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 contains hot liquids.
7. Never use the pressure cooker for anything other than its intended purpose. (See section 2)
8. This appliance cooks under pressure. Improper use may result in scalding injury. Ensure 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 reduced. If the handles cannot be pushed apart, or can only be pushed apart with difficulty, 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 overcooked.

- 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 inside using a screwdriver.

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.

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:**
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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 be 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.

<table>
<thead>
<tr>
<th>Food</th>
<th>Cooking time (min.)</th>
<th>Cooking level</th>
<th>Liquid added</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Soups</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broth</td>
<td>20</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Pea soup</td>
<td>12</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Vegetable soup (depending on vegetables)</td>
<td>5-8</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Semolina soup</td>
<td>8</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Goulash soup</td>
<td>20</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Chicken broth/hen</td>
<td>40</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Chicken/pullet</td>
<td>15</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Potato soup</td>
<td>6</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Flour soup</td>
<td>12</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Minestrone</td>
<td>8</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Oxtail soup</td>
<td>30</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Beef soup (pot-au-feu)</td>
<td>45</td>
<td>1</td>
<td>as required</td>
</tr>
<tr>
<td>Onion soup</td>
<td>4</td>
<td>1</td>
<td>as required</td>
</tr>
</tbody>
</table>

| **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 oz (2 oz)
- Whole chicken: 15 oz (2 oz)

### Game
- Hare joint: 30 oz (2 oz)
- Deer joint: 30 oz (2 oz)
- Jugged game: 18 oz (2 oz)
- Sliced game: 20 oz (2 oz)

### Miscellaneous
- Minced meat (pork, lamb or beef): 8 oz (2 oz)
- Rabbit (joint, pieces): 30 oz (2 oz)
- Tripe: 15 oz (2 oz)
- Meat broth: 30 oz (2 oz)
- Meat terrines: 15 oz (2 oz)

### Fish (with trivet)
- Whole fish (e.g. pike) or large fish tail: 6 oz (1 oz)
- Fish portions (e.g. cod): 3 oz (1 oz)
- Large fish fillets (e.g. halibut): 2 oz (1 oz)
- Fish soup: 5 oz (1 oz)

### Fresh vegetables (with trivet or steamer insert)
- Artichokes: 14 oz (2 oz)
- Leafy vegetables (chard stalks, lettuce, chard): 3 oz (2 oz)
- Cauliflower: 3 oz (2 oz)
- Beans: 3 oz (2 oz)
- Broccoli: 2 oz (2 oz)
- Fennel: 6 oz (2 oz)
- White cabbage, halved: 6 oz (2 oz)
- Chestnuts: 12 oz (2 oz)
- Sugar peas: 3 oz (2 oz)
- Kohlrabi (kale turnip) halved / sliced: 6 oz (2 oz)
- Leek, sliced: 3 oz (2 oz)
- Corn cobs: 7 oz (2 oz)
- Sweet peppers, sliced / paprika: 3 oz (2 oz)
- Swedes, quartered: 12 oz (2 oz)
- Swedes, sliced: 5 oz (2 oz)
- Beetroot: 25 oz (2 oz)
- Brussels sprouts: 4 oz (2 oz)
- Red cabbage: 10 oz (2 oz)
- Carrots: 6 oz (2 oz)
- Sauerkraut, raw: 30 oz (2 oz)
- Black salsify: 12 oz (2 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 1:1/2
Rice (risotto) 5 1 1:2
Rice pudding 10 1 1:3
Brown rice, soaked 12 1 1:2
Brown rice, unsoaked 18 1 1:1/2-1 3/4
Brown rice, parboiled 6 1 1:3
Wild rice, soaked (unsalted water) 15 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
<table>
<thead>
<tr>
<th>U.S. cups</th>
<th>Fluid ounces</th>
<th>Metric</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 cup</td>
<td>2 oz</td>
<td>60 ml</td>
</tr>
<tr>
<td>1/3 cup</td>
<td>2 2/3 oz</td>
<td>80 ml</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>4 oz</td>
<td>120 ml</td>
</tr>
<tr>
<td>2/3 cup</td>
<td>5 1/3 oz</td>
<td>160 ml</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>6 oz</td>
<td>180 ml</td>
</tr>
<tr>
<td>1 cup</td>
<td>8 oz</td>
<td>240 ml</td>
</tr>
<tr>
<td>1 1/4 cups</td>
<td>10 oz</td>
<td>300 ml</td>
</tr>
<tr>
<td>1 1/3 cups</td>
<td>10 2/3 oz</td>
<td>325 ml</td>
</tr>
<tr>
<td>1 1/2 cups</td>
<td>12 oz</td>
<td>355 ml</td>
</tr>
</tbody>
</table>
16. Accessoires DUROMATIC

<table>
<thead>
<tr>
<th>Description</th>
<th>Ref. no.</th>
<th>Fits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamer insert</td>
<td>2005</td>
<td>Ø 14 – 22cm</td>
</tr>
<tr>
<td>Juice extractor</td>
<td>2010</td>
<td>DUROMATIC from 5L x 24cm DUROTHERM 5L x 22cm</td>
</tr>
<tr>
<td>Juice extractor</td>
<td>2012</td>
<td>DUROMATIC from 5L x 22cm</td>
</tr>
<tr>
<td>SWISS ENERGYSIZER</td>
<td>2080</td>
<td>Ø 28 cm</td>
</tr>
<tr>
<td></td>
<td>2081</td>
<td>Ø 24 cm</td>
</tr>
<tr>
<td>SWISS CLEANER</td>
<td>2015</td>
<td></td>
</tr>
<tr>
<td>Cleaning paste</td>
<td>200 gr / 7 oz</td>
<td></td>
</tr>
</tbody>
</table>

| SWISS EASY CLEANER  | 2016     |                                                |
| Cleaning Liquid     | 250 ml / 8 oz |

| Kitchen Timer       | 2295     | DUROMATIC                                     |
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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Ref. no.</th>
<th>Fits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Valve SI</td>
<td>1565</td>
<td>All models since 1980</td>
</tr>
<tr>
<td>Pressure indicator with spring</td>
<td>3851</td>
<td>All models since 1980 (except TIMAX and TOP)</td>
</tr>
<tr>
<td>Pressure indicator with spring</td>
<td>1701</td>
<td>TOP</td>
</tr>
<tr>
<td>Spring for indicator</td>
<td>1553</td>
<td>TOP</td>
</tr>
<tr>
<td>Springs for DUOPACK</td>
<td>3122</td>
<td>All models since 1980 (except indicator TIMAX and TOP)</td>
</tr>
<tr>
<td>Valve caps</td>
<td>1488</td>
<td>SUPREME INOX CLASSIC</td>
</tr>
<tr>
<td>Valve caps</td>
<td>1751</td>
<td>TOP (since 09/00)</td>
</tr>
<tr>
<td>Valve housing cap blue D/F</td>
<td>1490</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap blue E/Sp</td>
<td>1491</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap blue I/R</td>
<td>1586</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap green D/F</td>
<td>1492</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap green E/Sp</td>
<td>1525</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap green I/R</td>
<td>1587</td>
<td>SUPREME</td>
</tr>
<tr>
<td>Valve housing cap black</td>
<td>1454</td>
<td>CLASSIC</td>
</tr>
<tr>
<td>Valve housing cap black</td>
<td>1679</td>
<td>ERGO</td>
</tr>
<tr>
<td>Valve housing cap</td>
<td>1621</td>
<td>INOX</td>
</tr>
<tr>
<td>Description</td>
<td>Ref. no.</td>
<td>Fits</td>
</tr>
<tr>
<td>-----------------------------------</td>
<td>----------</td>
<td>-----------------</td>
</tr>
<tr>
<td>Valve housing cap</td>
<td>1752</td>
<td>TOP</td>
</tr>
<tr>
<td>Rubber seal (gasket) black 1540</td>
<td></td>
<td>All models Ø 20 cm</td>
</tr>
<tr>
<td>Ø 20 cm (3026)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket) black 1541</td>
<td></td>
<td>All models Ø 22 cm</td>
</tr>
<tr>
<td>Ø 22 cm (3034)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket) black 1542</td>
<td></td>
<td>All models Ø 24 cm</td>
</tr>
<tr>
<td>Ø 24 cm (3009)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket) black 1503</td>
<td></td>
<td>HOTEL Ø 28 cm</td>
</tr>
<tr>
<td>Ø 28 cm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket), blue 1657</td>
<td></td>
<td>All models Ø 20 cm</td>
</tr>
<tr>
<td>silicon, Ø 20 cm (3026)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket), blue 1501</td>
<td></td>
<td>All models Ø 22 cm</td>
</tr>
<tr>
<td>silicon, Ø 22 cm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rubber seal (gasket), blue 1502</td>
<td></td>
<td>All models Ø 24 cm</td>
</tr>
<tr>
<td>silicon, Ø 24 cm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trivet Inox</td>
<td>1402</td>
<td>All models Ø 20 cm</td>
</tr>
<tr>
<td>Ø 20 cm, inside Ø pot</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trivet Inox</td>
<td>3319</td>
<td>All models Ø 22 cm</td>
</tr>
<tr>
<td>Ø 22 cm, inside Ø pot</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trivet Inox</td>
<td>1404</td>
<td>HOTEL</td>
</tr>
<tr>
<td>Ø 28 cm, inside Ø pot</td>
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<td></td>
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19. DUROTHERM TIMAX spare parts

<table>
<thead>
<tr>
<th>Description</th>
<th>Ref. no.</th>
<th>Fits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Valve screw</td>
<td>1551</td>
<td>TIMAX</td>
</tr>
<tr>
<td>Pressure indicator with spring</td>
<td>1552</td>
<td>TIMAX</td>
</tr>
<tr>
<td>Description</td>
<td>Code</td>
<td>Details</td>
</tr>
<tr>
<td>--------------------------------------------</td>
<td>-------</td>
<td>----------------------------------------------</td>
</tr>
<tr>
<td>Spring for indicator</td>
<td>1553</td>
<td>TIMAX</td>
</tr>
<tr>
<td>Automatic module letters gold</td>
<td>1557</td>
<td>DUROHERM</td>
</tr>
<tr>
<td>Automatic module letters silver</td>
<td>1581</td>
<td>DUROHERM</td>
</tr>
<tr>
<td>Battery</td>
<td>1558</td>
<td></td>
</tr>
<tr>
<td>Battery lid</td>
<td>1549</td>
<td></td>
</tr>
<tr>
<td>Underplate</td>
<td>1410</td>
<td>DUROHERM TIMAX Ø 18 cm</td>
</tr>
<tr>
<td>Underplate</td>
<td>1411</td>
<td>DUROHERM TIMAX Ø 22 cm</td>
</tr>
<tr>
<td>Trivet Inox</td>
<td>1403</td>
<td>DUROHERM TIMAX 2 L</td>
</tr>
<tr>
<td>Ø 18 cm, inside Ø pot</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trivet Inox</td>
<td>1402</td>
<td>DUROHERM TIMAX 3-5 L</td>
</tr>
<tr>
<td>Ø 20 cm, inside Ø pot</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>