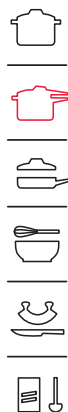


INSTRUCTIONS FOR USE

# KELOMAT ALFA

PRESSURE COOKER  
3.0 L, 4.5 L, 6.0 L



KELOmat

## **FASTER**

thanks to the steam pressure = the cooking times are reduced by around one third.

## **BETTER**

thanks to the short cooking times = the steam doesn't drain the food of goodness; its aromas and flavour aren't lost.

## **HEALTHIER**

thanks to the brief exposure to heat under the air seal = the valuable yet oxygen-sensitive vitamins and minerals are retained.

## **MORE EFFICIENT**

thanks to the shorter cooking time and thermal sandwich base = this significantly reduces the energy consumption.

**KELOMAT – SIMPLY SUPER COOKING.**

Thank you for choosing an original KELOMAT ALFA pressure cooker.

The Austrian cookware brand KELOMAT has been around since 1948. The innovative pressure cooker was the first KELOMAT product. It impresses and excites many people with its unique and fast cooking method, in the past as well as today. Today, the KELOMAT brand offers a wide range of high-quality cookware, pans, baking utensils, knives, kitchen aids...

Thanks to its sophisticated technology, the KELOMAT ALFA pressure cooker allows you to cook quickly and safely under steam pressure. The extra strong, encapsulated thermal sandwich base also ensures the optimal utilisation of energy for all stove types (gas, electrical, ceramic and induction).

Faster, better, healthier and more efficient cooking are the benefits of cooking with the ALFA pressure cooker.

You will quickly become familiar with your new KELOMAT ALFA. It's easy to use and offers you a high level of safety. However, please make sure you observe the detailed instructions for use, because a pressure cooker is pressurised during operation and can lead to injuries if used improperly.

With the detailed cooking times table (in this brochure) and many tried and tested recipes for soups, meat, fish, vegetables, stews, fruit and sweet dishes (in our recipe book as well as at [www.kelomat.at](http://www.kelomat.at)), I hope you have a great start with the healthy, efficient and fast cooking style with your new KELOMAT ALFA pressure cooker.



A handwritten signature in black ink that reads "Julian Riess". The signature is written in a cursive, flowing style.

Julian Riess, Qualified Engineer  
Managing Director of Sales/Marketing

## INCLUDED

- Alfa pot with pressure lid
- 2 silicone caps
- Instructions for use
- Quick guide

## TECHNICAL DATA

### Operating pressure:

- Setting 1: 0.6 bar/60 kPa
- Setting 2: 1.0 bar/100 kPa
- Max: 3.0 bar/300 kPa

Nominal volume	Fill level max 2/3	Pot Ø
6.0 litres	4.0 litres	22 cm
4.5 litres	3.0 litres	22 cm
3.0 litres	2.0 litres	22 cm
3,0 litres	2.0 litres	18 cm



The pot is suitable for all stove types.

## PROPER USE

The pressure cooker is only designed for the fast cooking of food under pressure.

It is only suitable for private use and not for commercial cooking.

Only use the pressure cooker as described in these instructions.

Only use it with the heat sources stated in these instructions. Any other usage is considered improper and can lead to material damage or even personal injury.

The pressure cooker is not a toy.



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# SAFETY INFORMATION

**Please read through these instructions before the first use. Please read through the safety information in particular and pay attention to this. Keep the instructions for later reference and pass these on if you give the product to another user.**

- Never give the pressure cooker to anyone who has not first familiarised themselves with the instructions for use.
- The pressure cooker should never be left unsupervised when it is pressurised.
- Children should be kept away from the pressure cooker when it is in use.
- Only use the pressure cooker for the intended purpose of pressure cooking.
- Before each use, check that the safety valve, pressure regulating valve and sealing ring are clean and working properly.

## **Make sure that the valves are not blocked.**

- Pressure is generated during the cooking process. This is why it is important to check whether the valves are blocked and to seal the pot correctly before use (see "Pressure cooking with ALFA" page 12–15). Please read the use and safety information in the instructions for use and follow these, as using the pot incorrectly can lead to injuries or it may damage the pot.
- Observe the minimum fill level of 250 ml of liquid. Do not exceed the stated maximum fill level (fill level = liquid + food to be cooked). Only use it with the heat sources stated in the instructions.
- The thermal sandwich base may only be set to the stove plate suitable for its size. When heating, always observe the highest power level.

- When using the pot on an electric stove, the stove plate must always be smaller than or equal to the diameter of the pot.
- When using the pot on a gas stove, the flames must not exceed the diameter of the base. If the gas flames are too wide, this may damage the handles.
- When using the pot on a ceramic stove, the base of the pot should be clean and dry.

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## **For use on induction heat sources:**

- Never heat up the pot without liquid (min. 250 ml).
- Heating using induction may lead to a slight generation of noise (clicking or humming) depending on your stove.
- The pot must be positioned in the centre of the induction hob surface. The effective diameter of the base is 19 cm.

- 
- The pressure cooker must never be used to fry or roast with oil under pressure.
  - Never use the pressure cooker lid in the oven!
  - Do not use the pressure cooker under a grill.
  - Only touch the handles of the hot pot. Move the pressure cooker very carefully when it is pressurised. Do not touch the hot surfaces, use the handles and knobs instead. You should also use oven gloves or potholders.
  - The pressure cooker should never be opened with force. Before opening, ensure that the pressure has dissipated completely. (You can find details about this in the "Quick guide" page 9 point 9)
  - Keep your hands, head and body away from the steam dissipation area when allowing steam to dissipate.

- Do not put the pressure cooker lid (or its parts) in the dishwasher.
- Only use original replacement parts. If your pot needs to be repaired, please contact our KELOMAT service centres (see page 19).
- Marks on the base of the pot can be removed easily with lemon juice or vinegar.
- Do not leave fat unattended. Please be aware that hot fat can ignite. Do not extinguish burning fat with water. Instead, use a suitable fire blanket or a class F fire extinguisher.
- When preparing sausages with artificial casings, these must be pierced beforehand. If the casings are not pierced, they swell under pressure and can burst. The splashes created may lead to burns.
- If you have cooked meat with the skin on (e.g. smoked meat, tongue, offal) and this has swollen after cooking, do not pierce; wait for the swelling to go down. The juice splashing out may lead to burns.
- Please do not cook any foods which tend to create foam, such as apple sauce, rhubarb, pasta products, oats or other cereals. As these foods are caused to surge upwards when cooking, there is a risk that they may block the pressure regulating valve. For this reason, check that the valves are clear before using the pot again.
- Never heat the pressure cooker without filling it with contents (liquid). Cooking without liquid will severely damage the appliance.
- Never fill the pressure cooker with more than 2/3 of its nominal volume. When preparing food such as soups, rice or dried vegetables which absorb liquid during the cooking process, fill the pressure cooker to a maximum of half its nominal volume.
- For porridge-like contents, the pressure cooker must be shaken side-to-side lightly before opening (without pressure) to avoid the food from spraying out.
- Do not make any adjustments to the safety systems apart from regularly cleaning the pressure valve, which is listed in the instructions for use (page 17).
- If parts become defective, only use original KELOMAT replacement parts. You can obtain these from the KELOMAT service centres (see page 19). Pressure lids from other brands must not be used as these are not technically compatible.
- Keep these instructions in a safe place.

# QUICK GUIDE

## 1. BEFORE USE

Open the packaging carefully and check that all parts are present (see “Included” on page 4).

Keep the packaging film away from children. Danger of suffocating.

Clean the pot and all its parts before the first use, as described in the chapter “Cleaning, care, maintenance”.

## 2. OPENING

Push the locking slider forwards with your thumb. Pull the lid and pot apart, remove the lid.



## 3. ADDING THE FOOD TO BE COOKED

Observe the minimum liquid level of approx. 250 ml.

Now, add the food you wish to cook. The maximum fill level is 2/3 of the pot volume.

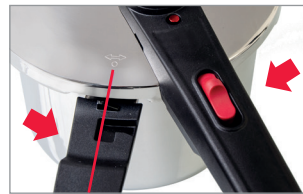
For foods which absorb liquid, the maximum fill level is 1/2 of the pot volume (e.g. dry pulses, rice).

The fill levels always include both the food for cooking + liquid.



## 4. CLOSING

The circle symbol on the lid and the pot handle should be aligned. Push the lid and pot handle together, the pot is closed.



## 5. SETTING THE PRESSURE LEVEL

- I Gentle setting
- II Fast setting





## 6. SETTING THE STOVE

Set the stove to the highest heat level. Even if there is just a low build-up of pressure in the pot, the red safety valve becomes visible and the pot is locked.

## 7. THE PRESSURE COOKING BEGINS

### Pressure indicator rises

Pressure is building up

### 1<sup>st</sup> white ring visible

I gentle setting reached – energy efficient 1

### 2<sup>nd</sup> white ring visible

II fast setting reached – express 2

### Set the stove to a low level!

Now, the cooking time begins.



1<sup>st</sup> white ring  
(I = gentle setting)



2<sup>nd</sup> white ring  
(II = fast setting)



3<sup>rd</sup> red ring  
(overpressure)



In the event of overpressure, a **red ring** also becomes visible and the pot dissipates the steam. You must then reduce the heat level of the stove plate immediately until the red ring is no longer visible.

## 8. COOKING TIME COMPLETE


Switch off the stove around ten minutes before the end of the cooking time.

## 9. ALLOWING STEAM TO DISSIPATE

### Option 1

Leave the pot to stand and wait until the pressure has dissipated.

### Option 2

Dissipate the steam gradually by turning the pressure valve to the  “dissipate” position slowly and gradually.

**Caution: the steam is very hot!**



## 10. OPENING THE POT

Once the red safety valve has gone down, the pot can be opened.

**Warning: Never open the lid with force!**

# KELOMAT ALFA OVERVIEW



**KELOMAT**  
**ALFA**  
EDELSTAHL ROSTFREI 18/10  
**SKT 22 Ø 6,0L**

1

2

3

4

5

0,6/1,0 bar / max. 3,0 bar

Riess Kelomat GmbH, 3341 Ybbsitz/Österreich

CE TÜV GS

## Base etching:

- 1 Product identification:  
SKT = pressure cooker pot  
SKP = pressure cooker pan  
22 Ø = 22 cm diameter  
6.0 L = nominal contents
- 2 Stove plates: gas/electric/ceramic/induction
- 3 Cooking level pressure/max. operating pressure
- 4 Manufacturer/importer
- 5 Left: CE: Conformité Européenne  
(= EU safety requirements are complied with).  
Centre: TÜV test seal.  
Right: suitable "for contact with food".


# PARTS/FUNCTIONS


## THE SAFETY SYSTEM: THE CONTINUOUSLY ADJUSTABLE PRESSURE REGULATING VALVE

Information in recipes and cooking times tables can only ever be guideline values. This is why we have developed a pressure regulating valve which you can set at any point between positions 1 and 2. This gives you the advantage of being able to adjust the pressure within the pot individually via the valve depending on the quantity and size of what you are cooking.

Position I ..... “The gentle setting”

Position II ..... “The fast setting”

Position  ..... to dissipate pressure

Position  to remove the pressure regulator



Maximum permitted pressure for this pressure cooker: 3.0 bar / 300 kPa

Please find the optimal basic settings in the cooking times table at the end of these instructions.

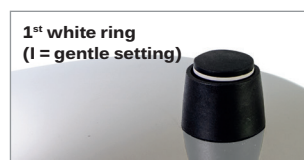
## THE PRESSURE LEVEL INDICATOR

shows you the pressure levels reached in the pot. During the cooking process, the first white ring (1 = gentle setting) or also the second white ring (2 = fast setting) should be permanently visible according to the selected cooking level.

You can then reduce the energy input accordingly. If you do not reset the pressure cooker on time, the pot will permanently release steam via the pressure regulating valve.

### WARNING!

In the event of overpressure, a **red ring** also becomes visible and the pot dissipates the steam. You must then reduce the heat level of the stove plate immediately until the red ring is no longer visible.



## THE SAFETY VALVE

Even if there is just a low build-up of pressure in the pot, the red safety valve becomes visible and the pot is locked.

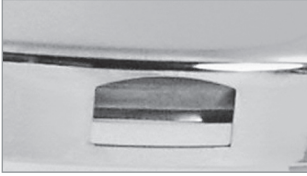
If the safety valve has lowered in the handle until it is not visible, the pot is no longer pressurised and can be opened.



# PRESSURE COOKING WITH ALFA

## THE SAFETY WINDOW

An additional safety element is the safety window integrated into the lid. If the pressure within the pot is too high, the sealing ring presses outwards through this window and the steam can escape.



## You can cook more healthily

Thanks to the oxygen-free steam cooking and the shorter cooking times, your food will be cooked in a particularly gentle way. Each minute that you save means you gain essential vitamins, nutrients and minerals.

## Your food is full of flavour

Thanks to the oxygen-free cooking process, the aroma and the natural colours of vegetables are largely retained.

## You can cook faster and save time and energy

With this pressure cooker, you save up to 70% of time previously spent cooking. And you save energy, up to 60% for slow-cooked dishes, between 30% and 40% for dishes with shorter cooking times. You can cook with practically no cooking smells and cooking vapour.

## BEFORE COOKING

Before each use, please check the function and cleanliness of the safety valve, the pressure regulating valve and the sealing ring.

Pay particular attention to the safety valve on the underside of the lid. This must be able to move easily and should not be stuck.



Use a pointed object to check this before each cooking process (against spring pressure).



Please also check the silicone cap of the pressure indicator at the interior of the lid for damage (cracks) and replace this, if required. Also ensure that the cap sits straight and completely over the indicator.



The silicone cap protects the pressure indicator from becoming dirty.



For the steam build-up, pour the **required liquid** (water, sauce or stock) into the pot (minimum volume approx. 250 ml regardless of the amount of food to be cooked).

**Warning:** Always pour in enough liquid. The pot must not “cook dry”.

## NOW, ADD THE FOOD YOU WISH TO COOK.

The minimum fill volume of liquid is 250 ml, the maximum fill amount is 2/3 of the pot volume.

For foods which absorb liquid, the maximum fill level must be 1/2 of the pot volume.

**The fill levels always include both the food for cooking + liquid.**



**Note:** To prevent the pot base from becoming damaged, you should only add salt to water which is already boiling and stir.

## CLOSING THE POT

To do this, place the lid in such a way that the seal markings are aligned and push the lid and pot handles together. The locking slider clicks into place audibly.



## STEAM INSERT/GRATE: (OPTIONAL)

Place the bar on the base of the pot and place the steam insert on the stands. Pour enough liquid into the pot so that the insert is not steeped in the liquid. Food which is to be steamed or stewed can now be placed in the insert and cooked by way of the steam generated.

Steam insert and grate (available as accessories) allow particularly gentle steaming of vegetables and potatoes, and of rice and sweet dishes (yeast dumplings) with and without pressure. This method of cooking keeps food tender and juicy. Using the steam insert contributes significantly to a healthy diet, as water-soluble vitamins and nutrients are retained and, thanks to not requiring oils and fats, the steam/stewing method is recommended as part of a calorie-conscious diet.



Steam insert  
only for 22 cm

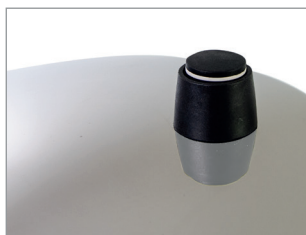


Grate  
only for 22 cm

## SELECT THE DESIRED COOKING SETTING USING THE PRESSURE REGULATING VALVE:



I = Gentle setting  
1<sup>st</sup> white ring visible



II = Fast setting  
2<sup>nd</sup> white ring visible



## SETTING THE STOVE TO THE HIGHEST HEAT LEVEL

With cooking setting preselected, place the pressure cooker on the correct stove plate and set this to the highest level.

## OVERPRESSURE

When the pressure increases, the red safety valve becomes visible. Now, the pot can no longer be opened. Depending on the fill level, it takes a few minutes until the preset cooking setting is reached.

**WARNING!** In the event of overpressure, a red ring also becomes visible and the pot dissipates the steam. You must then reduce the heat level of the stove plate immediately until the red ring is no longer visible.



Red ring visible (overpressure)



Steam dissipates from pot

**THE COOKING TIME BEGINS WHEN THE 1<sup>ST</sup> OR 2<sup>ND</sup> WHITE RING IS VISIBLE. THE PRESET COOKING SETTING HAS BEEN REACHED.**

Now, the stove plate must be set to a low level.

This prevents unnecessary energy consumption as well as the risk of cooking without liquid.

**You can find the cooking times table at the end of these instructions.**



**THE COOKING TIME IS COMPLETE...**

Switch off the stove!

**Option 1**

**Allowing to cool:**

Wait until the red safety valve has gone down completely. The pressure shall then dissipate gradually by itself. Recommended for foamy and porridge-like dishes

**Option 2**

**Slowly and gradually reducing the steam...**

by gradually and slowly turning the pressure valve to position .



**WARNING:** The escaping steam is very hot. The steam escapes from the sides in an upwards direction. Please do not put your hands over the steam outlet, wait until no more steam is escaping and the red safety valve is no longer visible. This method is not suitable for foamy or porridge-like dishes.

**OPENING THE POT**

When no more steam is escaping, you can open the pot.

Push the locking slider forwards with your thumb. Pull the lid and pot apart, remove the lid.



**WARNING:** Never open the lid with force.




# QUESTIONS AND ANSWERS

## **If the pot is taking a very long time to heat up:**

- The energy input is too low
- Set the heat source to the highest level

## **If the red safety valve is not raised and no steam is coming out of the valve during cooking:**

- This is normal in the first few minutes (build-up of pressure)
- Otherwise, please check whether:
  - The heat source is strong enough, if not, increase the temperature
  - There is sufficient liquid in the pot
  - The pressure regulating valve is not at 
  - The pot is tightly closed
  - The sealing ring or pot rim are damaged

## **If the safety valve is activated and no steam is coming out of the pressure regulating valve during cooking:**

- Hold your pressure cooker under cold water to dissipate steam
- Open the pot
- Clean the pressure regulating valve and the safety valve

## **If the steam is escaping around the lid, check:**

- Whether the lid is sealed
- Whether the sealing ring is in the correct position
- The condition of the sealing ring (replace if necessary)
- The cleanliness of the lid, the safety valve and the pressure regulating valve
- The proper condition of the pot rim

## **If the lid cannot be opened:**

- Check whether the safety valve has completely lowered, if not: dissipate steam
- If required, cool the pot under cold water

## **If the food is not cooked, check:**

- The cooking time (too short or too long)
- The power of the heat source
- The proper setting of the pressure regulating valve
- The volume of liquid

## **If the pot handles are loose:**

- Tighten with a screwdriver or take the pot to one of our service centres

## **If the food is burned onto the pot:**

- Allow your pot to soak for some time before rinsing it
- Do not use cleaning agents which contain alkaline solutions or chlorine

## **If one of the safety systems is triggered:**

- Switch off the heat source
- Leave the pressure cooker to cool
- Open
- Inspect and clean the pressure regulating valve, the safety valve and the sealing ring



# CLEANING, CARE, MAINTENANCE

Clean your pressure cooker with hot water and washing-up liquid after every use. Please do not use any scratching or scouring cleaning agents, or cleaning agents which contain alkaline solutions and chlorine.

The pot can be cleaned in the dishwasher WITHOUT ITS LID. The lid and sealing ring should always be cleaned by hand.

## CLEANING AND REPLACING THE SEALING RING

Wipe the sealing ring and rinse under warm running water, and dry. Pressure cooker seals are subject to wear and should be replaced regularly.

In the case of normal use, the sealing ring should be replaced every year, depending on the number of cooking processes.

It must be replaced at the latest when it has become hard or dark.




## THE SAFETY VALVE

Only needs to be cleaned under running water and rinsed, when the lid is being cleaned. It can be checked for movement with a pointed object.



## CLEANING THE PRESSURE REGULATING VALVE

Remove the valve cap. To do this, press and turn the valve completely to the left to position: 

The valve can simply be pulled upwards out of its locking device. It is cleaned under running water and then reinserted.

When reinserting the valve, please observe that the notches on the valve are inserted into the correct holders.



The cleaned and dried pressure cooker should be stored in a clean, dry and protected environment.

Do not position the lid, do not close it. Instead, place the upturned lid on top of the pot.

# INSERTS

## Optionally available for:

KELOMAT Alfa, 3.0 L, 22 cm

KELOMAT Alfa, 4.5 L, 22 cm

KELOMAT Alfa, 6.0 L, 22 cm

### PERFORATED INSERT



Ø 22 cm | 1955-361

### GRATE



Ø 22 cm | 4600-370

# 3-YEAR WARRANTY

We guarantee that the KELOMAT ALFA is free from structural and material defects. However, in spite of our careful final inspection, if a repair becomes necessary which demonstrably results from a manufacturing or a material defect, the repair shall be carried out free of charge.

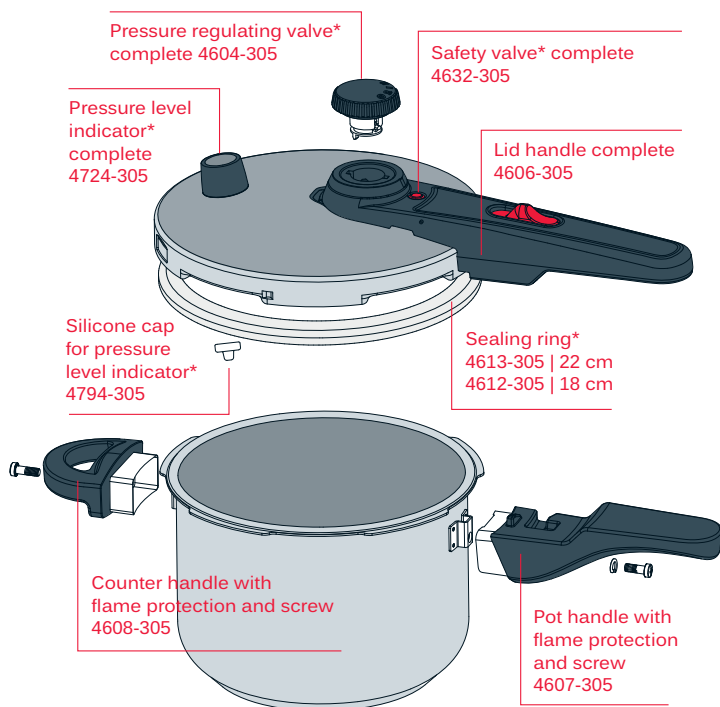
**The warranty period is calculated as 3 years from the date of purchase (purchase receipt). All parts which are subject to normal wear are excluded from the warranty.**

# DISPOSAL

The packaging is made of recyclable materials. Please dispose of these in an environmentally-friendly manner and sort them into the intended collection containers. If the product can no longer be used, ask the responsible waste disposal association about the necessary disposal measures.



# REPLACEMENT PARTS AND SERVICE CENTRE



Important: When exchanging replacement parts, only **ORIGINAL KELOMAT replacement parts** may be used which are intended for the Alfa pressure cooker. You can obtain original replacement parts from the KELOMAT service centres.

If you are unsure, bring your KELOMAT ALFA pressure cooker to a specialist retailer who will carry out a free inspection.

\* Replacement parts (excluded from warranty)

## KELOMAT SERVICE CENTRES

### Zur goldenen Kugel

1040 Wien, Wiedner Hauptstraße 42, Tel. 01 588 03-0, Fax 01 588 03-20

### Susanne Sladek

1120 Wien, Reschgasse 10, Tel. 01 812 15 50

### Elektro Mauerhofer

8010 Graz Leonhardstraße 83, Tel. 0316 32 53 66, Fax 0316 32 53 66-4

### Rauch – Alles für den Haushalt

8010 Graz, Grazbachgasse 5, Tel. 0316 83 75 37, Fax 0316 83 75 38

### Kada GmbH & Co KG

8430 Leibnitz, Kadagasse 1, Tel. 03452 822 37

### Neunteufel Handels GmbH

3500 Krems, Untere Landstraße 44, Tel. 0273 2 820 15

### Expert Aigelsreiter e.U.

4020 Linz, Einsteinstraße 5, Tel. 0732 34 41 42

# COOKING TIMES – TIPS AND TRICKS

The different cooking times depend on the quality and size of the food to be cooked, this is why the following times should be understood as approximate values.

After some time, you will have enough experience and know exactly how long your dishes need to be cooked for.

Frozen foods do not have to be thawed out in advance. It is enough to extend the cooking times a little.

## TIPS UND TRICKS

### Soups and stews with roast meat

If the cooking times of the ingredients do not differ too greatly from each other (e.g. meat and vegetables), the meat is roasted, and the vegetables added when the pot is deglazed.

If the cooking times are very different, interrupt the cooking process of the meat and add the vegetables for the last few minutes. This means that the meat and vegetables will be ready at the same time.

For soups and stews, you should ensure that foaming foods are pre-cooked in an open pot and should be skipped before closing the pot.

### Batch cooking soup

Cook double the amount of contents in relation to liquid, freeze in batches and add water to thaw.

### Large chunks of meat

Allow the meat to rest for 5 minutes after opening the lid and do not pierce (danger of splashing).

### Unpeeled potatoes

The skin does not crack open if you leave them to cool slowly in the pot.

### Fish

The best fish to use are firm fleshed fish, such as cod. Always cook on the gentle setting.

### Vegetables

The finer the vegetable is cut, the shorter the cooking time. If you like “crunchy” veg, your cooking time is shorter again. The larger the quantity, the longer the cooking time.

Tip for stews: First, add the vegetables with the longest cooking time, open the lid and add the other vegetables afterwards depending on their cooking time.

Alternatively, you can cut vegetables with a longer cooking time into smaller pieces than vegetables with a short cooking time.

**Suggestion: It's better to cook for too short a time, you can always cook it more.**



# COOKING TIMES TABLE

<b>SOUPS</b>	<b>COOKING TIME IN MINUTES</b>	<b>SETTING</b>
Bean soup	20	2
Pea soup (not soaked)	20–25	2
Vegetable soup	4–8	2
Semolina soup	3–5	2
Goulash	10–15	2
Potato soup	5–6	2
Bone broth	20–25	2
Minestrone	8–10	2
Rice soup	6–8	2
Beef soup (boiling meat/boiled fillet)	35–40	2
Chicken soup (boiling fowl)	25–35	2
Tomato soup with rice	6–8	2

<b>STEWES</b>	<b>COOKING TIME IN MINUTES</b>	<b>SETTING</b>
Cabbage stew	15	2
Lentil stew	13–15	2
Meat/vegetable stew	20	2
Serbian beef	8–10	2

<b>VEGETABLES, PULSES</b>	<b>COOKING TIME IN MINUTES</b>	<b>SETTING</b>
Beans	6–10	2
Peas, green	3–5	1
Cauliflower, whole	3–7	1
Potato (peeled, chopped)	6–8	2
Potato (unpeeled)	6–12	2
Carrots	3–7	1
Celeriac	12–15	2
Cabbage varieties	5–15	1
Bell peppers, stuffed	6–8	1
Mushrooms	6–8	1
Beetroot	15–25	1
Spinach	3–4	1

<b>MEAT</b>	<b>COOKING TIME IN MINUTES</b>	<b>SETTING</b>
Pork knuckle	30–40	2
Goulash	15–20	2
Minced meat	5–10	2
Chicken (whole)	20–25	2
Veal, goujoned	6	2
Roast veal	15–20	2
Veal fricassee	5	2
Turkey leg	25–35	2
Roast beef	40–50	2
Spare ribs	10–12	2
Beef roulades	15–20	2
Marinated pot roast, salted and smoked	30–35	2
Roast park	25–30	2
Pork knuckle	25–35	2
Leg of venison, braised	25–30	2

### **Meat**

Brown the meat in the pot with the lid off. Add the required liquid when deglazing the pot. Please cut bigger chunks, brown them separately and place them on top of one another to complete cooking.

<b>FISH</b>	<b>COOKING TIME IN MINUTES</b>	<b>SETTING</b>
Steamed fish with potatoes	6–8	1
Fish in white wine with potatoes	6–8	1
Shellfish	4–6	1

### **Fish (fresh)**

Depending on the quantity, cook with the corresponding liquid. As fish stock is very sticky, the lid should be removed immediately once the pressure indicator has gone down completely.

### **Frozen food**

The otherwise long thawing or defrosting times are reduced to minutes, but these depend on the type and size of the foods being defrosted. Defrosting in the pressure cooker protects the vitamins, minerals and flavours in your food.

# EU DECLARATION OF CONFORMITY

According to Pressure Equipment Directive 2014/68/EU

## Company

Riess Kelomat GmbH  
Maisberg 47  
3341 Ybbsitz/Austra

## Product: Steam pressure cooker KELOMAT ALFA

Type: SKT 3.0 L (18 cm), SKT 3.0 L / SKT 4.5 L / SKT 6.0 L (22 cm)

Has been developed, designed and manufactured in compliance with the EU Pressure Equipment Directive 2014/68/EU based on module B. We as the manufacturer are solely responsible for issuing this declaration of conformity.

TÜV Thüringen e.V. (notified body 0090) certified as the named authority, that the product has been tested in accordance with the Pressure Equipment Directive 2014/68/EU and fulfils the corresponding requirements of this Directive.

**Certificate no.: 0826/3669/20**

**The following standards are applied:**

**EN 12778:2005; EN 12983-1:2000+A 1:2004+A 2005**

**Technical documentation is available.**



We hereby confirm that these items, where intended to come into contact with food as consumer goods within the meaning of the *Lebensmittelsicherheits- und Verbraucherschutzgesetz* – LMSVG [Food safety and consumer protection act], comply with the applicable Regulations EC 1935/2004 and EC 2023/2006. The confirmation shall cease to be valid if the items are used other than for their intended purpose or are altered.

## Limitation of liability:

We would like to expressly point out that we assume no liability for damage caused by the following:

- improper use;
- unsuitable, improper or negligent handling;
- non-observance of the instructions for use.

Signed for and on behalf of:  
RIESS KELOmat GmbH

A handwritten signature in black ink, appearing to read 'Friedrich Riess', written in a cursive style.

Friedrich Riess, Engineer  
Managing Director of Production/Technology

Ybbsitz, 16/10/2020

# DIE KELOMAT ALFA RANGE



**KELOMAT Alfa**  
3,0 L | 18 cm  
2038-305



**KELOMAT Alfa**  
4,5 L | 22 cm  
2039-305



**KELOMAT Alfa Set**  
4,5 L + 3,0 L | 22cm  
2043-305



**KELOMAT Alfa Set**  
6,0 L + 3,0 L | 22 cm  
2040-305

**Riess Kelomat GmbH**  
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FN 248214x  
Companies court:  
Regional Court of St. Pölten

**KELOmat**