DUROMATIC

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SYMBOL EXPLANATIONS

☞ **Important safety information Tip/Note**

1. The advantages of your DUROMATIC pressure cooker at a glance

- Preserves vitamins (for your health)
- Saves energy and time (approx. one third of the usual cooking time)
- Stay cool plastic fittings (for safe handling)
- Capacity marks (on the inside: one-half and two-thirds fill levels)
- Fully-automatic lid locking system (prevents opening under pressure)
- Flavour valve (preserves natural flavours and food colours)
- Acoustic and visual pressure indicator (for easy control)
- Multiple over-pressure safety devices (for your safety)
- Superthermic-sandwichbase (for rapid and even heat absorption on all heat sources including halogen and induction)
- Rust-free stainless steel (guarantees durability and long life)
- Some models with automatic 2-stage pressure reduction function
- Products that are very easy to service and care for

1.1 The additional advantages of your pressure cooker with non-stick coating

In addition to the well-known features of KUHN RIKON pressure cookers, this coating offers you further decisive advantages:

- Hard, highly-resistant titanium base coating
- Non-stick coating (no difficult-to-remove food residues)
- Quick browning possible
- Simple cleaning
- Multifunctional pan: crisp fry in the traditional manner, then cook until done under pressure (cooking time under pressure approx. a 1/3 of normal cooking time)

2. Directions for proper use

The pressure cooker is intended for cooking foods to which liquid has been added, and can be used on all cooking ranges including induction hobs in homes and the catering trade.

☞ KUHN RIKON Ltd. pressure cookers are particularly suited for foods that normally require a long cooking time, e.g.:

Soups
Meats (e.g. joints, goulash, stews etc.)
Vegetables
Potatoes / some cereals and pulses
Dried foods

The pressure cooker cooks under pressure.
Although the pressure cooker is characterized by a level of quality and safety, injury (by scalding) or material damage resulting from misuse or improper use cannot be ruled out. For this reason, take careful note of the safety instructions marked in red.

3. Safety

Read the operating instructions thoroughly before using your pressure cooker. Pay special attention to the sections on testing, cleaning and caring for the safety devices. Please carefully observe the safety instructions marked with a red triangle.

IMPORTANT SAFETY INSTRUCTIONS

Always observe the following basic safety precautions when using your pressure cooker

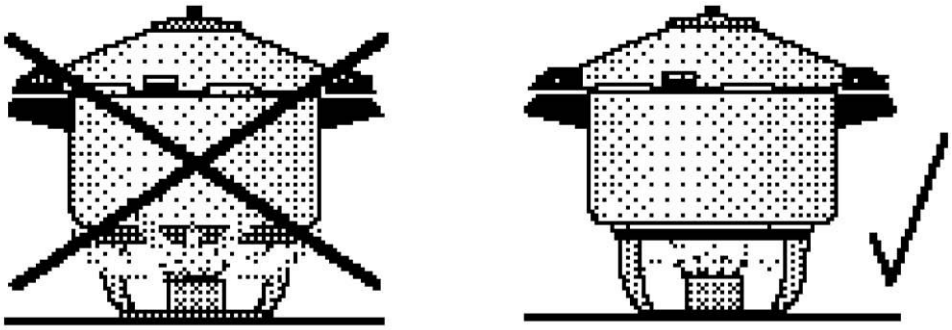
1. Read all the instructions.
2. Never touch hot surfaces. Only hold the pressure cooker by the lid handle and/or side grips.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Never place the pressure cooker in a heated oven.
5. Read section 4 before using the pressure cooker on a gas hob.
6. Always use extreme care when handling your pressure cooker, especially when it con tains hot liquids.
7. Never use the pressure cooker for anything other than its intended purpose. (See sec tion 2)
8. This appliance cooks under pressure. Improper use may result in scalding injury. En sure the cooker is properly closed before using it. (See section 7)
9. Do not fill the unit over two-thirds full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over one-half full. (See section 5)
10. This cooker is not suitable for the preparation of apple compote, cranberries, porridge (oat flakes), barley or other cereals (except those listed on page 89), peas, pasta, macaroni or rhubarb. These foods tend to foam and froth and could block the valve. These foods should not be cooked in a pressure cooker.
11. Before each use, ensure that the movement of the pressure indicator in the valve is unobstructed. (See section 6)
12. Do not open the pressure cooker until it has cooled and the internal pressure has re duced. If the handles cannot be pushed apart, or can only be pushed apart with diffi culty, this indicates that the cooker is still pressurized. Do not force the cooker open. Any pressure in the cooker can be hazardous. (See section 9)
13. This pressure cooker must not be used for frying in oil under pressure.
14. Follow the instructions for cleaning and care after each use.

15. After normal cooking pressure has been reached, reduce the heat so that all the liquid inside the cooker does not escape as steam.

SAVE THESE INSTRUCTIONS!

4. Using the pressure cooker for the first time

Before using the pressure cooker the first time, wash the pan, lid and gasket with hot, soapy water.
On electric cookers, the diameter of the pressure cooker base should match that of the hotplate or ring. The compatible hob diameter is etched into the base of the pan. (See section 13)
On some induction cookers noise may be generated whilst cooking under certain conditions on account of cookware oscillation in sympathy with the magnetic field. Unfortunately this cannot be prevented when using this cookware.
If you cook on gas, never allow the gas flame to lick the sides of the pan. If you do, the exterior of the pan will become discoloured and the grips (or handles) will overheat and degrade. We recommend using a flame protector. (See section 16)



4.1 Using your non-stick DUROMATIC pressure cooker for the first time

After washing out the pressure cooker thoroughly with warm water to which washing-up liquid has been added, place a few drops of cooking oil into the pressure cooker prior to its first use and then wipe out with a paper kitchen towel.

5. Filling

Never fill the pan more than two-thirds full including the liquid you have added (see the two-thirds mark on the inside of the pan).

Never fill the cooker beyond half full if you are preparing soup, certain cereals, dried pulses (see page 89) or dried beans.

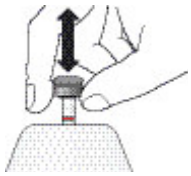
If overfilled, the safety elements may become impaired (risk of scalding).

Never forget to add liquid (see the table of cooking times in section 15), as complete evaporation will spoil food and overheat the cooker.

☞ Stir salt until it is completely dissolved. To avoid damage to the stainless steel, do not store salt water or heavily salted foods in the pressure cooker. Even the smallest amount of dampness containing salt will cause corrosion.

6. Checking the valve

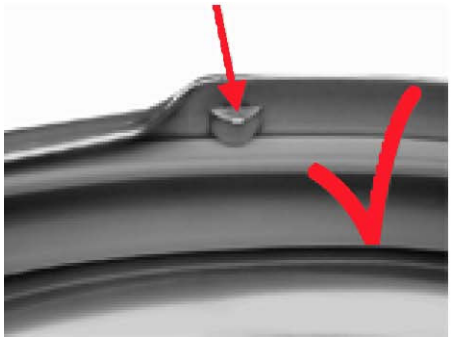
The valve is a safety device!
Check whether the valve cap is screwed on tightly; if not, screw it on tightly (see the cleaning and care instructions in section 10).



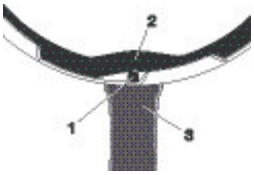
Check to see whether the valve is free to move by pulling gently on the pressure indicator. If the valve cannot be moved, do not use the pressure cooker. (see Troubleshooting in section 11)

7. Closing

Place the gasket carefully into the lid, ensuring that it lies on the roof and under the flanges.

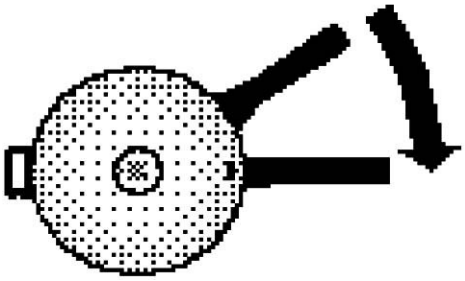


Check that the coloured safety bolt is pushing into the gasket.



1 Safety bolt and spring (built into handle)
2 The gasket shape illustrated occurs only when the lid is not in use
3 Lid handle

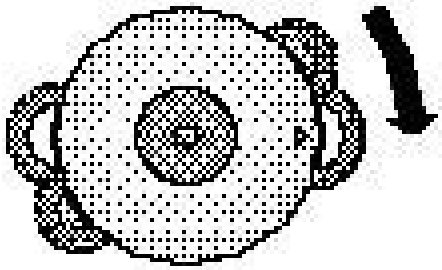
Long handle model:
Place the lid on the pan as shown.
The positioning triangle on the lid must be aligned with the triangle on the pan handle.



Turn the lid in a clockwise direction until the handle of the lid is over the handle of the pan.

☞ Check: The pressure cooker is correctly closed if the handle on the lid is positioned directly over the handle on the pan.

Side grip model:
Place the lid on the pan as shown. The positioning triangle on the lid should be aligned with the centre of the grip on the pan.



Turn the lid in a clockwise direction until the grip on the lid is over the grip of the pan.

☞ Check: The pressure cooker is correctly closed if the grips of the lid are positioned directly over the grips on the pan.

8. Cooking under pressure

Only hold the hot pressure cooker by its grips or handles. Always handle the pressure cooker with extreme care, especially if it is filled with hot liquid. If your pan has metallic handles, the use of oven gloves may be necessary.

To avoid damage to the appliance, never allow the pressure cooker to boil dry.

Never leave an empty pressure cooker on a hot hob.

This cooker is not suitable for the preparation of apple compote, cranberries, porridge (oat flakes), barley or other cereals (except those listed on page 89), peas, pasta, macaroni or rhubarb. These foods tend to foam and froth and could block the valve.

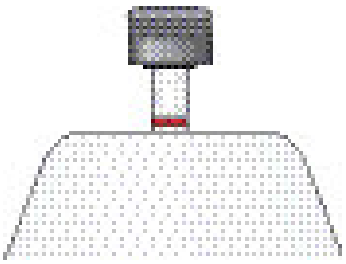
In the case of problems during cooking: remove the pressure cooker from the heat source and allow it to cool.

Place the properly closed cooker on a heat source commensurate with the size of the pressure cooker base. See underside of cooker base for correct size. (See section 13) Next turn the heat source up to full power.

As food begins to boil, any air present in the pressure cooker firstly escapes through the valve. The valve cap will then move up. Now, the pressure indicator stem rises with increasing pressure inside the pressure cooker. Please observe: after a short while the first red (pressure indication) line will become visible indicating that cooking level 1 has been reached.

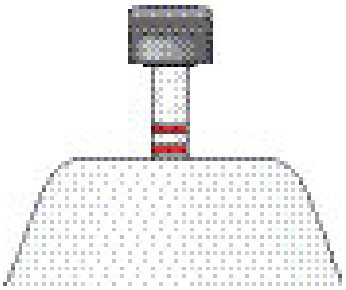
☞ The cooking time begins (see the cooking time table in section 15) once the desired cooking level has been reached.

Meaning of cooking levels:



Cooking level 1
Gentle cooking at a low cooking pressure (0.4 bar).

Cooking level 1 is reached as soon as the first red line on the pressure indicator stem is visible. The first red line should always be visible during the entire cooking time.



Cooking level 2
Rapid cooking at a high cooking pressure (0.8 bar).

Cooking level 2 is reached when both red lines on the pressure indicator stem are visible. The second red line should always be visible during the entire cooking time.

To maintain the desired cooking level, the amount of heat applied to the pressure cooker needs to be reduced accordingly.

A hissing sound accompanied by the escape of steam means that the maximum operating pressure of 1.2 bar has been reached. Reduce the heat and/or remove the pressure cooker from hob for a short time until the second red line is just visible.

☞ Vegetables are cooked especially gently in the steamer insert or on the trivet. Colour, flavour, vitamins and nutrients are retained.

8.1 Frying with the DUROMATIC non-stick

Only use oils or vegetable fats suitable for frying (refer to the usage information on the oil container) when searing meats prior to the completion of cooking under pressure.

☞ We recommend the use of plastic or wooden turners in spite of the hard and very resistant titanium base coating.

9. Reducing steam pressure and opening

⚠ Never use force to open the lid!

⚠ After cooking mash-type foods (like grains or pulses) or foods with a high fat content, shake the cooker gently before opening the lid. This will prevent the contents spitting when the lid is opened.

The pressure cooker can only be opened when there is no pressure inside it. This is a safety feature. Reduce the pressure in one of the following ways:

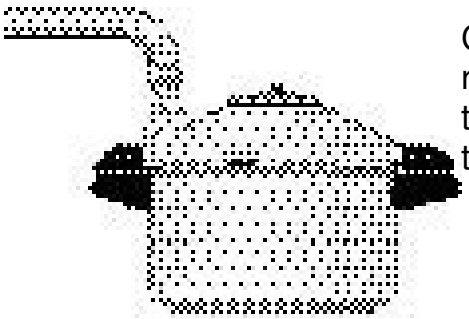
9.1 Slow pressure reduction

Remove the pressure cooker from the heat source and allow it to cool.

9.2 Normal pressure reduction

Press lightly on the pressure indicator stem until no more steam escapes.

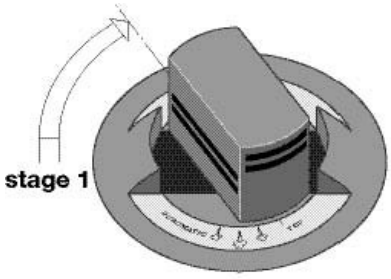
9.3 Fast pressure reduction



Cool the rim of the cooker under tepid running water (but wet the rim only to prevent water from being sucked into the cooker).

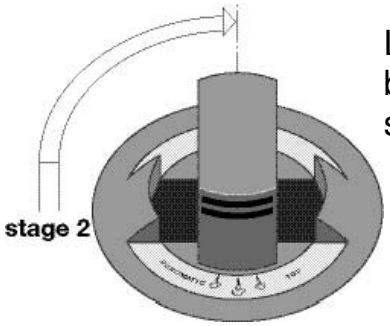
Some models also have an automatic pressure reduction function.

9.4 Normal automatic pressure reduction



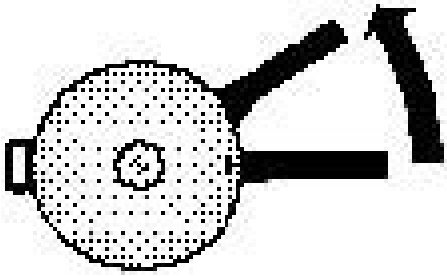
Lift the valve cap slightly and rotate by 75° clockwise until it engages the first time (stage 1).

9.5 Rapid automatic pressure reduction



Lift the valve cap slightly and rotate by 90° clockwise until it engages the second time (stage 2).

9.6 Completed Pressure Reduction



There is no more pressure in the cooker when the pressure indicator stem remains in its lowest position. To open the cooker, slide the handle or grip anti-clockwise in relation to the pan handle or grip until the arrows are once again aligned. The lid can now be easily removed.

Pressure reduction tips for specific foods:

☞ Foods with a short cooking time:
Use fast pressure reduction as otherwise foods can become over-cooked.

☞ Vegetables with a long cooking time / soups / meats, completely covered by liquid / potatoes / cereals / dried pulses:
Use slow pressure reduction. Do not use water to cool!
(Potatoes could otherwise fall apart)

☞ Meat / vegetables / frozen vegetables / fresh fruits / dried foods (excluding pulses): Use normal or fast pressure reduction (for ready-prepared meals, allow the pressure cooker to stand beside the heat source for one minute before reducing pressure).

☞ Fish / risotto:
Use fast pressure reduction.

Foods with a high fat content or mash-type foods (e.g. dried pulses): Use slow pressure reduction and gently shake the cooker before opening the lid to prevent the contents from spitting when the lid is opened.

After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen as you might be scalded.

10. Cleaning and care instructions for the DUROMATIC

Under normal circumstances, the valve is self-cleaning. However, if food particles have passed through the valve, then it is necessary to take the valve apart in order to clean it. (See section 10.1.1)

Tighten loose handles or grips with a screwdriver. If you have difficulties, contact your local dealer or a KUHN RIKON Service Center. (See section 13)

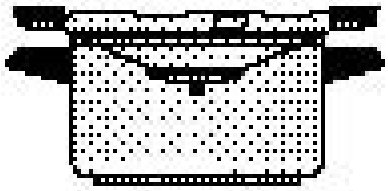
☞ After each use, remove the gasket from the lid. Rinse out and wash both, the gasket and the lid, taking care to thoroughly clean the area around the flanges.

The SI valve (secondary safety device) must always be correctly fitted to the lid when using the pressure cooker (= spring visible on the inside of the lid). Never remove this valve for cleaning!

☞ Do not wash the pan, lid, protection cap with cooking times, or gasket in a dishwasher.

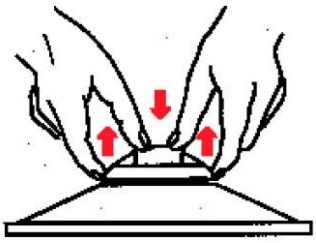
☞ Never remove stains or baked-in marks with abrasive means such as with knives, steel wool or copper cloths. Instead, soak in hot water with a little detergent until stains can be easily removed with a soft brush, sponge or cloth.

- ☞ The printed protection cap in particular should only ever be cleaned with a damp cloth (never use abrasive cleaners, bleach or SWISS CLEANER).
- ☞ Do not use any corrosive agents like Javel water for cleaning.
- ☞ Remove obstinate calcium stains (white spots) with a few drops of vinegar, lemon juice or SWISS CLEANER. (See section 16)
- ☞ If the pan has become discoloured from overheating, then we recommend the use of SWISS CLEANER.
- ☞ If the lid is difficult to turn when closing, then apply a light film of cooking oil to the rubber gasket.
- ☞ When storing, place the inverted lid on the pan so that the rubber gasket inside the lid remains unstressed and free of deformation.



10.1 Valves

10.1.1 Removing the protection cap

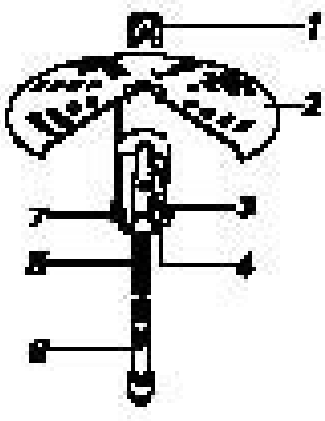


Remove all protection caps using both hands.

10.1.2 Maintenance and cleaning

To dismantle the INOX, CLASSIC, SUPREME, ERGO and HOTEL valves, undo the valve screw with integral pressure indicator (6) on the lid inside using a coin or screwdriver, and holding the valve cap. Hold onto the valve cap while doing so.

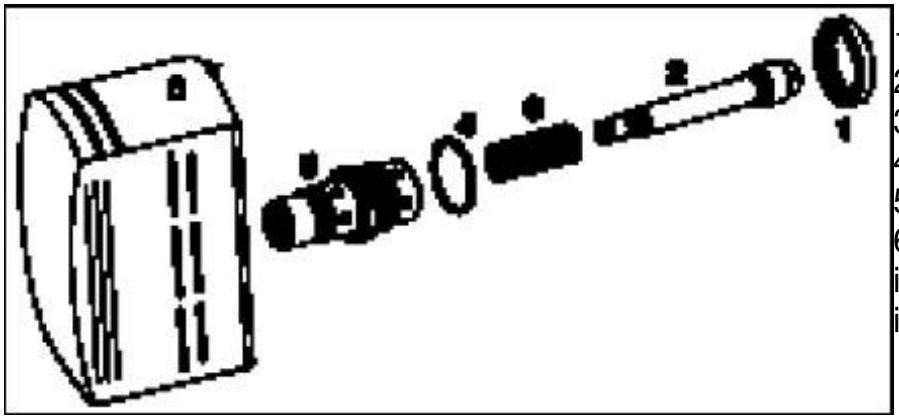
INOX, CLASSIC, SUPREME, ERGO AND HOTEL models



1 Valve cap
2 Protection cap
3 Valve socket
4 Valve washer
5 Valve spring
6 Pressure indicator
7 Lock nut

10.1.3 Dismantling the Top valve

To dismantle this valve, undo the valve screw with integral pressure indicator (2) on the lid indside using a screwdriver.



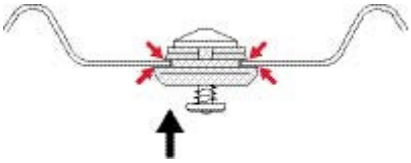
1 Counter nut
2 Pressure indicator
3 Valve spring
4 Valve seal
5 Valve socket
6 Valve cap with integral pressure indicator

10.1.4 Cleaning and re-assembling the valve

1. Disassemble the valve and clean it. Never use any abrasive cleaners.
2. During re-assembly, ensure that the valve cap is securely fastened to the pressure indicator stem and that the valve screw has been fully tightened by hand.
3. Check for proper valve operation after assembly. (See section 6)

10.1.5 Fitting the SI valve (secondary safety device)

Press the valve in by hand from the inside of the lid.



Lid inside

Check:
Blue rubber seal must fit tightly against the lid, all the way around, on the outside and inside of the lid.
Spring must be visible on the inside of the lid.

10.2 Additional cleaning and care instructions for the DUROMATIC non-stick coating

Apart from the general cleaning and care references in section 10 are following references to be considered.

☞ Do not use any abrasive cleaning agents or SWISS CLEANER to clean the hard titanium base non-stick coating.

Wash the coating immediately after use, i.e. when the pan is still warm, with warm water and washing-up liquid so that no residues become hardened. This also retains the non-stick effect and prevents any residual oils or fats from being burnt on.

11. Troubleshooting the DUROMATIC

If you are unsure about using your pressure cooker or the safety devices, do not use it and contact your retailer or KUHN RIKON. (See section 13)

☞ Is the pressure cooker leaking?
- Check that the rubber gasket is properly located (see section 7);
- Lubricate the gasket lightly with cooking/vegetable oil or moisten with a little water;
- Or, if necessary, replace.

If effort is required to open or close the lid even after the gasket has been lubricated with a little cooking oil, then the lid or pan may be deformed. The pressure cooker must be taken to a KUHN RIKON Service Center for inspection. (See section 13)

If the second safety device (SI valve) releases steam while cooking, the main valve is not functioning. Disassemble, clean and check the main valve. (See section 10)

If the pressure indicator stem does not move freely, then disassemble, clean and check the main valve. (See section 10)
If this does not solve the problem, please refer to your dealer. (See section 13)

12. Guarantee

KUHN RIKON Ltd. guarantees its cookware for 10 years against faulty materials and poor workmanship. Titanium coating 3 years (proof of purchase required). Excludes wearing parts such as fittings and rubber seal etc. This warranty does not include damage due to overheating, soiling, scratches, discolouration.

13. Repair and service addresses

Do not modify the pressure cooker, particularly the safety devices, in any way.

Using replacement parts made by a different manufacturer can detrimentally affect the safety of your pressure cooker. KUHN RIKON cannot check every accessory available on the market. Only use KUHN RIKON spare parts.

☞ Spare parts are illustrated in section 17 and 18.

For repairs, original spare parts and information, contact your dealer or a KUHN RIKON Service Centre:

Switzerland and overseas:
KUHN RIKON AG
Service Center
CH-8486 Rikon
Tel. +41 52 396 03 50
Fax +41 52 396 02 02
service@kuhnrikon.ch

Singapore:
KUHN RIKON ASIA
Tel. +65 6294 0495
Fax +65 6295 0756
kuhnrikon@pacific.net.sg

Great Britain:
KUHN RIKON (UK) LTD.
Landport Road
Wolverhampton
WV2 2QJ
Great Britain
Tel. 01902 458410
Fax 01902 458160
sales@kuhnrikon.co.uk

USA:
KUHN RIKON CORPORATION
46 Digital Drive, Suite 5
Novato, CA 94949
USA
Tel. 1 800 662 5882
Tel. 415 883 1101
Fax 415 883 5985
kuhnrikon@kuhnrikon.com

Information similar to that depicted adjacently can be found on the base of your pressure cooker.
Always provide the information underlined in red when enquiring or ordering spare parts (Item no.: e.g. 3342;
production date: e.g. 082.07.;
product name: e.g. DUROMATIC).

⌀ = Diameter of suitable hotplate

14. Environmental protection / disposal

Cookware, accessories and packaging should recycled in an environmentally-friendly manner. Please comply with your national and regional regulations. In Switzerland, worn-out KUHN RIKON cookware can be sent (postage prepaid please) directly to a KUHN RIKON Service Center. (See section 13)

15. Table of cooking times

The cooking times listed in the following tables may vary slightly according to food type, storage and quality.

Food	Cooking time (min.)	Cooking level	Liquid added
Soups			
Broth	20	1	as required
Pea soup	12	1	as required
Vegetable soup (depending on vegetables)	5-8	1	as required
Semolina soup	8	1	as required
Goulash soup	20	1	as required
Chicken broth/hen	40	1	as required
Chicken/pullet	15	1	as required
Potato soup	6	1	as required
Flour soup	12	1	as required
Minestrone	8	1	as required
Oxtail soup	30	1	as required
Beef soup (pot-au-feu)	45	1	as required
Onion soup	4	1	as required
Meat			
Veal joint	30	2	acc. to recipe, at least 50 ml / 2 oz
Knuckle of veal (piece)	45	2	acc. to recipe, at least 50 ml / 2 oz
Knuckle of veal (sliced)	25	2	acc. to recipe, at least 50 ml / 2 oz
Veal stew	20	2	acc. to recipe, at least 50 ml / 2 oz
Veal tongue	40	2	cover completely with water
Veal head	20	2	cover completely with water
Beef joint/Sauerbraten	45	2	acc. to recipe, at least 50 ml / 2 oz
Beef paupiettes (roulades)	13	2	acc. to recipe, at least 50 ml / 2 oz
Sliced beef	12	2	acc. to recipe, at least 50 ml / 2 oz
Beef schnitzel in its own sauce	15	2	acc. to recipe, at least 50 ml / 2 oz
Beef stew/goulash	25	2	acc. to recipe, at least 50 ml / 2 oz
Boiled beef	45	2	acc. to recipe, at least 50 ml / 2 oz
Knuckle of beef	35	2	acc. to recipe, at least 50 ml / 2 oz
Beef tongue	50	2	cover completely with water
Pork joint	40	2	acc. to recipe, at least 50 ml / 2 oz
Sliced pork	13	2	acc. to recipe, at least 50 ml / 2 oz
Knuckle of pork	40	2	acc. to recipe, at least 50 ml / 2 oz
Pork stew/goulash	25	2	acc. to recipe, at least 50 ml / 2 oz
Loin of pork	20	2	acc. to recipe, at least 50 ml / 2 oz
Pickled pork leg	35	2	cover completely with water
Smoked bacon	25	2	cover completely with water
Salted or unsalted bacon	20	2	cover completely with water
Lamb			
Roast joint	30	2	acc. to recipe, at least 50 ml / 2 oz
Lamb stew	20	2	acc. to recipe, at least 50 ml / 2 oz

Poultry

Poultry in pieces	8	2	acc. to recipe, at least 50 ml / 2 oz
Whole chicken	15	2	acc. to recipe, at least 50 ml / 2 oz

Game

Hare joint	30	2	acc. to recipe, at least 50 ml / 2 oz
Deer joint	30	2	acc. to recipe, at least 50 ml / 2 oz
Jugged game	18	2	acc. to recipe, at least 50 ml / 2 oz
Sliced game	20	2	acc. to recipe, at least 50 ml / 2 oz

Miscellaneous

Minced meat (pork, lamb or beef)	8	2	acc. to recipe, at least 50 ml / 2 oz
Rabbit (joint, pieces)	30	2	acc. to recipe, at least 50 ml / 2 oz
Tripe	15	2	acc. to recipe, at least 50 ml / 2 oz
Meat broth	30	2	acc. to recipe, at least 50 ml / 2 oz
Meat terrines	15	2	acc. to recipe, at least 50 ml / 2 oz
Stews and hot pots (see cooking times for individual ingredients)			
Warming meat dishes	3	2	acc. to recipe, at least 50 ml / 2 oz
Aspic, jelly	60	2	acc. to recipe, at least 50 ml / 2 oz

Fish (with trivet)

Whole fish (e.g. pike) or large fish tail	6	1	in pan up to trivet
Fish portions (e.g. cod)	3	1	in pan up to trivet
Large fish fillets (e.g. halibut)	2	1	in pan up to trivet
Fish soup	5	1	in pan up to trivet

Fresh vegetables (with trivet or steamer insert)

Artichokes	14	2	up to trivet (at least 100 ml / 4 oz)
Leafy vegetables (chard stalks, lettuce, chard)	3	2	up to trivet (at least 100 ml / 4 oz)
Cauliflower	3	2	up to trivet (at least 100 ml / 4 oz)
Beans	3	2	up to trivet (at least 100 ml / 4 oz)
Broccoli	2	2	up to trivet (at least 100 ml / 4 oz)
Fennel	6	2	up to trivet (at least 100 ml / 4 oz)
White cabbage, halved	6	2	up to trivet (at least 100 ml / 4 oz)
Chestnuts	12	2	up to trivet (at least 100 ml / 4 oz)
Sugar peas	3	2	up to trivet (at least 100 ml / 4 oz)
Kohlrabi (kale turnip) halved / sliced	6/2	2	up to trivet (at least 100 ml / 4 oz)
Leek, sliced	3	2	up to trivet (at least 100 ml / 4 oz)
Corn cobs	7	2	up to trivet (at least 100 ml / 4 oz)
Sweet peppers, sliced / paprika	3	2	up to trivet (at least 100 ml / 4 oz)
Swedes, quartered	12	2	up to trivet (at least 100 ml / 4 oz)
Swedes, sliced	5	2	up to trivet (at least 100 ml / 4 oz)
Beetroot	25	2	up to trivet (at least 100 ml / 4 oz)
Brussels sprouts	4	2	up to trivet (at least 100 ml / 4 oz)
Red cabbage	10	2	up to trivet (at least 100 ml / 4 oz)
Carrots	6	2	up to trivet (at least 100 ml / 4 oz)
Sauerkraut, raw	30	2	up to trivet (at least 100 ml / 4 oz)
Black salsify	12	2	up to trivet (at least 100 ml / 4 oz)

Celery halves, sliced	6/2	2	up to trivet (at least 100 ml / 4 oz)
Asparagus	5-10	2	up to trivet (at least 100 ml / 4 oz)*
Tomatoes for sauces (Sugo)	6	2	up to trivet (at least 100 ml / 4 oz)
Savoy (cabbage), halved	8	2	up to trivet (at least 100 ml / 4 oz)
			* The pressure cooker should be cooled under cold running water.

Potatoes (with trivet)
(cooking time for new potatoes is reduced by up to one third)

Potatoes in jackets	7-10	2	up to trivet (without trivet, 100 ml liquid / 4 oz)
Boiled potatoes (quartered)	4	2	ditto
Sliced potatoes	2	2	ditto

Cereals
(Only add cereals to boiling water. Stir well before securing the lid! e.g., 1 cup rice =1 1/2 cups liquid)

Rice (parboiled)	6	1	1:1 1/2
Rice (risotto)	5	1	1:2
Rice pudding	10	1	1:3
Brown rice, soaked	12	1	1:2
Brown rice, unsoaked	18	1	1:1 1/2-1 3/4
Brown rice, parboiled	6	1	1:3
Wild rice, soaked (unsalted water)	15	1	1:1 1/2
Wild rice, unsoaked	25	1	1:3
Semolina	4	1	1:3
Corn meal, fine (polenta)	5	1	1:3
Corn meal, coarse	12	1	1:3

Dried legumes (pulses)
(Soaked overnight. The cooking time increases by approx. one third if unsoaked. Salt legumes only after cooking to avoid increasing the cooking time!)

Borlotti beans, soybeans, haricot beans	8	1	Cover food well with water
Chick peas, broad beans, yellow peas	10	1	Cover food well with water
Flageolet beans, black (Brazilian) beans, Spanish beans	12	1	Cover food well with water
Lentils, green or brown, (unsoaked)	7	1	3x more water than food

Fresh Fruit (with trivet)

Pears, apples, peaches, plums, apricots, very ripe	2	2	up to trivet (at least 100 ml / 4 oz)
plums, apricots, still hard	4	2	up to trivet (at least 100 ml / 4 oz)
Quinces	10	2	up to trivet (at least 100 ml / 4 oz)
Chestnuts	12	2	up to trivet (at least 100 ml / 4 oz)

Frozen vegetables, not thawed (with trivet)

Spinach leaves (pack of 500 g)	10	2	only to trivet
Cauliflower, in florets	6	2	only to trivet
Beans	5	2	only to trivet
Broccoli, in florets	5	2	only to trivet
Sugar peas	4	2	only to trivet
Brussels sprouts	3	2	only to trivet
Red cabbage, cooked (500 g red cabbage)	12	2	only to trivet
Spinach, chopped (500 g package) (without trivet)	10	2	

Preparation time for ready-to-serve frozen meals

In plastic packs:			
Meat, whole meals, small packs	10	2	cover pack halfway with water
Meat, whole meals, large packs	12	2	cover pack halfway with water

Dried food

(Self-dried food must be soaked overnight. Commercially available dried foods need not be soaked.)

Apricots, peaches, plums	2	2	just cover with water
Apples in slices	3	2	just cover with water
Whole pears (presoaked)	4	2	just cover with water
Chestnuts	20	2	just cover with water
Beans (presoaked)	12	2	just cover with water

Miscellaneous

Vegetable terrines	15	2	water up to trivet
Puddings, large portions	14	2	water up to trivet
Puddings, small individual portions	8	2	water up to trivet

U.S. cups /	**Fluid ounces** / **Metric**		**U.S. cups** /	**Fluid ounces** /	**Metric**
1/4 cup	2 oz	60 ml	1 2/3 cups	13 1/3 oz	385 ml
1/3 cup	2 2/3 oz	80 ml	1 3/4 cups	14 oz	415 ml
1/2 cup	4 oz	120 ml	2 cups	16 oz	475 ml
2/3 cup	5 1/3 oz	160 ml	2 1/2 cups	20 oz	595 ml
3/4 cup	6 oz	180 ml	3 cups	24 oz	710 ml
1 cup	8 oz	240 ml	4 cups (1qt)	32 oz	950 ml
1 1/4 cups	10 oz	300 ml	6 cups (1 1/2 qt)	48 oz	1420 ml
1 1/3 cups	10 2/3 oz	325 ml	8 cups (2qt)	64 oz	1900 ml
1 1/2 cups	12 oz	355 ml			

16. Accessoires DUROMATIC

	Description	Ref. no.	Fits
	Steamer insert	2005	Ø 14 – 22cm
	Juice extractor	2010	DUROMATIC from 5L x 24cm DUROTHERM 5L x 22cm
	Juice extractor	2012	DUROMATIC from 5L x 22cm
	SWISS ENERGYSAVER	2080 2081	Ø 28 cm Ø 24 cm
	SWISS CLEANER Cleaning paste 200 gr / 7 oz	2015	
	SWISS EASY CLEANER Cleaning Liquid 250 ml / 8 oz	2016	
	Kitchen Timer DUROMATIC	2295	

17. DUROMATIC spare parts

We have selected the most important spare parts for you from a multitude of spare parts. All other spare parts are available via specialist retailers.
To ensure you receive the correct spare part, please notify us of the article number and the production date of your pressure cooker (see section 13), or send the defective part to one of the KUHN RIKON Service Centers.

	Description	Ref. no.	Fits
	Valve SI	1565	All models since 1980
	Pressure indicator with spring	3851	All models since 1980 (except TIMAX and TOP)
	Pressure indicator with spring	1701	TOP
	Spring for indicator	1553	TOP
	Springs for DUOPACK	3122	All models since 1980 (except indicator TIMAX and TOP)
	Valve caps	1488	SUPREME INOX CLASSIC
	Valve caps	1751	TOP (since 09/00)
	Valve housing cap blue D/F Valve housing cap blue E/Sp Valve housing cap blue I/R Valve housing cap green D/F Valve housing cap green E/Sp Valve housing cap green I/R Valve housing cap black Valve housing cap black	1490 1491 1586 1492 1525 1587 1454 1679	SUPREME SUPREME SUPREME SUPREME SUPREME SUPREME CLASSIC ERGO
	Valve housing cap	1621	INOX

	Valve housing cap	1752	TOP
	Rubber seal (gasket) black 1540 Ø 20 cm (3026)		All models Ø 20 cm
	Rubber seal (gasket) black 1541 Ø 22 cm (3034)		All models Ø 22 cm
	Rubber seal (gasket) black 1542 Ø 24 cm (3009)		All models Ø 24 cm
	Rubber seal (gasket) black 1503 Ø 28 cm		HOTEL Ø 28 cm
	Rubber seal (gasket), blue 1657 silicon, Ø 20 cm (3026)		All models Ø 20 cm
	Rubber seal (gasket), blue 1501 silicon, Ø 22 cm		All models Ø 22 cm
	Rubber seal (gasket), blue 1502 silicon, Ø 24 cm		All models Ø 24 cm
	Trivet Inox Ø 20 cm, inside Ø pot	1402	All models Ø 20 cm
	Trivet Inox Ø 22 cm, inside Ø pot	3319	All models Ø 22 cm
	Trivet Inox Ø 28 cm, inside Ø pot	1404	HOTEL

19. DUROTHERM TIMAX spare parts

	Description	**Ref. no.**	**Fits**
	Valve screw	1551	TIMAX
	Pressure indicator with spring	1552	TIMAX

	Spring for indicator	1553	TIMAX
	Automatic module letters gold 1557 Automatic module letters silver 1581		DUROTHERM DUROTHERM
	Battery	1558	
	Battery lid	1549	
	Underplate Underplate	1410 1411	DUROTHERM TIMAX Ø 18 cm DUROTHERM TIMAX Ø 22 cm
	Trivet Inox Ø 18 cm, inside Ø pot Trivet Inox Ø 20 cm, inside Ø pot	1403 1402	DUROTHERM TIMAX 2 L DUROTHERM TIMAX 3-5 L