

# mellerware®

E X E C U T I V E  
JUNO ELECTRIC PRESSURE COOKER



complies with  
INTERNATIONAL  
IEC60335  
SAFETY SPECIFICATIONS

**m**  
900W

2 YEAR  
GUARANTEE

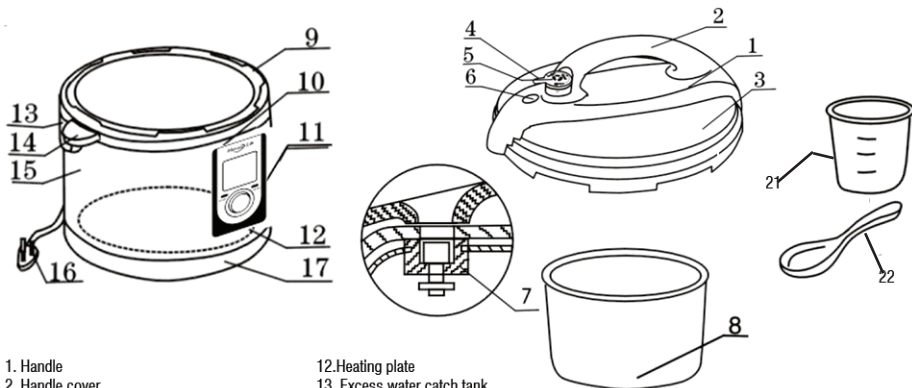
Model:  
27400

PLEASE READ ALL INSTRUCTIONS BEFORE USE

**2 year guarantee**

Dear customer,

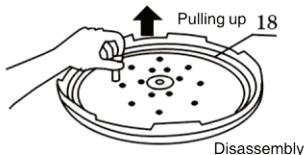
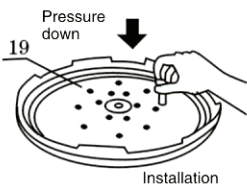
Many thanks for choosing to purchase a MELLERWARE brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.



- |                                 |                             |
|---------------------------------|-----------------------------|
| 1. Handle                       | 12. Heating plate           |
| 2. Handle cover                 | 13. Excess water catch tank |
| 3. Lid                          | 14. Carry handle            |
| 4. Limit pressure release valve | 15. Stainless steel body    |
| 5. Safety release valve         | 16. Power cord              |
| 6. Floating valve slot          | 17. Base                    |
| 7. Floating valve               | 18. Seal ring guide         |
| 8. Removable inner cooking pot  | 19. Aluminium lid insert    |
| 9. Inner body                   | 20. Seal Ring               |
| 10. Plastic rim                 | 21. Measuring cup           |
| 11. Control panel               | 22. Rice Ladle              |

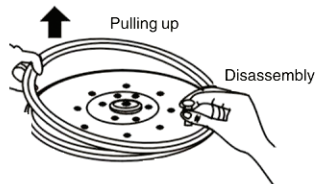
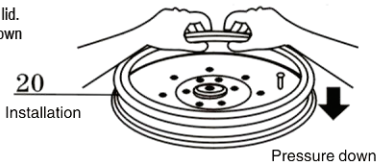
**Aluminium lid seal disassembly:**

1. Use 1 hand to hold down the lid & use the other hand to remove the seal from the guides.
2. Pull the seal upwards until it has been removed from the guides.



**Aluminium lid seal ring installation:**

1. Align the seal ring on the guides of the lid.
2. Push down the seal ring until it slots down firmly into the guides.



**Excess water catchment tank:**

**Installation:**

1. Clip the tank into the housing located on the side of the cooker

**Removal:**

1. Unclip tank and pull down to remove the tank from the slot.

## **SAFETY:**

- Always keep your hands and face away from the pressure release valve, when releasing the pressure.
- Use extreme caution when removing the lid after cooking. Always tilt the lid away from you, so that any remaining steam is blocked from your face.
- Never attempt to open the lid while cooking, or before the pressure has dropped. Do not attempt to bypass this safety feature by forcing the lid to open.
- Do not cover or block the valves.
- Do not touch the pot or lid except for the handle immediately after use. Whilst the product is in use only touch the handle, do not touch the pot or lid.
- To avoid burns, allow the food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.
- Do not touch hot surfaces. Use oven gloves or a cloth when opening the lid or handling hot containers as hot steam will escape.
- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse the power cord, plug, or the appliance in water or any other liquid.
- **WARNING:** Extreme caution must be used when moving the appliance when it contains hot food, water, or any other hot liquids.
- Do not move the appliance while in use.
- Remove the plug from the wall socket when the appliance is not in use, before changing attachments or before cleaning.
- Allow the appliance to cool down completely before undertaking any cleaning task.
- Do not operate the appliance if it has a damaged power cord or plug, or after the appliance has malfunctioned, or has been dropped or damaged in any way. Return the appliance to your nearest authorised service centre for repair.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Do not touch the power cord, plug or any part of the appliance with wet hands.

## **LOCATION:**

- This appliance is intended for household use only. This appliance is not designed for professional or industrial use.
- Do not use this appliance outdoors or near water.
- Ensure that this appliance is kept out of reach of children.
- Do not place this appliance directly under kitchen wall cupboards when in use, as it produces steam. Avoid reaching over the appliance when it is in use.
- Do not use the appliance near or below combustible materials, e.g: curtains.
- This appliance must be used on a flat, even, stable surface with a minimum of 10 cm distance away from surrounding objects.

## **POWER SUPPLY CORD:**

- The power supply cord should be able to reach the wall socket without straining or stretching.
- Do not let the power supply cord hang over the edge of the table or counter and keep the power supply cord away from any hot, rough or sharp surfaces.
- Do not let the power supply cord run across an open space e.g. between a low wall socket and table.
- If the power supply cord is damaged, it must be replaced with a special cord assembly available from the manufacturer or its service agent. Any attempt to repair the cord will render the warranty and the manufacturer's liability null and void.

## **CHILDREN:**

- Do not allow children to operate this appliance. Teach children to be aware of the dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

## **OTHER SAFETY CONSIDERATIONS:**

- Do not use attachments or tools not recommended by the manufacturer as this may cause fire, electric shock or injury.
- To open, hold and rotate the lid clockwise to the “unlock” position but do not lean over the appliance.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Do not leave the appliance in a damp and corrosive environment.
- To prevent over-heating, always ensure there is food or water in the cooking pot.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Extreme caution must be used when moving the appliance while it contains hot food, water or any other hot liquids.
- Do not use any parts of this appliance in a microwave or for any other cooking methods.
- Never use the appliance to boil acid or other alkaline food contents.
- Never use sharp objects inside the cooking pot as this will damage the non-stick coating.
- The ducts in the pressure release valve should be checked regularly to ensure that they are not blocked.

## **ELECTRICAL REQUIREMENTS:**

Check that the voltage on the rating label of the appliance corresponds with the voltage supply of you house.

**WARNING:** This appliance must be plugged into an earthed wall socket.

## **BEFORE USING THE JUNO ELECTRIC PRESSURE COOKER FOR THE FIRST TIME:**

Remove all labels and tags from the product. Wash the cooking pot and all accessories that will come into contact with food in hot soapy water with a sponge or dishcloth. DO NOT use a scouring pad or any abrasive materials as this could damage the product. Rinse the cooking pot, accessories and lid thoroughly and dry. Avoid leaving the lid fully immersed in water, as it will take a long time to drain & dry. Attach the drip tray to the appliance, simply slide it into place (refer to diagram). The drip tray will collect any access liquid generated by the steam.

**IMPORTANT: DO NOT IMMERSE THE MAIN COOKING UNIT IN WATER!**

## **INSTRUCTIONS FOR USE:**

Place the base on to a dry, level, heat resistant surface, away from the edge of the work surface. Do not use the appliance on the floor. Small amounts of steam will escape from the safety release valve while heating, and sometimes during the cooking cycle. This is perfectly normal. Therefore, do not use the Pressure Cooker under overhanging wall cupboards.

## BROWNING / SEALING:

Before cooking meat in the Juno pressure cooker, it is important that the meat is sealed / browned first. This means that the meat must be lightly cooked in a frying pan or pot with a little oil before starting the pressure cooking process (make sure the meat is only slightly browned on the outside and still raw on the inside). Sealing or browning your meat in this way helps to retain its flavour and moisture.

Use:

- Remove the cooking pot, add ingredients (ensure meat is browned beforehand) and water, never fill the cooking pot to more than 4/5 of its capacity.
- Insert the cooking pot into the appliance ensuring the external surface of the cooking pot is dry and clean.
- Turn the cooking pot slightly once inside the appliance to ensure even contact with the cooking plate.
- Then secure the lid to the appliance and seal it as follows:
  - a. Check that the sealing ring is correctly in place on the lid.
  - b. Place the lid on the appliance in the “open” position, then turn the lid anti-clockwise to the “Sealed” position. Ensure that the lid fits tightly, you will hear a click once correctly in place.
- Once the lid is closed securely use the “selection dial” to choose the appropriate food type you are cooking.
- Once the food type you wish to cook has the arrow next to it push in the “selection dial” in order for the pressure cooker to begin cooking.
- The pressure cooker will take a few minutes to build up pressure, once the required pressure is reached the time will begin to count down. The cooking time is indicated with a “P” followed by the remaining cooking time i.e. “P:15” for chicken.
- The cooking time is adjustable in increments of 1 min between 3 – 60 minutes, depending on the function selected.

Preset:	Preset cooking time:	Adjustable:	
		Min	Max
Rice	8 mins	5 mins	16 mins
Porridge	15 mins	10 mins	45 mins
Soup	25 mins	10 mins	40 mins
Meat	20 mins	10 mins	30 mins
Fish	5 mins	3 mins	15 mins
Stewing Meat*	40 mins	20 mins	60 mins
Chicken	15 mins	12 mins	30 mins
Cake	18 mins	5 mins	33 mins

\*tendon, oxtail, and other tough cuts of meat

## **PLEASE NOTE:**

During initial use, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal, it does not affect the food being cooked and will disappear after a few uses.

**NOTE:** Ensure that the steam release valve is in the “sealed” position before the appliance starts the cooking process otherwise the unit will not be able to build up pressure.

## **DELAY TIME:**

- Before selecting the cooking function press the “time” key to add a cooking time delay. The delay timer can be adjusted in increments of 30 minutes. Maximum delay time is 24 hours. Continue to press the button until the desired time delay is reached. The amount of time until the unit begins cooking will be displayed on the screen.
- Once the delay has been selected use the “selection dial” to choose the desired cooking function (i.e. rice, soup, chicken, etc.), then press the “selection dial” to select the function. The cooking will begin once the time delay has elapsed.
- Please note that once the cooking time has counted down, the time may not be adjusted. If more or less cooking time is required. The cooking process must be cancelled and the timing must be reset to the required/desired time. (P:08 refers to 8 minutes remaining before cooking is complete.)
- During set up and while cooking the “Keep warm/cancel” button can be pressed to cancel cooking.
- After cooking the unit will automatically engage “Keep Warm” mode and the letters “bb” will be displayed on the screen. The “Keep warm/Cancel” button can be pressed to cancel keep warm mode.
- Once the unit has completed the cooking cycle or the LCD display has turned off before opening and removing the lid, turn the pressure release valve to the “vent” position as indicated on lid. Ensure that your face and hands are away from the opening of the pressure release valve to ensure that you do not get burnt or injured, the steam is very hot therefore extreme caution must be exercised when steam is being released.
- When cooking liquid foods such as soup or porridge wait for the unit to cool down before pressure is released.
- Switch off the appliance at the wall socket and remove the plug from the wall socket.
- Once all pressure has been released and the plug has been removed from the wall socket and there is no longer any steam escaping from the pressure release valve, the lid may be turned clockwise to be unlocked.
- When removing the lid, remove it in such a manner that the steam is directed away from you. Do this by allowing the top of the lid to face your direction, the steam will deflect against the inner surface of the lid. Ensure you are positioned to the side of the unit without your face or hands over it. Use an oven glove when removing the lid to reduce the chance of being burnt by the steam.
- Only use non-stick utensils to serve from the cooking pot as any hard utensils made from stainless steel or similar materials could damage the non-stick surface of the inner cooking pot.

## **CLEANING:**

- 1) Ensure that the power supply cord is removed from the wall socket and from the unit before undertaking any cleaning task.
- 2) The appliance must be completely cool before undertaking any cleaning task.
- 3) You may clean the base of the unit using a damp soft cloth, do not under any circumstances submerge the base in water or any other liquid. Do not put the base under

running water.

- 4) Remove the water collection box from the unit and wash under warm water with a mild detergent, then rinse and dry completely before attaching it to the unit.
- 5) Use water and a damp cloth to clean the cooker lid, ensure that all the parts of the lid are dried completely before storing or re-use.
- 6) Clean the non-stick cooking pot with warm water and a mild detergent, use a soft cloth to clean it, do not use any abrasive materials to clean the pot as it will scratch the non-stick pot. Ensure the pot is completely dry before storing or re-use.

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