

KELOMAT SUPER

SCHNELLKOCHTOPF

instructions



Dear friends and fans of quick cooking!

Congratulations! You have made an excellent choice with your new KELOMAT SUPER. The KELOMAT SUPER pressure cooker is a technically mature product which will help you to cook in a faster, better, more healthy and more economical manner.

Faster because cooking times are reduced by approximately one third thanks to the steam pressure and better because the food will not be depleted of its goodness in the steam and the aromas and flavours will be retained thanks to shorter cooking times.

The method is healthier because vital vitamins, secondary plant substances and important minerals can easily resist the brief impact of heat. Cooking in the absence of air also preserves vitamins which are sensitive to oxygen.

This solution is more economical because the shorter cooking times reduce energy consumption and the extra strong thermo-stable encapsulated bottom guarantees optimum energy efficiency.

You will soon become familiar with your new KELOMAT SUPER. It is easy to use and offers a high degree of safety. It is nevertheless important to observe the operating instructions and always to remember that a pressure cooker is pressurised when in operation and can cause injury if handled incorrectly.

Practice makes perfect and we therefore recommend that you gradually try out new recipes. We hope that you have fun with this quick cooking method and enjoy lots of healthy dishes packed full of vitamins.



*DI Julian Riess
Geschäftsführer
Riess Kelomat GmbH*

FOR YOUR SAFETY

Even though this utensil is simple to use, you should never lose sight of the fact that a pressure cooker is a technically mature cooking product which operates by steam pressure.

Your confidence in KELOMAT is justified by the careful quality controls carried out during the production process and a fivefold safety system:

- Cooking pressure indicator with automatic pressure control valve
- ABS valve as an automatic relief pressure valve
- Safety button for evaporation
- Locking bolt to protect against unexpected opening without evaporation
- Relief pressure valve through opening in the edge of the lid

Incorrect use can lead to injury and in particular scalding. It is therefore important to observe the following rules:

- Read the instructions for use carefully before using the KELOMAT SUPER for the first time.
- Always ensure that the valves are not blocked and the lid can be closed easily. The pan is closed when the long handles are positioned on top of one another and the red evaporation button locks into place with a "click".
- During cooking, the ends of these handles should always be turned towards the body of the pan so that any steam escaping from the opening of the lid handle does not cause scalding.
- Check your KELOMAT during cooking, particularly until the required cooking pressure is reached as confirmed by the appearance of the first or second ring in the cooking pressure indicator.

- Shake the KELOMAT SUPER at the end of the cooking time to prevent so-called steam bubbles which could explode and spray out when the lid is opened.

- Remove the KELOMAT SUPER from the hob to cool. Only open the lid when the pressure indicator has reached its lowest level.

- Take care to ensure that the evaporation openings are never pointing towards the body of the pan during evaporation as hot steam can cause scalding. Always keep the face and hands well away from the evaporation openings when pressing the red evaporation button.

- If you generally only use the KELOMAT SUPER for cooking or quick cooking with steam pressure, you can also use it without the pressure lid for traditional cooking, roasting and frying.

- Never use the KELOMAT SUPER in a heated oven.

- Do not leave the pressure cooker in operation in the presence of children.

- Take care to ensure that gas flames do not extend above the base of the pan as this can lead to overheating and can damage the handles.

Only use original KELOMAT spare parts. You should contact your specialist dealer or a KELOMAT Service Centre if the KELOMAT SUPER or any of its parts are faulty. Only use an original KELOMAT SUPER pressure lid on a KELOMAT-SUPER pressure cooker.

Pressure lids and seals supplied by other manufacturers should not be used, even if they are of the same diameter, as they are not designed for use with KELOMAT steam pressure technology.

PRACTICAL USE

Remove the labels from the pan and the lid before use and clean the KELOMAT SUPER thoroughly with warm water and washing-up liquid. The pan is then ready for use.

For optimum results, you should only use as much water as is required for the dish according to the instructions in the recipe. However, at least ¼ litre of liquid should be used to ensure that sufficient steam and pressure are produced. The pan must always be filled at least to the MIN level even when using the grate. However, it must not be filled to more than two thirds (MAX marking on the inside of the pan) and the pan should only be half filled for particularly frothy or expanding foods (soups, legumes).

Sufficient liquid must be maintained in the pan during cooking. It is important to prevent an excessive discharge of steam (loss of water) as an empty heated pan can result in the burning of the contents and the overheating and damage of the base of the pan and the heat source. This applies in particular to ceramic glass hobs.

1. Closing. Add the contents to the pan. Place the KELOMAT pressure lid on the pan so that the arrows on the lid are positioned above the pan handle. Press the lid down slightly and close the pan by turning the lid to the left whilst pressing the red evaporation button.

2. The pan is closed safely when the two handles are positioned above one another and the evaporation button locks into place with a “click”.

3. Cooking. Your KELOMAT SUPER can be used with all types of oven (gas, electric, ceramic gas, induction). For optimum energy efficiency, the diameter of the lid should correspond to the size of the heat source. Turn the cooking regulator to select the required cooking level, Bio ● or Quick Cooking ●● and set the cooker at a high heat. The KELOMAT SUPER will then automatically cook the contents thoroughly whilst maintaining their flavours and without coming into contact



with oxygen from the air which can destroy vitamins.

4. The pressure indicator is then activated. During the cooking process, the first (4a) or second ring (4b) should be visible according to the chosen cooking level and should remain visible throughout the entire cooking time.

With electric ovens, the heat should be reduced as soon as the first ring becomes visible. With gas ovens, the heat should only be reduced when the required ring is visible. The cooking times indicated in recipes apply from the point at which the corresponding ring becomes visible. If the temperature is not reduced at the appropriate time, the KELOMAT SUPER will release steam through the MultiMatic valve.

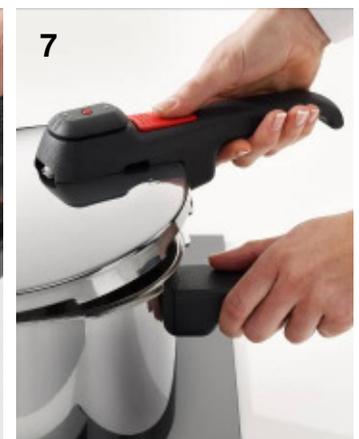
Most dishes are cooked at the quick cooking level ●● For foods requiring shorter cooking times such as vegetables, poultry and fish, the gentler Bio level ● should be selected.

5. OPENING. At the end of the cooking time, the temperature in the pan must be reduced before opening. In order to save on energy costs, the heat source can be switched off before the end of the cooking time and the residual heat can be used to finish off the cooking. The quickest way to cool the pan down is to run cold water over it until the pressure indicator has fallen to the idle position.

6. You should then check whether all the pressure has been released from the pan by pressing the red evaporation button. This will release any residual pressure.

If you use your KELOMAT SUPER to cook pulpy foods, you should shake it gently before opening the lid to prevent any spray from being released.

7. To open the pan, keep the evaporation button pressed down whilst turning the pressure lid to the right at the same time until the arrow on the lid is positioned above the pan handle. The lid can then be removed easily. Never try to force the pan open.



Cleaning. Your KELOMAT-SUPER pressure cooker can be cleaned in the same way as any other stainless steel utensil. Warm water and washing-up liquid are generally sufficient. However, all the parts (pan, pressure lid, valve and seal) are dishwasher proof.

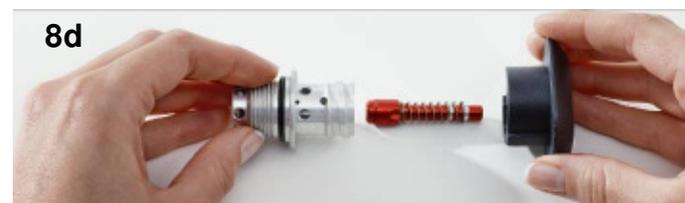
Any spots and residue can be removed with a stainless steel cleaning product. Water spots can be prevented by careful drying.

The sealing ring on the lid should be dried thoroughly after cleaning and greased with a small amount of cooking oil. Sealing rings which have been hardened and brittle are no longer impervious and must therefore be replaced. They should be replaced approximately every six months if the pan is used regularly.

8. The MultiMatic valve should be dismantled and cleaned once a week to remove cooking residue and remains of food. To do so, begin by loosening the nut on the inside of the pressure lid (8a). The MultiMatic valve can then be lifted out (8b). Unscrew the cooking level regulator from the valve adaptor (8c). The MultiMatic valve can then be dismantled in its individual parts (8d) and cleaned. In order to ensure that this precision instrument is not damaged, it is important not to use abrasives or steel wool. It can be cleaned using a sponge, a brush and washing-up liquid or in the dishwasher.

9. After cleaning, insert the red pressure indicator with the spring with the wider end at the front into the valve adapter (9a). Then screw on the black cooking level regulator and place the complete MultiMatic valve inside the lid. At this point, the flattened area on the valve adapter is pointing towards the red evaporation button (9b). Finally, attach the cooking regulator onto the pressure lid again with the nut (9c).

NB: place the lid upside down so that the pan can be properly aerated. Do not store the KELOMAT SUPER away when it is closed.



What to do when....?

... Steam is released through the valve?

- This is nothing to worry about, it is quite normal, even if a few drops of water appear. The pressure indicator must have a certain amount of leeway as if would otherwise get blocked and not be able to perform its function.

... Steam or water appears under the lid?

- The pan may not be closed properly.
- The seal is old or faulty? Replace the seal.
- Remains of food are stuck onto the sealing ring? Simply remove, clean and dry thoroughly.
- If you have opened the pan during cooking and then wish to continue cooking under pressure, you should first wipe the seal and the inner edge of the lid thoroughly. This will prevent leakage due to drops of water.

... The pressure indicator does not appear?

- There is no liquid left in the pan. The pan must not be opened straight away. Cool the KELOMAT SUPER under cold running water and refill with liquid.
- The pressure indicator is stuck. Cool the pan, dismantle the valve and clean carefully.

... The seal is pressed into the lid by the safety recess and steam suddenly escapes?

- The MultiMatic valve and the ABS valve have not reacted. Cool the KELOMAT SUPER and have the utensil checked by a KELOMAT Service Centre.

Kelomat guarantee

We guarantee that the Kelomat SUPER is free from construction and material faults. If, in spite of our careful final verification, a repair proves necessary which can be proven to stem from a construction and material fault, the repair will be carried out free of charge. The guarantee periods amounts to 3 years from the date of purchase (proof of purchase).

Riess Kelomat GmbH

A 3341 Ybbsitz, Maisberg 47

... Another problem occurs?

Your specialist KELOMAT dealer will be happy to assist if you suspect a fault or flaw in your KELOMAT SUPER. You can also have your KELOMAT checked and if necessary repaired by our Service Centre. The addresses can be obtained from the last page or www.kelomat.com.

Base inscriptions:



Product description:

SKT = pressure cooker

SKP = pressure pan

22 \varnothing = 22 cm diameter

5.0 l = nominal capacity

Cooking devices:

Gas/electric/ceramic gas/induction

Cooking level pressure/max. operating pressure

22/09 = production weeks/year

GS = safety tested, approval mark of the German testing laboratory

CE = Conformité Européenne. Indicates that the EU safety requirements have been fulfilled.

The two symbols together indicate that the product is suitable "for contact with food" or for dishwashers

EC CONFORMITY DECLARATION

According to the guideline on pressure equipment 97/23/EC

Manufacturer: Riess Kelomat GmbH
Maisberg 47
A 3341 Ybbsitz

Product: KELOMAT pressure cooker
Type: SUPER 2,7L, 3,5L, 5L, 6,5L

Developed, designed and produced in accordance with the EC guideline on pressure equipment 97/23/EC on the basis of Appendix III Module B1.

TUV Rheinland certifies, as the appointed authority, that verifications have been carried out according to the EC guideline on pressure equipment No. 97/23/EC and the corresponding requirements of this directive have been fulfilled.

EC draft certification:
01 202 973/B-11/D101

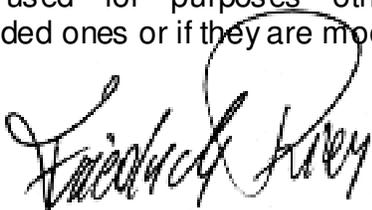
The following standards apply:

EN 12778; EN 12983-1; ZEK 01.2-08/12.08
TÜV-GS verified: S 60040499

Technical documentation is available. 

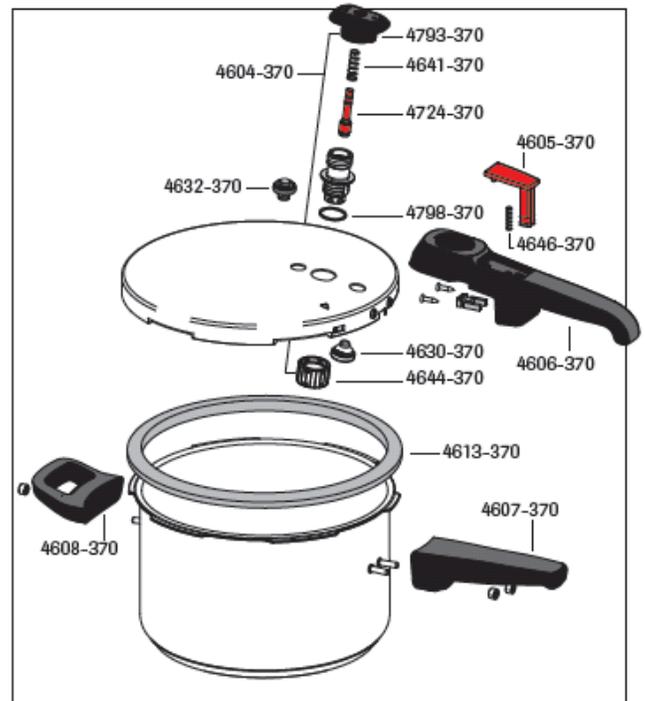
We confirm that these items correspond to the requirements of the (EC) directive 1935/2004 and the Austrian ceramics directive BGBL. No. 259/2006 insofar as they are intended as utensils according to the food safety and consumer protection law LMSVG to come into contact with foodstuffs.

This confirmation will be invalid if the items are used for purposes other than the intended ones or if they are modified.



Ybbsitz, 22. 07. 2008 Ing. Friedrich Riess,

KELOMAT SUPER Spare Parts



4793-370	cooking level regulator
4641-370	valve spring
4604-370	complete MultiMatic valve*
4724-370	pressure indicator*
4605-370	evaporation button*
4632-370	ABS valve*
4798-370	super valve seal*
4646-370	spring for evaporation button
4630-370	evaporation valve*
4606-370	lid handle with evaporation*, locking key and 2 screws
4644-370	nuts
4613-370	lid seal ¥ 22 cm*
4607-370	pan handle with 2 slotted nuts
4608-370	counter handle with slotted nuts
4655-370	slotted nuts

*These safety arrangements must not be amended. Only original Kelomat spare parts must be used which can be obtained from specialist shops.

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