

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for he recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this as unsorted municipal product please contact your local office, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and for special treatment is recycling of this product, please contact your local office. vour household waste disposal service or the shop where you purchased

Please read the manual carefully before using this appliance and keep them for future reference.

**Electric Pressure Cooker** 

Instructions

## **IMPORTANT SAFETY INSTRUCTIONS**

- 1.If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service
- 2. This appliance is for household use only. Do not use outdoors 3.Keep electrical appliance out of reach from children or inform
- person. Do not let them use the appliances without supervision.
- 4. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 5. Appliances 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.
- 6. Children shall not play with the appliance.
- 7.Do not immerse any part of the appliance in water or other liquid 8. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
- 9. This appliance is intended to be used in household and similar applications such as: -Staff kitchen areas in shops, offices and other working
- environments; -farm houses;
- -by clients in hotels, motels and other residential type environments;
- -bed and breakfast type environments;
- 10. The pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- 11. State that the container must not be opened until the pressure has decreased sufficiently.
- 12. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- 13. Cooking appliances should be positioned in a stable situation with the handles positioned to void spillage of the
- 14. The cooker cannot gain pressure when the lid is not well closed and the lid cannot be opened when the inner pressure is too high.

## **IMPORTANT SAFETY INSTRUCTIONS**

- 15.Do not let children near the pressure cooker when in use.
- 16.Do not put the pressure cooker into a heated oven. 17. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- 18.Do not use the pressure cooker for a purpose other than the one for which it is intended.
- 19. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is property closed before applying heat, see "instructions for use".
- 20. Never forces open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. See the "instructions for use".
- 21. Never use your pressure cooker without adding water or food, except the Sauté function, this would seriously damage it.
- 22.Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrate vegetables, do not fill the cooker to more than half of its capacity.
- 23.Use the appropriate heat source(s) according to the instructions for use.
- 24. After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat which the skin is swollen; you might be scalded.
- 25. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- 26.Before each use, check that the valves are not obstructed. See the instructions for use. 27. Never use the pressure cooker in its pressurized mode for
- deep or shallow frying of food.
- 28.Do not tamper with an y of the safety systems beyond the maintenance instruct ions specified in the instructions for use.
- 29. Only use manufactur er's spare parts in accordance with the relevant model. In particular, use a body and a lid from the

## IMPORTANT SAFETY INSTRUCTIONS

- same manufacturer indicated as being compatible.
- 31. The heating element surface is subject to residual heat after use, do not touch.
- 32. Warning: Avoid spillage on the connector.

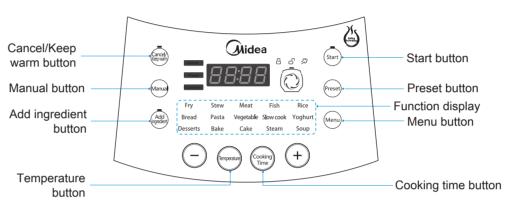
30. Warning: Misuse may cause potential injury.

33.KEEP THESE INSTRUCTIONS.

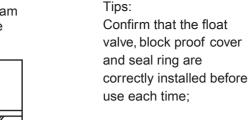
- 1 Under indoor circumstance of insufficient grounding device, sensitive individuals may feel faradism. We recommend you to check whether grounding device is reliable, or never touch metal housing and inner cooking pot.
- 2 Before use, please make sure inner cooking pot, steam vent and coverplate are in position to avoid accident. 3 Before operation, clean the foreign materials including water drops and rice to
- avoid overheating and short circuit. 4 Before operation, wipe dry the water outside the inner cooking pot to avoid
- **5** After porridge or beans are cooked, please make sure the appliance has cooled
- naturally and all internal pressure has been released. Do not vent manually. 6 Any discrepancy between the picture and the product is subject to the real object.
- Never operate again immediately after cooking finished. Please wait more than 15 mins when the cooker is fully cooled to indoor temperature.
- 8 Do not use hard objects, sharp metal objects etc. to scoop food and clean the inner cooking pot to avoid scratch.
- The total volume of food and liquid must not exceed max fill line. **1** It's normal if the appliance vent from time to time or continuously during operation.
- Please regularly wash and clean steam vent, coverplate and positioned
- table-board. Do not use stainless inner cooking pot for cake function.

## Product Overview The product is subject to the real object. Parts and features Steam Vent Lid Handle Upper Housing Magnetic Float Valve Anti-block Shield Sealing Ring Temperature sensor Float Valve Condensation Collector Lid Open Handle Control Panel Bottom housing

## **Control Panel**



### Structural diagram of float valve



Before putting the inner pot into the cooker each time, please remove the dirt and water from the external side of the

Please move the product with the handle of the cooker body; Please remove the water from the housing cover with cloth.

inner pot and internal

side of the external pot;

① Exhaust valve: Pull out the exhaust valve from the lid. Clean the internal side of the exhaust valve and

steel. It is suggested to clean the sealing gate once every 2 months. 3 Water box: After cooking, the steam may stay in the water box of the external pot as water. Water in the box should be removed for avoiding bad odor, please clean it with clean cloth.

the exhaust valve and float valve of the lid with brush and cloth at least once a month.

② Sealing gate: Please remove oil and dirt from the sealing gate with detergent and brush. The remained

oil and dirt in it may appear in yellowish. After washing, it may recover to the original color as stainless

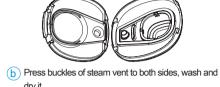




Install and Clean Caution: Please make sure the appliance is unplugged before cleaning!



Remove coverplate for cleaning



## steam vent and reinstall it.





 Clean water, grain, debris for inner cooking pot and b Clean and dry the bottom of inner cooking pot.

## Instructions for Use

DISPOSAL: Do not

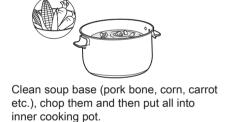
dispose this product

waste. Collection of

such waste separately

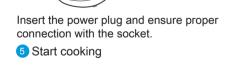
necessary.

Taking "soup" for example, other options include Fry, Stew, Meat, Fish, Rice, Bread, Pasta, Vegetable, Slow cook, Yoghurt, Desserts, Bake, Cake, Steam



1 Prepare soup base and clean it

3 Connect the power







After the soup is completed, the cooker automatically goes into "keep warm" state. Note: Open the lid after the float valve drops down

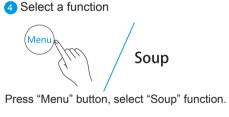
# Instructions for Use

### **Preset Meat**

time. If it's now 10:30 pm, the preset time should be 9:00). Note: Fry, Yoghurt, Desserts, Cake cannot be preset.



based on ingredients or personal preference. Oil shall not exceed 4 fill line when use the fry Note: Water shall not exceed max fill line.



6 Soup cooking state

! Fry Stew Meat Fish Rice ! Bread Pasta Vegetable Slowcook Yoghurt

Desserts Bake Cake Steam Soup

2 Add water to corresponding fill line.

Add appropriate water to corresponding fill line

time needed.

If you'd like to switch or cancel current function, press "cancel" button to

Bread Pasta Vegetable Slowcook Yoghurt (Cooking) (Time)

1 Press "Menu" or "+" "-"button, select needed function(such as Stew), and then adjust cooking time via "Cooking Time" "+" "-" button. (Before use "+" "button to adjust cooking time, you need press "Cooking Time"button first)

Eg: Preset "Meat", Start cooking at 7:30 the next day. (Preset time refers to count down



choose the appropriate water level according needed function ( such as Meat ) . to rice amount. Add water until the water level and increase or reduce the amount as desired.



, and then press "+" "-" button to adjust appointed time.





## **Instructions for Use**

### Temperature setting



temperature, you need press

"Temperature" button first)

Bread Pasta Vegetable Slowcook Yoghurt Desserts Bake Cake Steam Soup 1 Press "Manual" button and then adjust 2 Setting completed, press "Start" button temperature via "Temperature" or "+" "-" to start cooking. (Before use "+" "-" button to adjust

4 Start preset

Fry Stew Meat Fish Rice



 Press "Add ingredient/vent" button during cook, the add ingredient indicator will be on and start vent.

## "Add ingredient" function is available for "Stew, Meat, Soup" functions. Cooking without lid

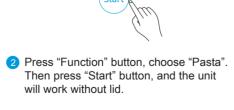


1 Open the lid, switch the handle to 🖰

When the add ingredient indicator starts

2 minutes), the lid can be opened.

flashing and meanwhile beep (last for



## Repair Service

### **Suspicious Problem**

When you think the product has a malfunction, please check and confirm the following situations before taking it to service center.

	1 0001010 1 (0000011		
	Sealing ring not installed properly	Position the sealing ring well.	
Difficult to close the lid	Lid handle is not at the lid open position	Turn lid handle to lid open position	
	Lid handle gets stuck	Send the appliance to repair service for overhaul	
Difficult to open the lid	Pressure exists inside the cooker	Wait till safety valve completely drops down	
		Pat the lid	
	Float valve stuck	Remove steam vent, press the float valve lightly with sharp object. If it doesn't work, send it service center.	
	The sealing ring wore out	Replace the sealing ring	
	Food debris attached to the sealing ring	Clean the sealing ring	
Leakage from lid	Food debris attached to float valve gasket	Clean float valve gasket	
	Float valve gasket wore out	Send appliance to repair network to replace float valve gasket	
	No float valve installed	Install float valve	
Heating plate doesn't heat in operation state.	The lid is not closed properly	Close the lid again	
	Heating base malfunction	Send the appliance to repair service for overhaul	
	Circuit malfunction		

### ——If the fault is not removed after above check, please contact our authorized service center for repair.

### Anomaly self-checking

Display anomaly judgement, please take the appliance to local dealer or service center for repair or installation.

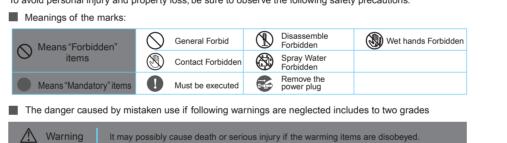
Indicator state	Abnormal display	Possible Reason	Solutions
Display	88	Open circuit of bottom sensor	Please return the appliance to service cent for repair.
Display	88	Short circuit of bottom sensor	Please return the appliance to service cent repair.
Display	88	Short circuit of upper housing sensor	Please return the appliance to service cent for repair.
Display	88	Overtemperature protection	Please check whether there is water or foot the pot; press "Cancel" button after adjustm the appliance can be normally used after be stops; otherwise, send it to repair network.
Display	88	Open circuit of press switch	Please return the appliance to service cent for repair.

# **Technical specification**

Model	Rated voltage/Rated frequency	Rated power	Capacity	Working Pressure
MY-SS5051P	220-240V~ 50/60Hz	900W	4.8L	70kPa

## Safety precautions

To avoid personal injury and property loss, be sure to observe the following safety precautions.

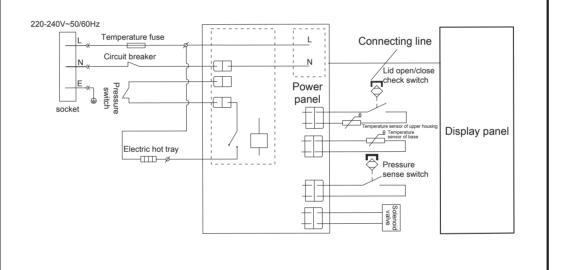


## **Environment for storing the Product**

Caution It may cause physical injury or property damage if the caution items are disobeyed.

- Periodically clean the cooker and remove oil and dirt if it is stored on the table.
- Put the electric pressure cooker 30cm away from other kitchen appliances.

# **Circuit Principle Diagram**



All contents of this manual have been carefully checked. In case of any printing errors and omissions or any resulting misunderstanding, please consult us. Note: This product is subject to any technical improvement which will be incorporated into the new version of this manual in the future without the prior notice. Any change in the appearance and colour of the product is subject to the real object.

# Steam vent cleaning

c Position float valve mandril into upper housing of

# Condensation collector cleaning



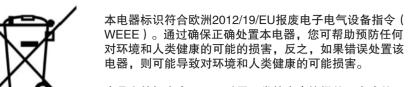
Pot cleaning





C Reinstall condensation collector in place.





产品上的标志表示不可采用正常的家庭垃圾处理方式处理 本产品。应将本产品送至废物收集站回收利用电气和电子

本电器需要专业的废物处理程序。欲知更多有关本产品的 处理、召回和回收利用信息,请联系您所在的城市市政委 员会、生活垃圾处理服务中心或您购买本产品的店铺。 欲知更多有关本产品的处理、召回和回收利用信息,请联

系您所在的城市市政委员会、生活垃圾处理服务中心或您 购买本产品的店铺。

# 电压力锅

使用说明

使用本产品之前,请仔细阅读使用手册,并将其妥善保存以备不

## 重要安全注意事项

- 1. 如果电源线损坏,必须用制造商或其服务代理提供的特殊电线或配件
- 2. 本产品仅供家庭使用,请勿在户外使用。
- 3. 请将本产品放置于儿童或残疾人无法接触的地方。请勿让他们在没有
- 监督的情况下使用本产品。 4. 本产品不得由儿童使用。请将该电器及其电线放在远离儿童的地方。
- 5. 在受监管的情况下,得到安全使用本产品的指导后,以及明确了解相 关危害的情况下,身体、感官或智力受损,或缺乏经验的人员可以
- 使用本产品。 6. 禁止儿童玩耍本产品。
- 7. 请勿将本产品的任何部位置于水或其他液体中。
- 8. 清洗、维护、重新安装之前或不使用时,请关闭饭煲并拔掉插头。
- 9. 本产品只限于家庭或以下类似场合使用: 商店的员工茶水间、办公室或其他工作场所;
- 酒店、汽车旅馆以及其他住宿场所;
- 住宿和早餐型环境。
- 10. 压力调节器内的管道可以排出蒸汽,应定期检查,确保没有阻塞。
- 11. 确认锅内压力充分下降后才能打开锅盖。
- 12. 本电器不可使用外部预约器或单独的遥控系统来进行操作。
- 13. 应将电压力锅放置在一个稳定的位置,手柄应放置在可以避免热 液体溢出的位置。
- 14. 锅盖未关好时不能加压,内压过高时不能打开锅盖。
- 15. 使用时请勿让儿童靠近压力锅。
- 16. 请勿将压力锅放入加热炉中。
- 17. 在压力下小心移动压力锅。请勿触摸其热表面,应使用手柄和旋 钮。如有必要,请使用保护装置。

- 前,请确保压力锅处于关闭状态,请参阅"使用说明"

## 重要安全注意事项

- 20. 请勿强行打开压力锅。在确保内部压力完全下降之前,请勿打开。
- 21. 请勿在没有加水或食物的情况下使用压力锅,否则江会严重损坏压
- 22. 请勿将压力锅装满超过其容量的2/3。当烹煮过程中食物(例如:大 米或脱水蔬菜)出现膨胀时,,请勿将锅中的食物装满超过一半的

- 24. 当烹煮在压力作用下可能会出现膨胀(例如: 牛舌)带皮肉类时,

- 28. 请勿在使用说明中规定的维护说明之外篡改任何安全系统。
- 29. 只能按照相关型号使用制造商的备件, 尤其是要使用同一制造商生

- 18. 请勿将压力锅用作预期用途以外的其他用途。
- 19. 本产品在压力下烹煮。压力锅使用不当可能会导致烫伤。在加热

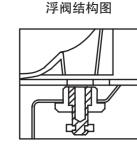
- 参见"使用说明"。

- 23. 根据使用说明使用合适的热源。
- 请勿刺破表皮出现膨胀的肉,否则可能会烫伤。
- 25. 烹调半熟食物时,在打开锅盖前应轻轻摇动压力锅,以免食物喷
- 26. 每次使用前,检查气阀是否出现堵塞。请参阅使用说明。
- 27. 请勿在高压模式下使用压力锅进行食物的深煎或浅煎。
- 产的可兼容内胆和锅盖。
- 30. 警告: 误用可能会导致潜在伤害。
- 31. 加热元件表面使用后会有余热,请勿触摸。
  - 32. 警告: 避免液体溢出至连接头。
  - 33. 请遵守以上使用说明

## 重要安全注意事项

- 在没有接地装置的室内条件下, 敏感的人可能会感觉到感应电流。 我们建议您检查接地装置是否可靠,否则,请勿碰触金属外壳或内
- ❷ 使用之前,请确保内胆、蒸汽口和锅盖已放置到位,避免发生意外
- 操作之前,请先清洁掉异物(包括水滴和米粒),以防过热和短路
- 操作之前,请擦干内胆外侧的水,以防发生故障。
- 粥或豆类烹煮完毕后,请确保电器能够自然冷却并且内部压力已完 全释放。请勿手动排汽。
- 图片和实物如有不同,以实物为准。
- 请勿在刚刚烹煮完毕后立即操作本产品。请至少等待15分钟,直到 压力锅自然冷却到室内温度。
- 请勿使用坚硬物体、锋利的金属物体等舀取食物或清洁内胆,以免 造成刮擦损伤。
- 9 食物和液体的总体积不得超过最高刻度线。
- 本产品工作期间会随时或持续排出蒸汽,这是正常现象。
- 请定期清洗和清洁蒸汽口、锅盖和放置电器的桌面。
- **②** 请勿使用不锈钢内胆制作蛋糕。

## 产品概述/ 本产品以实物为准。



、排气阀和锅盖浮阀。

每次使用前确认浮阀、防堵盖 和密封圈安装正确;

污垢和水:



清洗,并将其擦干 将浮阀心轴置于蒸汽口的上壳体内,然

擦洗防塞罩、浮阀和锅盖上的残留物。

清洁蒸汽口





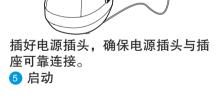


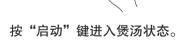
# 使用说明

以"煲汤"为例,其他选项包括"油炸、炖煮、肉类、鱼类、米饭、面包、 面食、蔬菜、慢煮、酸奶、甜点、烘焙、蛋糕、烹煮"。



清洁好锅底(猪排骨、玉米、萝卜 3 接通电源。







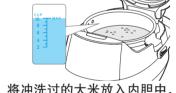
Add graden Bread Pasta Vegetable Slowcook Yoghurt Menu Desserts Bake Cake Steam Soup 汤煲好后, 电压力锅自动切换到"保温"状态。 注: 浮阀落下后打开盖子。

# 使用说明

### 预设为肉类

例如: 预设"肉类",次日7:30开始烹煮。(预设时间指倒计时时间。如果 现在是晚上10:30,则预设时间应是9:00)。 注: "油炸"、"酸奶"、"甜点"、"蛋糕"功能无法预设。

1 准备大米和水。



根据配料或个人喜好添加适量的水到对应 注:加水后,水位不应超过最高刻度线。 使用本产品的"油炸"功能时,添加的油



② 向内胆中加水到对应的刻度线。

Ale Control

按下"菜单"键,选择"煲汤"功能。



Desserts Bake Cake Steam Soup 如果需要切换或取消当前功能,请按" 取消"键,然后选择其他功能。

(Temperature) (Cooking) (+ 择所需功能(例如:炖煮),然

## 使用说明

Fry Stew Meat Fish Rice

Bread Pasta Vegetable Slowcook Yoghurt Desserts Bake Cake Steam Soup 将冲洗过的大米放入内胆中,根据大米多 按"菜单"键或"+""-"键,选择 少选择合适的水位。加水直至选择的水位 所需功能(例如:肉类)。

4 启动预设

### , 并根据需要增加或减少水量。 注:加水后,水位不应超过最高刻度线。 ③ 预设时间设置



按"预设"键进入预设状态,然后按 按"启动"键,烹煮将在指定时间开启。 "+" "-"键调整所需时间。

后通过"烹煮时间""+""-"

"+" "-"键调整烹煮时间之前

,需要先按"烹煮时间"键。) 8

键调整烹煮时间。(使用



## 温度设置



○ 按"手动"键,然后通过"温度" ② 设置完成后,按"启动"键开始烹 或 "+" 、 "-" 键调节温度; ( 使 用 "+" 、 "-" 键调节温度之前,



需要先按"温度"键。)

Add Bread Pasta Vegetable Slowcook Yoghurt Menu Desserts Bake Cake Steam Soup

1 在烹煮过程中按"添加配料/蒸汽口 2 当"添加配料"指示灯开始闪烁, "键,"添加配料"指示灯亮,同同时电压力锅发出蜂鸣声(持续2 分钟)时,可以打开锅盖。 "添加配料"功能仅限用于"炖煮、肉类、煲汤"功能。

开盖烹煮 以"面食"为例(其他功能包括"油炸")

● 打开锅盖,将手柄切换至 🖰 。 2 按"功能"键,选择"面食"。 然后按"启动"键,电压力锅将在 没有锅盖的状态下工作。

# 维修保养

如果您认为产品出现故障,在将产品返给服务中心之前,请检查并确认下列情

将本产品送至维修中心进行检修。

问题	可能的原因	解决方案
	密封圈安装不当。	摆放好密封圈。
锅盖关闭困难	锅盖手柄未处于锅盖开口位置。	将锅盖手柄转到锅盖开口位置。
	锅盖手柄被卡住。	将本产品送至维修中心进行检修。
锅盖打开困难	电压力锅内有压力。	请耐心等待,直至安全阀完全落下。
	77 77 14 L 41	轻拍锅盖。
	浮阀被卡住。	取消蒸汽口,采用尖锐物体轻轻压下浮阀。如果它不能正常工作,将其送至服务中心。
锅盖出现溢漏。	密封圈磨损。	更换密封圈。
	密封圈上附着有食物残留物。	清洁密封圈。
	浮阀垫圈上附着的食物残留物。	清洁浮阀垫圈。
	浮阀垫圈磨损。	将本产品交给维修机构,更换浮阀垫圈。
	未安装浮阀。	安装浮阀。
	锅盖无法合紧。	再盖上锅盖。
加热板在工作状态下不发热。	加热底座故障。	将本产品送至维修中心进行检修。

--如果以上检查没有排除故障,请联系我们所授权的服务中心进行维修。

## 异常自检

显示异常判断,请将本产品送至当地经销商或服务中心进行维修或安装。

指示器状态	异常显示	可能的原因	解决方案
显示	88	底部传感器断路。	请将本产品送回服务中心进行维修。
显示	88	底部传感器短路。	请将本产品送回服务中心进行维修。
显示	88	壳体上部传感器短路。	请将本产品送回服务中心进行维修。
显示	88	过温保护。	请检查内胆中是否有水或食物;调整后按 "取消"键,本产品可在蜂鸣声停止后正 常使用;若无法使用,请将其送至维修机
显示	88	压力开关断路。	请将本产品送回服务中心进行维修。

### 技术规格

型号	额定电压/额定频率	额定功率	容量	工作压力
MY-SS5051P	220-240V~ 50/60Hz	900W	4.8L	70kPa

## 安全注意事项

为避免人身伤害和财产损失,请条必遵守以下安全预防措施。

记的含义	<b>拟</b> 人, 相 为 <b>少</b> 是 、	700个女主观例指派	80
指"禁止"事项	○ 一般性禁止	禁止拆卸	禁止湿手
	禁止接触	禁止喷淋水	
指"强制性"事项	▲ 必须执行	移除电源插头	

● 把压力锅放在离其他厨房用具30厘米的地方。

产品存储环境

● 定期清洗压力锅,如果将压力锅放在桌子上,应清除油污。

# 断路器

dd Bread Pasta Vegetable Slowcook Yoghurt (Menu)

Cooking Time

或因此产生任何误解,请及时联系我们。

每次将内胆放入压力锅前,请 先清除内胆外侧和外锅内侧的

请用锅体手柄移动电压力锅; 请用布擦掉外壳盖上的水。

① 排气阀:将排气阀从锅盖上拔出。每月至少用刷子和布清洁一次排气阀内侧

② 密封阀门:请用清洁剂和刷子清除密封阀门上的油污。残留的油和污垢可能

呈黄色。清洗后,可恢复为不锈钢原色。建议每两个月清洗一次密封阀门。

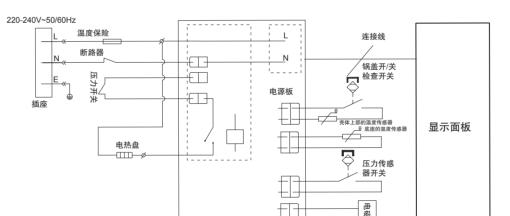
③ 水槽: 烹煮后,蒸汽可作为液体水留在外锅水槽内。应该清楚水槽里的水,

以避免出现恶臭, 所以请用干净的布对其进行清洁。

后将其安装到位。 清洁冷凝采集器

(a) 清洁内胆和外胆的水、颗粒物和残留物。(b) 清洁内胆底部并将其擦干。

# 电路原理图



本手册的所有内容已经过仔细检查。若出现任何印刷错误和遗漏 注:本产品后期可能会进行技术改进,因此本手册的新版本中针 对技术改进进行修订,就此我方将不再提前通知。本产品的任何 外形和颜色变更以实物为准。

取下盖板进行清洁

安装和清洁

b) 清洗盖板和密封圈, 然后擦干。 ② 从锅盖上抓住并拉下盖板。

d 重新正确安装盖板。

将蒸汽阀的卡扣向两侧按压, 然后进行



— 预设键

功能显示

— 烹煮时间键

— 菜单键

重新将冷凝采集器安装到位。

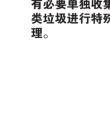
(b) 清洗冷凝采集器, 并将其擦干。





品作为未分类的城 市垃圾进行处置。 有必要单独收集该 类垃圾进行特殊处





- 进行更换。
  - 力锅(嫩煎功能除外)。
- - - - - 一壳体上部 - 防堵罩 密封圏 -一温度传感器 - 浮阀 - 冷凝采集器 打开锅盖键 控制面板 壳体底部

控制面板

取消/保温键 -

手动键 -

部件和特征

锅盖手柄 -

■如果忽略以下警告,错误使用的危险包括以下两个等级。 ↑ 警告 如果不遵守警告事项,可能导致死亡或重伤。 ⚠ 注意 如果不遵守注意事项,可能会造成人身伤害或财产损失。