbol (B).

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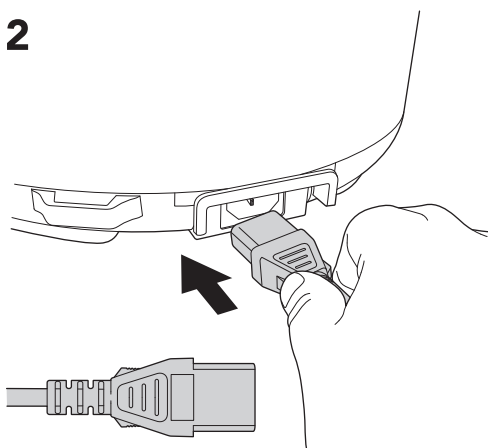


Setting up

1. Slot the condensation collector onto the condensation outlet on the back of pressure cooker.



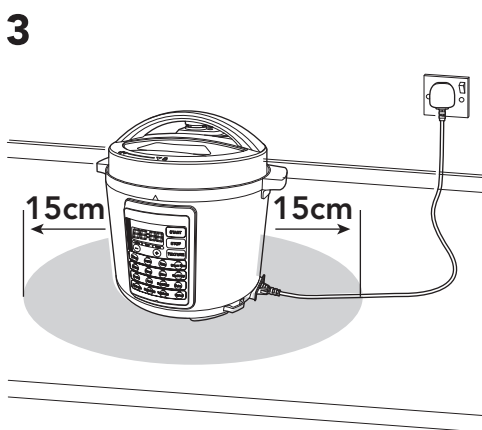
2. Slot the end of the power cable into the power socket on the side of the pressure cooker as shown in the diagram.



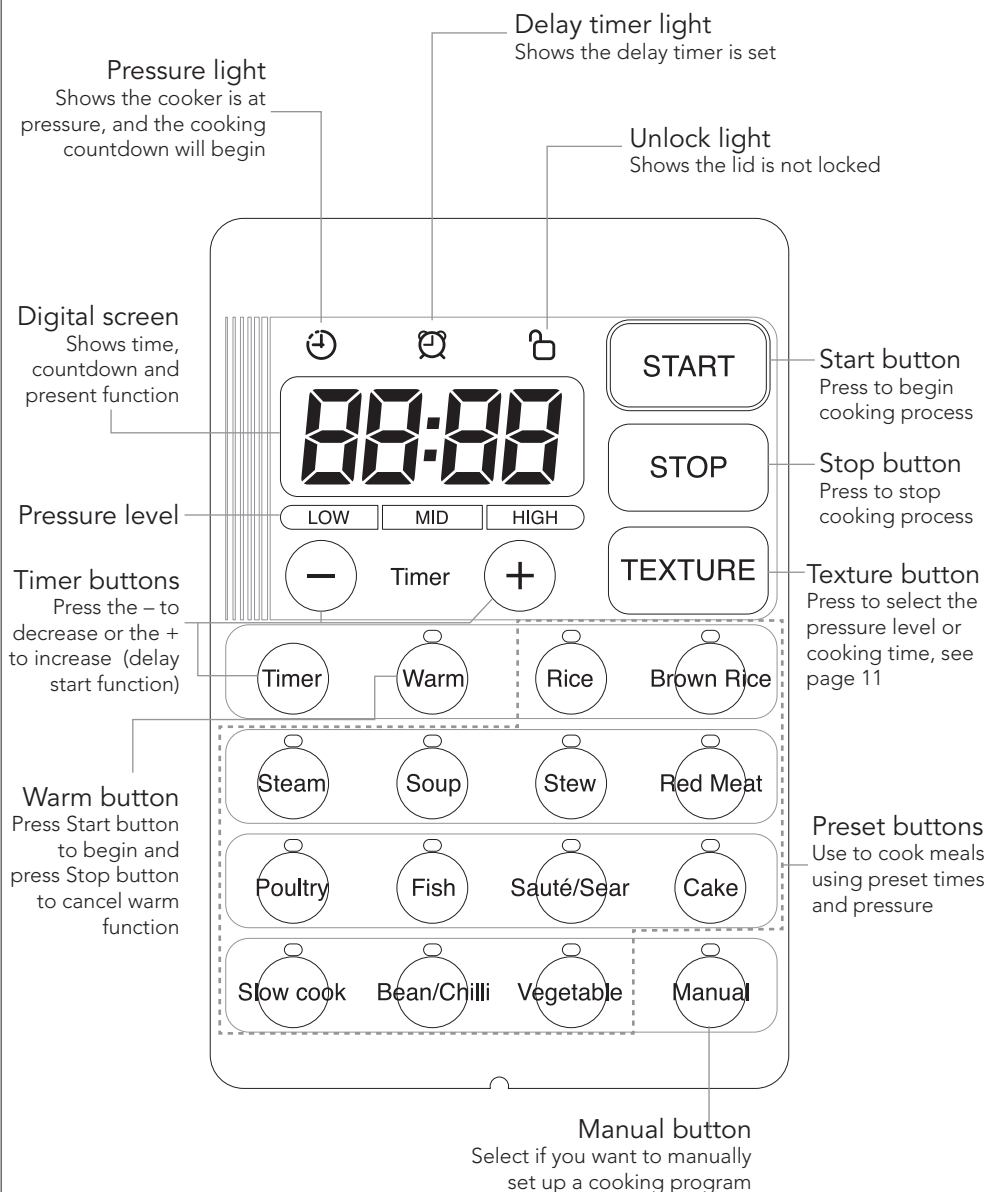
3. Place the pressure cooker on a flat, stable, heat resistant surface with approximately 15cm of space on all sides and within easy reach of a mains socket.

IMPORTANT: Never place the pressure cooker under wall cupboards or near curtains or wall coverings that could be adversely affected by steam.

Your pressure cooker is now ready for use.



Control panel



Note: The below list is an approximate guide to pressure and slow cooking modes.

Cooking program	Default time for texture selected			Start delay	Steam valve setting
	LOW	MID (default)	HIGH		
Rice (use 1:1 ratio rice to water)	12 mins	13 mins	15 mins	Yes	 Sealing
Brown rice (use 1:1 ratio rice to water)	20 mins	22 mins	25 mins	Yes	 Sealing
Steam	10 mins	20 mins	40 mins	Yes	 Sealing
Soup	20 mins	30 mins	40 mins	Yes	 Sealing
Stew	30 mins	40 mins	50 mins	Yes	 Sealing
Red meat	20 mins	30 mins	40 mins	Yes	 Sealing
Fish	3 mins	5 mins	8 mins	Yes	 Sealing
Poultry	15 mins	20 mins	30 mins	Yes	 Sealing
Sauté/Sear	10 mins	20 mins	30 mins	No	No lid will be used
Cake	35 mins	36 mins	40 mins	No	 Sealing
Slow cook (equivalent to high temperature in conventional slow cooker)	4 hours	6 hours	8 hours	No	 Venting
Bean/chilli	30 mins	40 mins	50 mins	Yes	 Sealing
Vegetable	3 mins	5 mins	8 mins	Yes	 Sealing
Manual	1 to 60 mins (30 mins default)			Yes	 Sealing

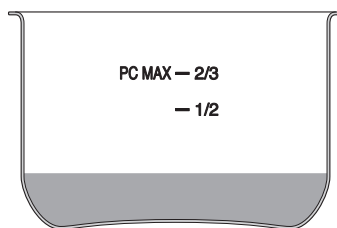
Filling the inner pot

1. Remove the inner pot from the pressure cooker.
2. Place the ingredients for the recipe into the inner pot.
3. Now place the liquid required in the inner pot.
4. Wipe the top edge and outside of the pot to remove any spillage.

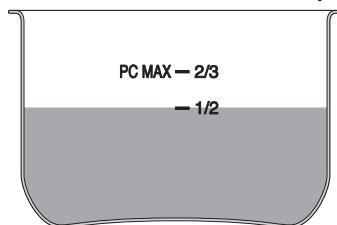
IMPORTANT: Do not over fill the inner pot, we suggest only filling to 2/3rds of its capacity to prevent overflow when cooking.

IMPORTANT: When using ingredients that expand during cooking, we recommend that you only half fill the inner pot.

Minimum fill level = 2 cups



Preferred fill level = 8 cups



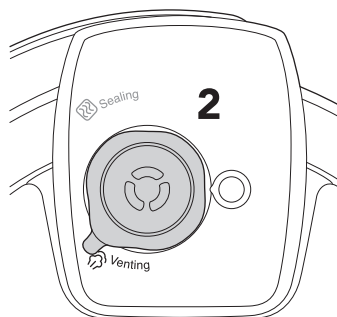
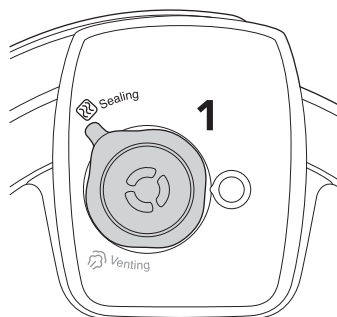
Setting the steam valve

1. **Sealing:** Turn the steam valve to this position to seal the pressure cooker and retain the steam.
2. **Venting:** Turn the steam valve to this position to release the steam after cooking or when pressure cooking is not required for the recipe.

WARNING: When you turn the steam valve to venting, always wear oven gloves to turn the pressure valve to the open position. This will protect against hot steam.

NOTE: You cannot open the lid until the steam has been vented.

IMPORTANT: Please always wear oven gloves when opening the lid as the inside of the lid, inner pot and food will be very hot.

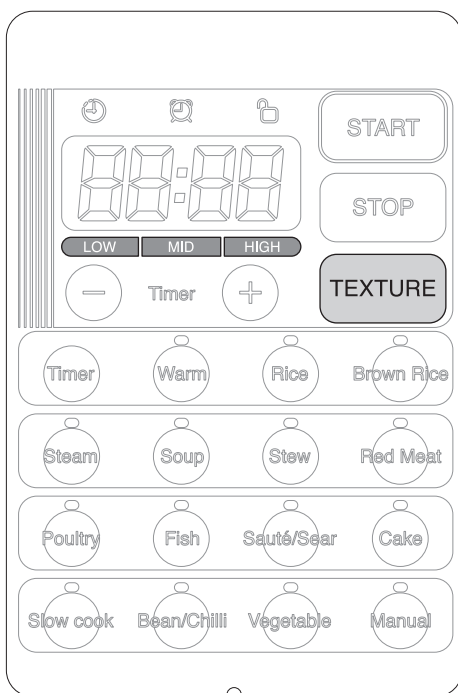


Changing texture

You can change the pressure setting of your pressure cooker using the **TEXTURE** button on the control panel.

You can choose from 3 different pressure levels at LOW, MID or HIGH by pressing the **TEXTURE** button.

1. Select the cooking program by pressing preset button that you want to use on the front of the control panel first.
2. To change the pressure, press the **TEXTURE** button until the desired pressure setting is highlighted.
3. You can now set the delay timer as shown below or press the **START** button to begin the cooking process.



Setting the delay timer

IMPORTANT: Not all cooking programs support the delay timer, see the list on page 11 for more information.

1. Select the cooking program you want to use and then the **Timer** button.
2. The digital display will show 2:00 showing the default 2 hour delay before the cooking program will start. Use the + and – buttons to adjust the hours, press the **Timer** button again to adjust the minutes.
3. When the delay time is correctly shown press the **START** button to start the countdown.



Using the Sauté/Sear function

Never use the Sauté/Sear function with the pressure cooker lid fitted.

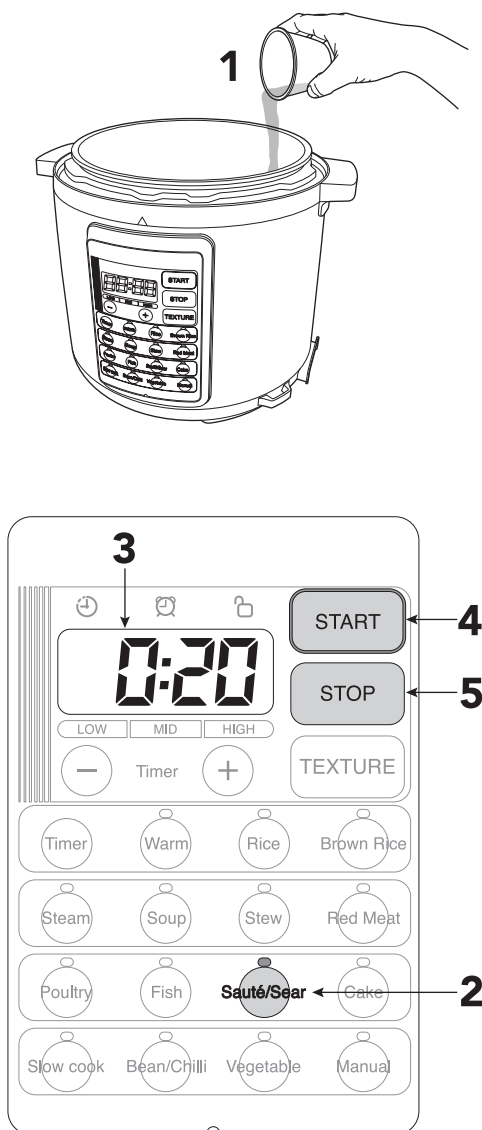
1. Remove the lid from the pressure cooker and place a small amount of oil and ingredients into inner pot. Plug your pressure cooker in and turn the power on at the socket if required.
2. Press the **Sauté/Sear** button on the control panel. The light above the button will come on.
3. The digital screen will show 0:20, this is 20 minutes of cooking time as default setting. (see page 11 for more setting information).
4. Press the **START** button to begin the cooking process. The oil will heat up and start to cook the ingredients. Stir the ingredients when cooking to prevent them from sticking to the inner pot.

IMPORTANT: Never use metal utensils in the inner pot. Only use wooden or plastic utensils.

5. When the countdown has finished you will hear a beep and the pressure cooker will go into its standby mode.

IMPORTANT: You can stop the Sauté/Sear function at any time by pressing the **STOP** button.

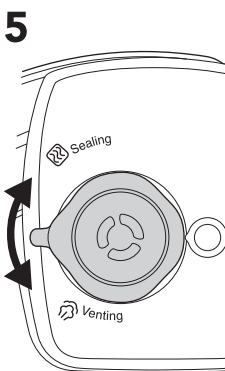
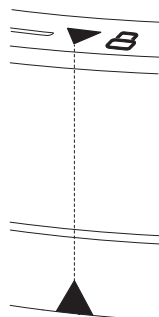
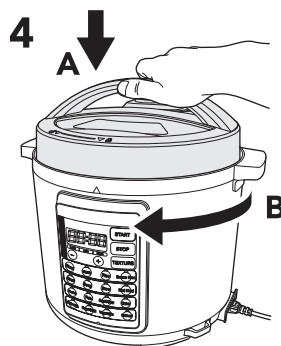
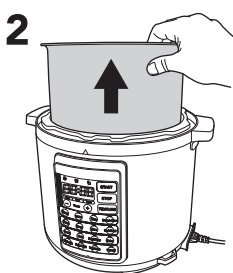
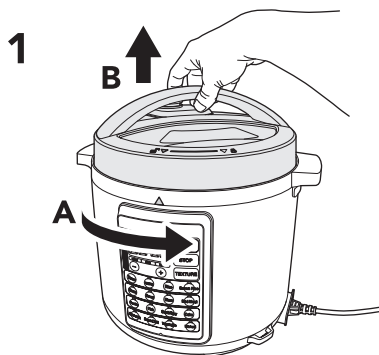
If you are going to continue cooking with another process (for example, pressure or slow cooking after searing meat), drain any excess oil from the pot and wipe the inner pot with kitchen towel after it has cooled. Always wear oven gloves when handling the appliance when hot.



Using your pressure cooker

1. Remove the lid by rotating it anti-clockwise (A) and then lifting upwards (B) off the pressure cooker.
2. Lift the inner pot out of the pressure cooker.
3. Place the ingredients and the liquid into the inner pot. Wipe any spillage off the inner pot if required. Place the inner pot into the pressure cooker and rotate to ensure it is correctly fitted.
4. Slot the lid back onto the top of the pressure cooker (A) and rotate clockwise (B) to lock in place.
5. Set the steam valve to the required position:
 -  **Sealing** position for pressure cooking.
 -  **Venting** position for cooking that does not require pressure.
6. Plug the pressure cooker in to the mains and turn the power on if required. The pressure cooker will beep and the digital display will light up --- showing it is now in standby mode.

Note: The digital display will show 'OPEN' if the arrow next to the locked symbol on the lid is not aligned to the arrow on the lip of the pressure cooker. That is a reminder to lock the lid correctly regarding above section 4.



7. Select the preset cooking program you want to use (Manual cooking is covered later in these instructions) by pressing the button on the front of the control panel.

You can now set the delay timer as shown on page 13 if required.

8. Press the **START** button to start the cooking process.

9. **IMPORTANT:** This section only applies to pressure cooking, please skip to section 10.

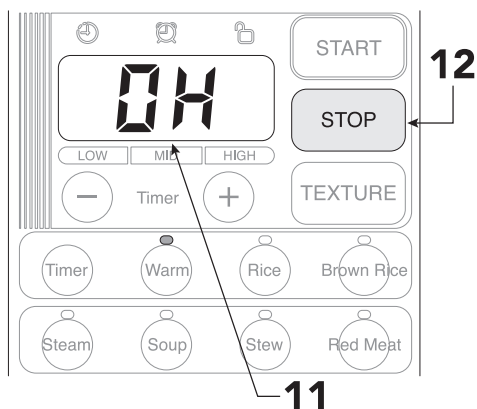
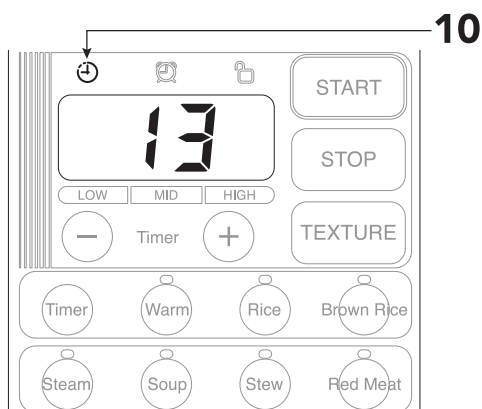
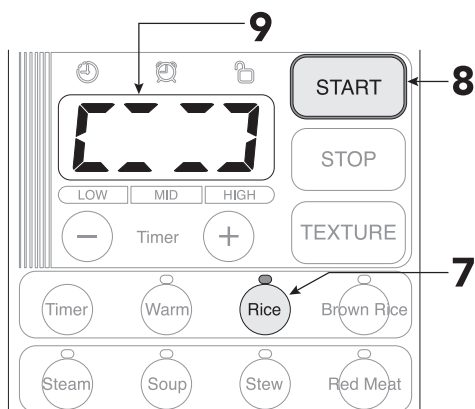
The digital display will show  and this shows the pressure cooker is heating and the pressure is building inside the cooker before countdown begins.

10. Once the pressure cooker has reach the desired pressure the  icon will be illuminated at the top of the control panel and the cooking countdown will begin.

11. After the countdown has finished, the pressure cooker will beep and automatically go into the keep warm mode. The digital screen will show '0H' to state the keep warm time in hours.

12. To cancel the keep warm mode simply press the **STOP** button.

You can now release the pressure from the pressure cooker if required.



Safely opening the pressure cooker lid

IMPORTANT: When releasing the pressure, we suggest using tongs and always wear oven gloves to turn the steam valve to the Venting position. This will protect your hand from the hot steam being released.

The lid won't open until sufficient amount of steam has vented and pressure has dropped. Press the **STOP** button to cancel the cooking or keep warm program before releasing pressure.

When opening the lid the food will be hot, we suggest you wear oven gloves and an apron to protect against any splashing. Never touch the inner pot with your bare hands as it will be very hot.

There are two methods for opening the lid shown below. We recommend using the slow method for best results with most recipes.

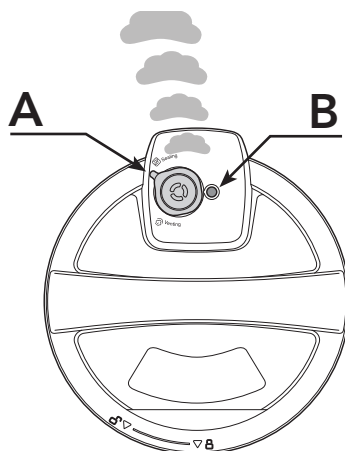
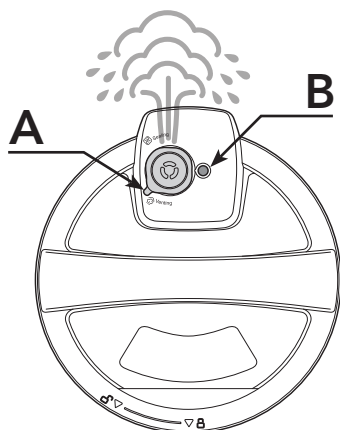
- 1. Quick method:** Allow the pressure cooker to sit for **2 minutes** then turn the steam valve to the  Venting position (**A**) using a pair of tongs or a spoon handle. Also cover your hand using oven gloves or another heat proof covering.

Once the float valve has dropped (**B**) you can open the lid by turning it anti-clockwise and lifting off.

Warning: Do not use this method for recipes with high liquid content, or foods high in starch such as potatoes or porridge oats. Liquid may be ejected from the steam valve.

- 2. Slow method:** Allow the pressure cooker to cool naturally by turning the keep warm function off by pressing the **STOP** button on the front of the control panel.

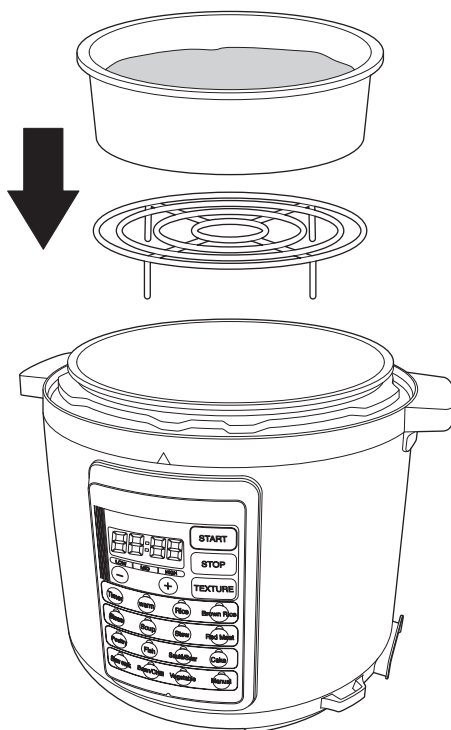
Allow the pressure cooker to naturally cool with the steam valve in the  Sealing position (**A**) until the float valve (**B**) drops. This will usually take around 15-25 minutes. Now carefully turn the steam valve to the  Venting position. You can now remove the pressure cooker lid.



Using the Cake function

1. To use this function, you will need a suitable size trivet or small oven proof tin or bowl, and cake tin (not supplied). Avoid ceramic dishes with any unglazed areas.
2. Place the trivet or bowl in the inner pot. Add water up to the minimum level (see page 12). More water can be added but only to just under the trivet so it doesn't touch the cake tin.
3. Place the cake tin onto the trivet and carefully centre it. Ensure there is space between the cake tin and the lid when it is placed back on, and a gap between the sides of the cake tin and the inner pot.
4. Refit the lid and turn clockwise to lock, turn the steam valve to the  Sealing position.
5. Press the **Cake** button then the **START** button to begin the cooking cycle.
6. After the cooking cycle has finished, the pressure cooker will beep. Release the steam following the guidance on page 17. Remove the lid and then take the cake tin out carefully.

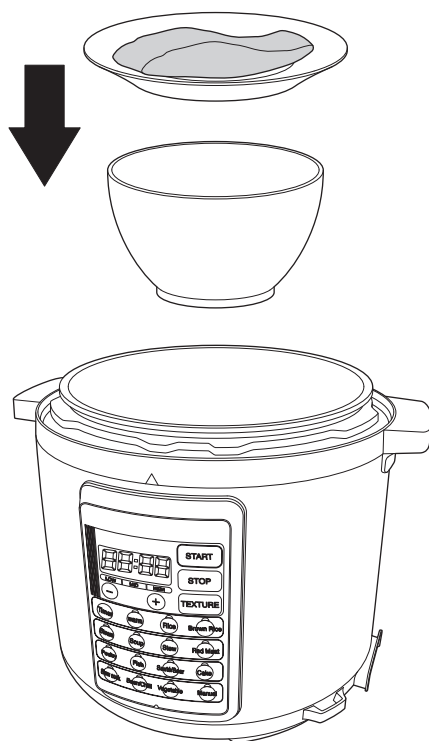
IMPORTANT: Take care when removing items from inside the inner pot after pressure release as they will be very hot. **ALWAYS** use heat proof gloves when handling hot items.



Using the Steam function

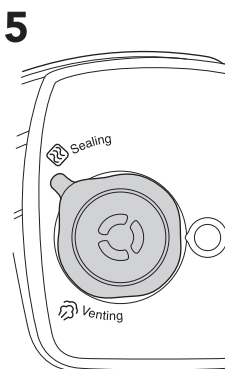
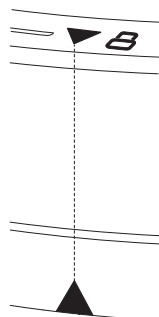
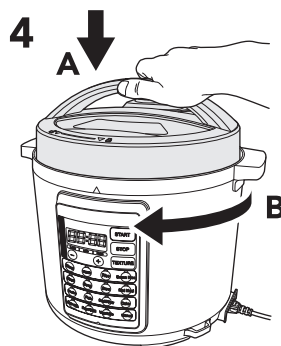
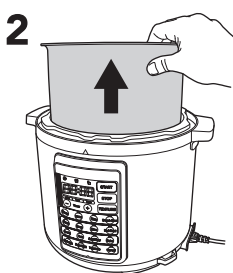
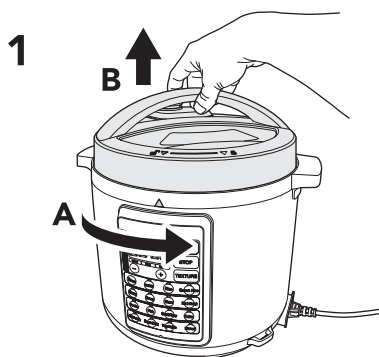
1. Place water up to the minimum level (see page 12) in the inner pot. More water can be added but only to just under the trivet (not supplied) so it doesn't touch the food.
2. If you want to use your pressure cooker as a steamer, you will have to prepare a trivet or oven proof bowl and place on the bottom of the inner pot.
3. Place an oven proof plate or saucer onto the trivet or bowl, then place the food to be cooked onto the saucer (not supplied). Avoid ceramic dishes with any unglazed areas, and ensure there is a gap between the edge of the saucer and the sides of the inner pot.
4. Refit the lid and turn clockwise to lock, turn the steam valve to the  Sealing position.
5. Press the **Steam** button then the **START** button to begin the cooking cycle.
6. After the cooking cycle has finished, the pressure cooker will beep. Release the steam following the guidance on page 17.

IMPORTANT: Take care when removing items from inside the inner pot after cooking as they will be very hot. **ALWAYS** use heat proof gloves when handling hot items.



Using the Manual function

1. Remove the lid by rotating it anti-clockwise (A) and then lifting upwards (B) off the pressure cooker.
2. Lift the inner pot out of the pressure cooker.
3. Place the ingredients and the liquid into the inner pot. Wipe any spillage off the inner pot if required. Place the inner pot into the pressure cooker and rotate to ensure it is correctly fitted.
4. Slot the lid back onto the top of the pressure cooker (A) and rotate clockwise (B) to lock in place.
5. Set the steam valve to the  Sealing position for pressure cooking.
6. Plug the pressure cooker in to the mains and turn the power on if required. The pressure cooker will beep and the digital display will light up -- -- showing it is now in standby mode.



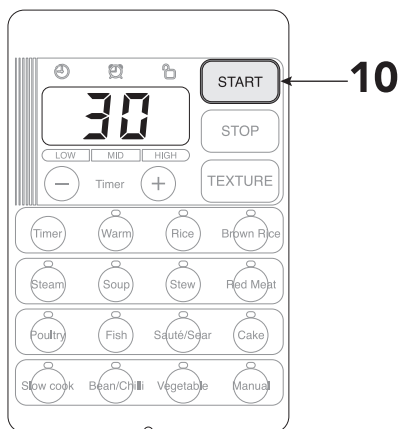
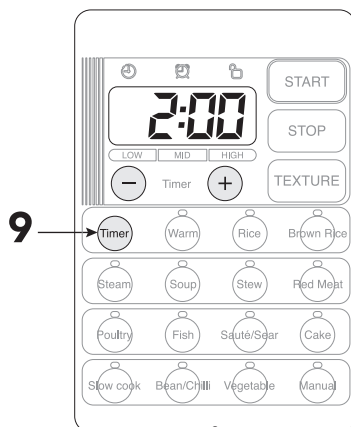
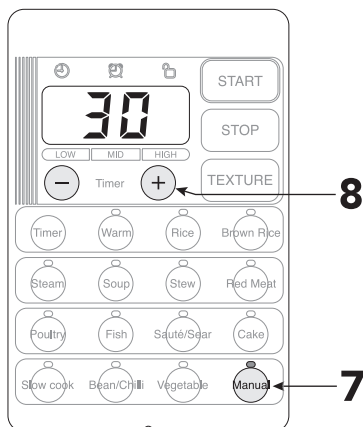
7. Select the **Manual** cooking program by pressing the button on the front of the control panel.

8. The display will show the preset 30 minutes of cooking time. Use the **+** **-** buttons to change the minutes to what you require between 1 minute to 60 minutes.

Note: if you hold down the **+** or **-** button they will automatically scan through the numbers.

9. **Setting the delay timer if required:** Press the **Timer** button to set the delay timer hours, use the **+** **-** buttons to select the time you want. Press the **Timer** button again to change the minutes using the **+** **-** buttons.

10. Press the **START** button to start the cooking process or delay countdown.



11. The digital display will show  and this shows the pressure cooker is heating and the pressure is building inside the cooker before countdown begins.

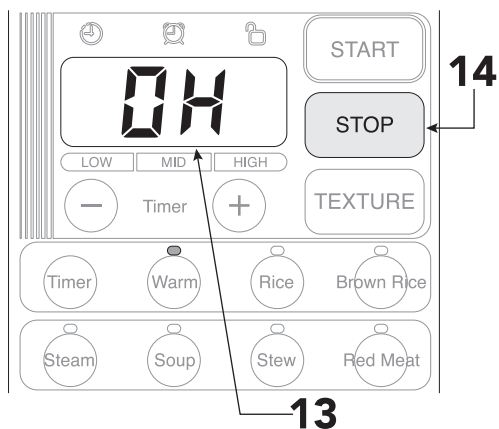
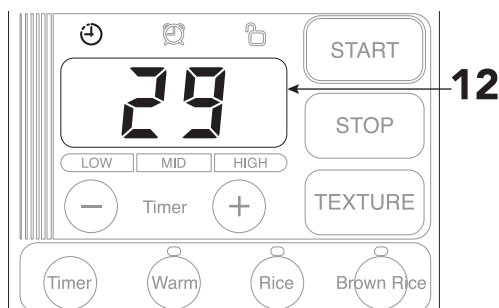
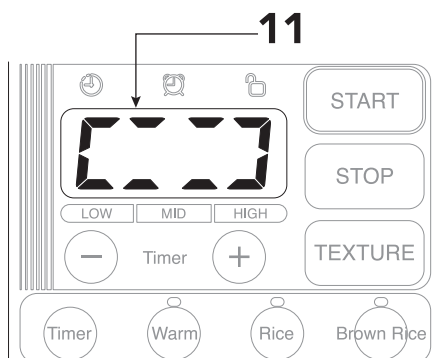
12. Once the pressure cooker has reached the desired pressure the  icon will be illuminated and the cooking countdown will begin.

13. After the countdown has finished, the pressure cooker will beep and automatically go into the keep warm mode The digital screen will show '0H' to state the keep warm time in hours.

14. To cancel the keep warm mode simply press the **STOP** button.

15. You can now release the pressure from the pressure cooker by turning the steam valve to the Venting position as explained on page 17.

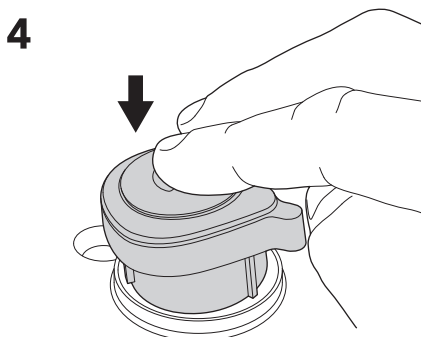
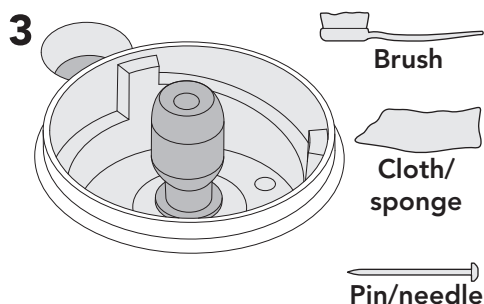
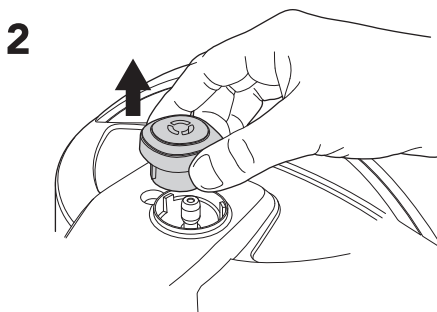
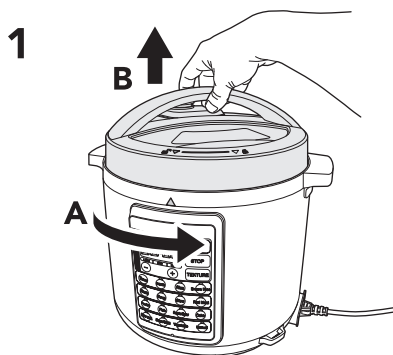
16. You can now remove the lid and enjoy your food.



Cleaning the pressure cooker after use

IMPORTANT: After using your pressure cooker it is very important that the lid and the pressure cooker are correctly cleaned to ensure they will work correctly next time you want to use the pressure cooker. Allow the cooker to cool before cleaning.

1. Remove the lid by rotating it anti-clockwise (A) and then lifting upwards (B) off the pressure cooker.
2. **Removing the steam valve:** Grip the top of the steam valve and pull upwards off the lid.
3. Clean the valve and the recess it sits in with warm soapy water and a cloth or sponge and then rinse. You can also use a small brush such as a toothbrush. If the hole in the top of the valve post has material stuck in the top of it, you can use a pin or needle to remove it.
4. **Refitting the steam valve:** Place the steam valve back onto the metal post in the middle of the recess and push down. The valve will fit back onto the post with a 'clunk'.



5. Lift the bottom of the float valve upwards and remove any material from around it using a damp cloth. If the material is hard to remove use a brush or a pin if required.

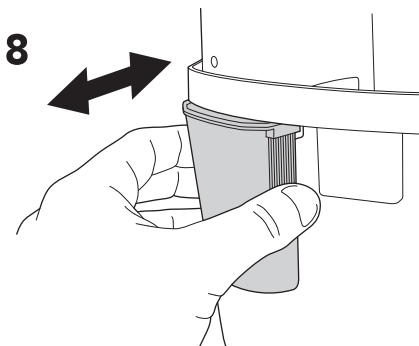
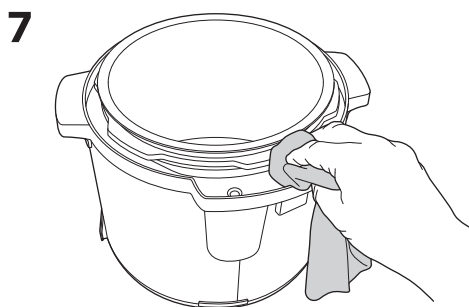
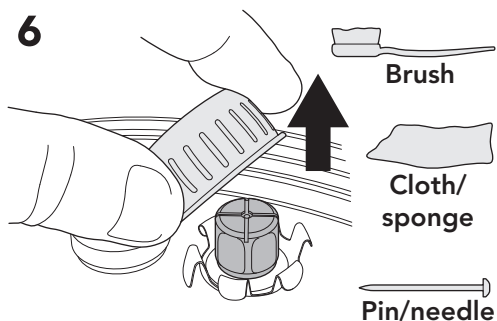
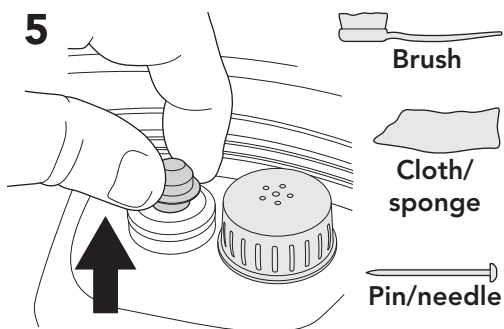
Clean the steam valve cover to remove any material.

6. Pull the cover off of the steam valve and remove any material from around the valve locking nut using a damp cloth. If the material is hard to remove use a brush, remove any material from the hole in the middle of the steam valve locking nut using a pin if required.

IMPORTANT: Always replace the steam valve cover after cleaning the steam valve locking nut.

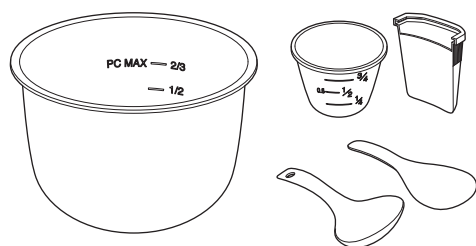
7. Wipe around the top edge of the pressure cooker with a damp cloth, using a small brush to remove any stuck on material.

8. **Removing and refitting the condensation collector:** Remove the collector and empty regularly- this slots into the holder on the pressure cooker body. The condensation collector will fit back into the position.



9. Wash the inner pot, and all other accessories that you used in warm soapy water and dry with a soft cloth.

9



10. Wipe the outside of the pressure cooker with a damp soft cloth to remove any spillages and dry with a soft cloth.

Wipe the inside of the pressure cooker with a damp cloth to remove any spillages then dry with a soft cloth.

10

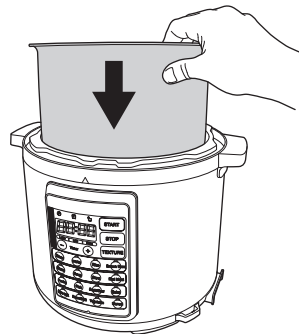


11. Place the inner pot back into the pressure cooker and rotate to ensure that it is correctly fitted.
12. Slot the lid back onto the top of the pressure cooker (A) and rotate clockwise (B) to lock in place.

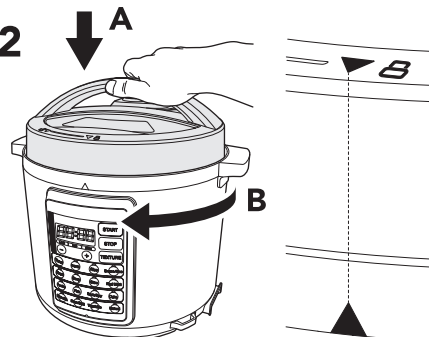
IMPORTANT: Ensure that all parts of your pressure cooker are clean and dry before storing your pressure cooker.

To prolong the life span of the lid seal, store your pressure cooker with the lid placed upside down on top of the unit when not in use.

11



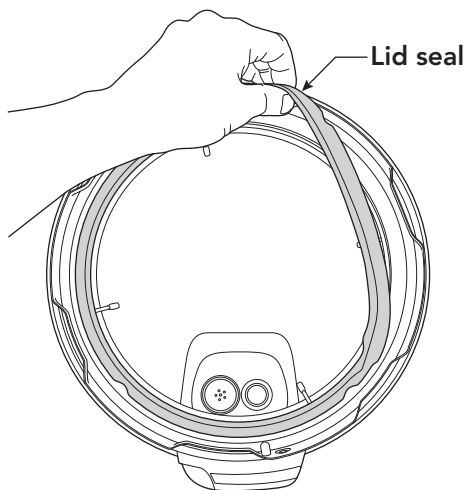
12



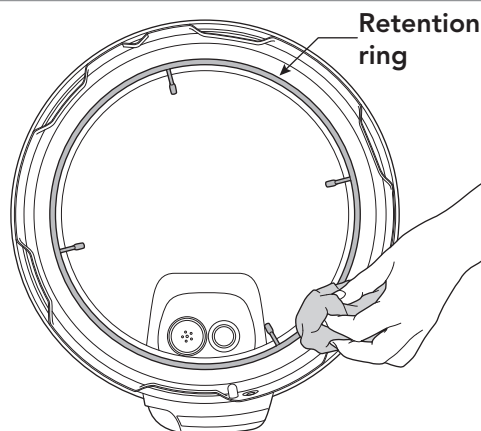
Removing and fitting the lid seal

IMPORTANT: If your lid seal becomes damaged you will need to replace it with a new one, or the pressure cooker will not be able to seal and contain the pressure required to cook the ingredients.

- 1. Removing the lid seal:** Grip the top of the lid seal and pull it outwards off the retention ring. Slide the rest of the lid seal off the retention ring. You can now wash the lid seal in hot soapy water to remove any detritus.

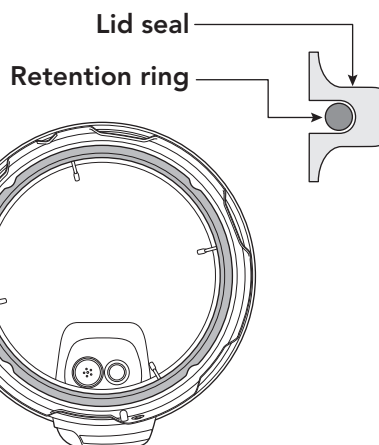


- 2. Cleaning the retention ring:** Wipe the retention ring with a cloth soaked in warm soapy water to remove any detritus. You can use a brush if the detritus is hard to remove.



- 3. Fitting the lid seal:** After cleaning or if you are replacing, slot the lid seal back onto the retention ring.

IMPORTANT: Ensure the lid seal is correctly fitted onto the retention ring before using your pressure cooker.



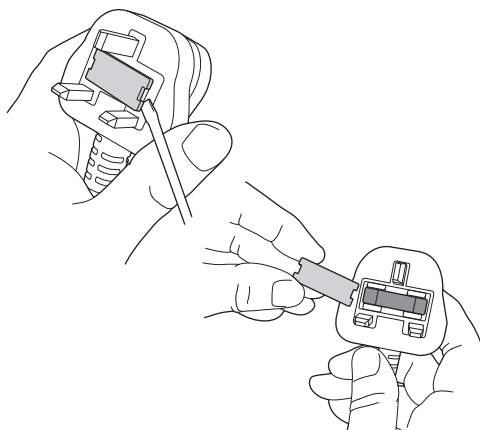
Changing the fuse

Only use a 10 amp fuse.

To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.

Slide the fuse out and pop in the replacement.

Slot the fuse holder back into the recess and push down until it locks into place.



Product Information for Eco-design requirement

1. "----" Indicates standby mode;
2. The power consumption is 0.4W in the standby mode.
The period after which the equipment reaches standby mode is less than 5 seconds.

Troubleshooting

Problem	Cause	Solution
Cannot close the lid:	Sealing ring not installed properly.	Refit the sealing ring.
	The float valve is jammed in the up position.	Lightly push down the floating valve.
Cannot open the lid:	There is pressure inside the pressure cooker.	Turn the steam valve to the Venting position.
	The float valve is stuck in the raised position.	After opening the steam valve and allowing the cooker to cool, lightly push down the float valve.
Steam leaks from the lid:	Sealing ring not installed properly.	Refit the sealing ring.
	Food debris attached to the sealing ring.	Clean the sealing ring.
	The lid is not closed correctly.	Close the lid correctly.
Steam leaks from the float valve:	Food debris on the float valve gasket.	Clean the float valve gasket.
	Float valve gasket worn out.	Replace the float valve gasket.
Float valve will not rise:	Not enough food or liquid in the inner pot.	Add water and food to the inner pot.
	Steam leaks from the lid or steam valve.	Have your pressure cooker serviced.
Steam is emitted from the steam valve all the time:	Steam valve is set to the Venting position.	Turn the steam valve to the Sealing setting.
	Pressure control failure.	Have your pressure cooker serviced.
No power:	Fuse blown.	Replace the fuse.
Rice half cooked to too hard:	Too little water.	Add more water.
	Lid opened prematurely.	After cooking, leave the lid for an extra 5 minutes.
Rice too soft:	Too much water.	Reduce the amount of water.



If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.



Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GPC201SS-20 Pressure Cooker**

Product site code: **15A.09.22.159**



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

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Specifications are subject to change without notice.

Manufactured for:

ASDA, Leeds LS11 5AD/ASDA,
Antrim BT41 4GY

Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.



For PDF copy of this manual please scan
QR code and search for model number

