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Book Descriptions:

breville electric pressure cooker manual

This recall covers the gaskets in cookers with production batch numbers starting from 1235 and 1529. Previously, in October 2015, Breville Australia and New Zealand announced a recall of the "Fast Slow Cooker" model number BPR200 gasket from units with production batch numbers from 1034 to 1511. If the document preview does not load in the window, due to manuals file size, it can still be downloaded using the link, below. Share It stays at 15 and does not tell me how much time remaining. I call the customer support but some in French answers and then hangs up. I am English. Try again with water, and take a look at my "Getting Acquainted" episode of the Pressure Cooking School to see if your cooker is working as it should If so how do I get one from you Learn how your comment data is processed. You may not rely on any information and opinions expressed on this website for any other purpose. In all instances, it is your responsibility to evaluate the accuracy, timeliness, completeness, safety, or usefulness of the information. Under no circumstances will hip pressure cooking, or its agents, be liable for any loss or damage caused by your reliance on any content, comments or forum discussions published here. This means that if you make a purchase after clicking on such links, like amazon.com, Instant Pot Store, amazon.co.uk, amazon.ca, amazon.fr, amazon.es, amazon.com.br, amazon.de, amazon.it or Sur La Table hip pressure cooking will get a small percentage of the purchase price, at no additional cost to you. Thanks for your support! If the document preview does not load in the window, due to manuals file size, it can still be downloaded using the link, below. It also has a "Manual" setting where you can select the pressure 212 psi and cooking time.<http://derby.com.np/userfiles/creative-x-fi-titanium-fatal1ty-champion-manual.xml>

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So if you're having problems bringing this cooker up to pressure it takes too long, it never reaches pressure, the food on the base is scorched make sure to look down to see if the locking pin is PERFECTLY aligned with the hole of the "arm". This cannot be realigned once the cooker is building pressure, so release some pressure until the lid loosens, realign and start again. Share Learn how your comment data is processed. You may not rely on any information and opinions expressed on this website for any other purpose. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions. Some foods expand cooker lid after pressure during pressure cooking cooking until all internal such as rice, diced vegetables. It is advisable that by Breville may cause fire, a safety switch with a rated electric shock or injury. Dishwasher Safe Removable Lid Press and hold to return to standby. Pressure and slow cook settings have a list of commonly used food types with. The steam icon will the LCD screen will illuminate orange, 'PREHEATING'. Ensure there is at least 1L of The SLOW COOK setting has cooking combined food and liquid in the bowl. The STEAM setting is ideal for steaming The timer will start counting up to a vegetables, fish fillets, dumplings and maximum of 45 minutes. The time can be reheating dinner plates. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces. In addition

we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions. Do not use in water or allow moisture to come in in moving vehicles or boats. Stainless Steel Steaming Basket Dishwasher safe. Function button Press to select desired cooking method.<http://sa.edu-soft.ru/site/htmlimages/creative-x-fi-titanium-fatal1ty-pro-manual.xml>

Silicone Rubber Sealing Gasket Dishwasher safe. For safety and more information, refer to your Instruction Booklet. Before First Use Preparing the Fast Slow Cooker for use Remove Lid. Wash nonstick Wash silicone rubber gasket. Return dry clean silicone rubber cooking bowl. Place pulses in Breville Fast Slow Cooker and cover with and concentrated. Saute and Sear setting keeps the heat stable, browning meat and caramelising vegetables. Ensure that Pressure cookers are back in the forefront the arrows are facing up when inserting again. Breville Fast Slow Cooker will Refer to Pressure Cooking guide and sound 5 beeps. Do not try to force This should be effortless. The following charts are a guide Time will vary with individual recipes to Pressure Cooking times as compared to and according to nature of certain conventional cooking times. Rice duo cup is not a standard 1 cup Australian metric measure. NOTE These cooking times are approximates only and times will vary according to nature of certain foods and quantities. Secure lid on. 2 duo cups washed white rice or Jasmine rice Pressure Cook Setting 3 duo cups hot water or stock Press FUNCTION button then select. Add beans or peas and hot water to removable cooking bowl of Breville Fast Cooking times recommended in chart Slow Cooker ensuring not to fill more are for legumes. Secure lid on. Pressure Cook Setting Press FUNCTION button and select PRESSURE COOK, indicator light will illuminate. Enter TIME according to vegetable used, time is displayed on LED. Place food to be cooked and a minimum of 1 litre 4 cups liquid into removable cooking bowl. Attach clean silicone rubber gasket securely into gasket holder using the indicated arrows as a guide. Breville Fast Slow Cooker will sound 5 beeps and will automatically switch to KEEP WARM setting for 30 minutes. NOTE Pressure release valve and control dial is not relevant when slow cooking. Stir well until all ingredients are well Pork Loin, Neck.

Return meat to Breville Fast Slow Cooker and turn to coat all over with sauce. Secure the lid on. Remove meat and slice and return to Breville Fast Slow This will assist in keeping the surface of Cooker for 10 minutes before serving. Add meat and brown well on Do not use oil or milk as a liquid. all sides. Remove meat and set aside. Add beef stock or chicken stock and mix with spatula. Breville Fast Slow Cooker will of liquid such as soups and casseroles sound 5 beeps. Place steaming basket of vegetables onto trivet. Secure lid on. Wash removable cooking bowl with warm soapy water and a clean soft cloth or sponge. An alarm will sound and the error "EO" will be displayed on the LCD screen. If no change, Please call Breville Customer Service. Serve with egg noodles. Wash chicken and giblets thoroughly and cut off excess fat. Enter 15 minutes TIME, time is displayed on LED. INGREDIENTS Enter 40 minutes TIME, time is 500g split peas green or yellow displayed on LED. 1 Tablespoon vegetable oil 30g butter Pressure Release Valve is turned 2 large onions, finely chopped to PRESSURE position and Pressure Control Dial turned to. INGREDIENTS Enter 10 minutes TIME, time is 1 Tablespoon vegetable oil displayed on LED. 1 large onion, finely chopped 3 cloves garlic, finely chopped Pressure Release Valve is turned to 2 large carrots, diced PRESSURE position and Pressure Control Dial turned to MEDIUM. INGREDIENTS Enter 10 minutes TIME, time is 30g butter displayed on LED. 300g chicken breast fillets, thinly sliced 1 Tablespoon olive oil Pressure Release Valve is turned to 1 large onion, finely chopped PRESSURE position and Pressure Control Dial turned to HIGH position. Secure lid on. Pressure Cook Setting Press FUNCTION button then select PRESSURE COOK, indicator light will. Secure lid on.

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INGREDIENTS Slow Cooking Setting 1 Tablespoon vegetable oil 1 large onion, diced Press FUNCTION button then 4 cloves garlic, finely minced select SLOW COOK, ensure indicator 1 Tablespoon chopped fresh ginger. INGREDIENTS Enter 13 minutes for rare to medium 1.2kg rolled

beef boneless scotch fillet or 15 minutes for medium to well done 1 Tablespoon olive oil TIME, time is displayed on LED. INGREDIENTS Enter 35 minutes TIME, time is displayed on LED. 2 Tablespoons olive oil 1 medium onion, diced Pressure Release Valve is turned to PRESSURE position and Pressure 4 cloves garlic, crushed Control Dial turned to HIGH position. INGREDIENTS Enter 70 minutes TIME, time is displayed on LED. 4 to 6 small frenched lamb shanks Flaked salt Pressure Release Valve is turned to PRESSURE position and Pressure Freshly cracked black pepper Control Dial turned to HIGH position. INGREDIENTS Enter 35 minutes TIME, time is 2 Tablespoons vegetable oil displayed on LED. 2 medium onions, diced 4 lamb forequarter chops, all gristle and excess Pressure Release Valve is turned to fat removed PRESSURE position and Pressure 4 cloves garlic, finely chopped. Serves 4 Enter 8HR TIME, time is displayed INGREDIENTS on LED. Marinate fish in mixture for about 1530 minutes. Sprinkle over extra brown sugar. Drizzle Control Dial turned to LOW position. Serves 4 to 6 Place ovenproof dish onto trivet. Secure lid on. INGREDIENTS Press FUNCTION button then select 60g cooking chocolate PRESSURE COOK, indicator light 2 teaspoons butter. Australian Customers New Zealand Customers. Mail PO Box 22 Mail Private Bag 94411 At Breville we are very safety conscious. We design and manufacture consumer products with Page 8 KNOW This Quick Start Guide is designed for first time use. For safety and more information, refer to. Page 12 C 1 2 3. How Page 13 BEFORE FIRST USE Preparing the fast SLOW. COOKER for use Warning PREPARING MEAT AND POULTRY For best results, always trim away. Page 17 Page header. SAUTEING AND SEARING 2.

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Click steam condensation collector. BEFORE PRESSURE COOKING into place. Page 20 Page header. A Beginner's Guide to 2. Attach clean silicone rubber gasket. Pressure Cooking securely into. Page 22 Page header. Page 23 Page header. Page 24 Page header. Your favourite traditional recipes can Page 26 Pressure cooking RICE. Pressure Cooking Rice. Wash rice well until water runs clear. Drain Page 27 Page header. Page 28 Page header. Pressure Cooking Legumes 4. Pressure Release Valve is to be turned Pressure Cooking vegetables Page 30 Page header. Pressure cooking HOW TO POT ROAST Method. The addition of liquid is required for pot Rub meat. Page 32 HOW TO ROAST Page 33 Page to Basic Roast. Ingredients Home Made Hommus. Makes 2 cups Chicken Stock. Makes 2.5 litres Beef stock Pressure cook setting. Makes 2.5 litres 5. Stir in herbs,. Page 37 Page header. Chicken Soup Pressure Cook Setting. Serves 6 to 8 4. Press FUNCTION. Page 38 Page header. Pea and Ham Soup Pressure Cook Setting. Serves 6 to 8 4. Page 39 Page header. Vegetable Soup Pressure Cook Setting. Serves 4 to 6 7. Press FUNCTION. Page 40 Page header. Chick Pea Curry with Saute Setting. Sweet Potato 5. Press FUNCTION button. Page 41 Page header. Chicken and Pesto Risotto Pressure Cook Setting. Serves 4 to 6 5. Page 42 Page header. Paprika Chicken Pressure Cook Setting. Serves 4 to 6 4. Press FUNCTION. Page 43 Page header. Corned Beef. Serves 4 to 6. Ingredients. Page 44 pressure cook recipe S beef. Soy and Garlic Beef Roast 5. Enter 13 minutes for rare to medium. Serves. Page 45 pressure cook recipe S beef. Spaghetti with Quick Pressure Cook Setting. Bolognese Sauce 5. Press FUNCTION button then select. Page 46 pressure cook recipe S DESSERTS Basic Egg Custard. Serves 4. Ingredients Christmas pudding Pressure Cook Setting. Serves 4 to 6 5. Place trivet. Page 48 SLOW COOK SETTING. Breville Fast Slow Cooker has been designed HOW TO SLOW COOK 3. Place a minimum of 1 litre of Page 51 Page header. Lamb Shanks Braised in Slow Cooking Setting.

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Char Sui Sauce 7. Press. Page 52 Page header. Chicken with shallots Slow Cooking Setting Page 53 SLOW cook recipe S beef. Thai beef Red Curry 6. Add fish sauce, coconut milk, brown. Serves 6 to. Page 54 Page header. Page 55 Page header. Page 57 Page header. Serves 2 Page 58 Page header. Butterscotch Sauce 5. Place trivet into removable. Page 59 STEAM RECIPES DESSERTS. Double Chocolate Pudding Steam Cook Setting Page 60 CARE AND CLEANING Page 63 Page

header. Page 65 TROUBLESHOOTING Problem Easy Solution. EO is displayed on a. Check that lid is closed properly. LED Screen b. Check the. Page 67 NOTES. Pressure cooking allows less tender cuts of meat to be cooked quickly and achieve a tender juicy result. These will form extra liquid as it melts and cooks. Use LOW pressure setting for minimum time. Hard vegetables such as beets and potatoes hold their shape better when left intact. Remove any discolored pulses. Sauté and Sear setting keeps the heat stable, for browning meat and caramelizing vegetables. This seals in the moisture, tenderizes, and intensifies the flavor. To fast advance time, press and hold TIMER button until desired time is displayed. The count down timer will commence. Depending on quantity of food, meat searing should be done in small batches. Ensure that the arrows are facing up when inserting into the lid. Close lid in a clockwise direction by aligning "ALIGN" arrows. The Lid arrow should align with stainless steel base arrow until it locks into place and is in the CLOSE position. This should be effortless. For correct PRESSURE position, align the pressure release valve with the dash graphic that goes across the pressure safety valve. See diagram below. You may need to adjust the Pressure Release Valve until it is in the correct position. Note The arrows should be aligned. This will be illuminated on LED display from 02 minutes to maximum 99 minutes. To fast advance time, press and hold down the TIMER button.

Preheating will begin, control panel will continue to display selected cooking time. As selected pressure setting is achieved, there will be a slight hissing of steam from the Pressure Release Valve. The appliance will sound 5 beeps. Then you may either continue to press the Steam Release Button or rotate the Pressure Release Valve until all steam has been released and pressure indicator rod has dropped. This should be effortless. If not, replace lid and lock into position following the previous steps. A technique professional chefs use to enhance and deepen the taste of meals by using the same cooking bowl for sautéing onions and searing meats and creating casseroles, curries, soup, stock and bolognese. Ensure that the arrows are facing up when inserting into the lid. NOTE Fit silicone rubber sealing gasket into lid if not already in place. Close lid in a clockwise direction by aligning "ALIGN" arrows. Lid arrow should align with stainless steel base arrow until it locks into place and is in the CLOSE position. This should be effortless. NOTE The Pressure Release Valve is not relevant during slow cooking. The function indicator light will stop flashing and will illuminate a solid red. The last hour will countdown in one minute increments on LED display. The appliance will sound 5 beeps and will automatically switch to KEEP WARM setting for 30 minutes. Place stainless steel steaming basket containing food onto trivet using handle. Close lid in a clockwise direction by aligning "ALIGN" arrows. This should be effortless. To fast advance time, press and hold down TIMER button. The function indicator light will stop flashing and will illuminate a solid red. As selected pressure setting is achieved, there will be a slight hissing of steam from the Pressure Release Valve. After approximately 10 minutes, or more depending on the amount of liquid added to cooking bowl, selected cooking time will begin to count down in minutes and this is shown on LED display.

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Breville Fast Slow Cooker will sound 5 beeps. The Slow Release method is also used to finish off recipes such as risottos and puddings. To open the lid, use handle in a counterclockwise direction until aligning ALIGN arrows to the OPEN position. This should be effortless. If not, replace lid and lock into position and follow the previous steps, from step 4. Both cooking processes break down and soften the connective and muscle tissue within the meat, making it easier to slice. Add a minimum of 1 cup 250ml hot liquid water or stock. The stainless steel trivet rack will keep the meat, raised above the boiling liquid. Add more liquid, make sure at all times a minimum 1 cup liquid is in cooking bowl during cooking. Add meat and brown well on all sides. Remove meat and set aside. Add beef stock or chicken stock and mix with spatula. Carefully place trivet into the bowl. Place meat onto trivet.

Secure lid in place. Season to taste and serve. The following charts are a guide to Pressure Cooking times as compared to conventional cooking times. If trying conventional recipes that are not included in our recipe section, we recommend you calculate that it will cook 70% faster than conventional cooking time. If results are under cooked, close and lock lid, press FUNCTION button until PRESSURE COOK indicator light flashes red. Remove fish or seafood and serve. Drain well and add rice to removable cooking bowl, measure water or stock using rice cup provided and add to removable cooking bowl. Secure lid on. Time is displayed on LED. If results are undercooked, please refer to recipe section of the Print Manual PDF for recipes relating to these cooking charts. Rice cup is not a standard 1 cup U.S. measure. Here is my pressure cooker. It seems well constructed. There are three main controls energy input top dial, A safety feature prevents the lid from being unlocked while the There is a temperature sensor that turns the machine off if This is my first pressure cooker.

Before this I used a steamer. This machine is It can be activated The steam vent itself is the circular black knob further Visible at the top rear is the lid locking mechanism. The lid clamps firmly on to the bowl and the bowl slides It has electrical contacts that draw power from the base. The bowl is coated with a nonstick material. It gives the At the bottom, power is supplied. The text above the power contacts reads I have replaced mine with a larger basket. It is unexceptional. The capacity is described as by Breville as being 2.75L. It Breville do not say what pressure The electrical cable is 103cm long. I suspect this may be I suspect this is not the worlds fastest pressure cooker. It takes quite a while to come up to pressure often One gripe is that it can take quite a while to depressurise. I tend to open the vent and then leave it alone to This device appears to be related to a cooker for sale in America called The Breville model has physical dials for controls instead The upper handles are a different shape and the pressure However it appears to be lacking some of the computerised One feature I would find useful is the ability to As it is, I tend to put it on at full throttle and leave the Unfortunately, the time dial is not very useful due to the Early pressure cookers acquired a negative reputation due They had a tendency to get Modern pressure cookers now seem to be pretty safe. The Eventually the temperature rise would trigger the safety Also there are a range of features designed to prevent Having said this, I would not want to drop my machine from a Ive boiled the pot dry a few times now. No I found the machine relatively simple and easy to clean. A small brush is supplied for cleaning inside the pressure Pressure cooking differs from steaming in a number of ways. Celcius before turning into steam. The increased temperature cooks the food more rapidly.

From a health perspective, high temepratures and long One hazzard of cooking at high temperatures is that food is For example, acrylamide the A hazzard of cooking foods for long periods of time is that There appears to be a tradeoff between cooking rapidly A pressure cooker lets you move towards higher temperatures While I dont yet properly understand all the pros and cons It seems to be drier when it is done and generally gives It may be one of the factors is the way the timer makes it I need to do more One of the disadvantages of pressure cooking is that It is not practical to put rice on, cook for a If you are cooking rice in water, then you can boil that One possible approach is to insulate some foods from direct The idea is to reduce the rate of heat transfer from steam While Ive not seen this approach discussed much, Ive usually like to pulverise most cooked food before eating it. Here is the tool I usually use. Is the additional expense involved in getting an electrical Thats difficult to say but I would definitely buy this Cooked Foods Effect of processing on nutritional value of tubers Effect of freezing and canning on the content of selected vitamins and pigments in seeds of two grass pea *Lathyrus sativus* L. cultivars at the not fully mature stage Effects of food processing on the thermodynamic and nutritive value of foods literature and database survey Effects of freezing and canning of papaya slices on their carotenoid composition Influence of some processing methods on the quality of apple slices. In 2002, they expanded their business to the United States and Canada. They sell high quality small kitchen appliances that are typically a bit more expensive than other brands. Recently, I purchased their stand mixer and the Breville The Fast Slow Pro pressure cooker.

It reminds me of something you'd see in a medical lab. I've had the Breville pressure cooker for about a month now and while there's lots to love about it, there are things I don't like.

I'll start with the pros. While you're setting the pressure cook time, you also select the pressure release method. So you don't have to be frightened by having your hand by the hot steam when the pressure is released. It shows you the psi pressure setting, the time, and the release method you've selected. It also shows if the Keep Warm setting is on or off. When it's almost reached pressure, only the top few bars scroll. Which is nice to know when you're cooking a big pot of soup and are wondering how much longer it will take to reach pressure. The lid arm is permanently attached. I like to store my lids upside down on the pot which doesn't work very well with the Breville. Make sure you have a space on your counter so the lid can open without hitting your cabinets. It beeped at me until I closed the lid. After comments from other owners, this is something unique to my unit or user error. I was often frustrated getting it to close, but perhaps it gets easier with time. It browns well, and makes clean up a breeze, but you can't scrub it like you can a stainless steel pot. Breville owners often tell me how much they love it. It is available on Amazon, Williams and Sonoma, and other high end kitchen stores. Please try again. I dropped it against a counter top some time ago and broke off the ebonite, the molded, handle on the left side of the unit. Left meaning as I am facing the control panel. I have used it once only since then and it did seem to still work though I believe it took longer to build pressure though I could be mistaken about that. I know of no specific repair business in the area that services or verifies internal pressure capacity of these type devices. I can not remember since the handle is now gone. My question is, does the handle itself have anything at all to do with either locking the lid or the building of pressure inside and keeping it functional in regards to the pressure it can retain for the duration of its cooking.

I will appreciate any advice you may be able to offer and thank you in advance. I don't have this particular model, but if it came to pressure and you didn't see any steam coming out from around the sides of the lid, it probably is functioning properly. However, you may want to contact Breville for advice. If you have a big pot of soup with cold ingredients, it can take 20 minutes to come to pressure. You can do a water test to see if your pressure cooker is functioning properly. I have never had a problem with steam release, cleaning, or failure of any kind. Sadly, I let someone borrow it and it was returned damaged. It was replaced with the new model. I haven't used it yet, but I am already a bit put off by the fact that the lid or atleast the lid arm is not removable. The original model had a removable lid. If this version works as well as the last, I will get over it quickly. As for the price, the original model was welllllllll worth it. I've looked at InstaPots and they seem cheap when compared to my Breville. I appreciate teh indepth review and all of the comments. I'm hoping that I am as happy with the new model as I was with the old. After you have a chance to use the new model, let us know what you think. Have fun! So the overall cook time is 18 minutes which includes time to come to pressure, cook time, and natural release time. If you make more than 1 cup rice your time to come to pressure will be a little longer. However, this review has been so enlightening, thank you so much for all the wonderful information and experience which is so invaluable. Glad the review was helpful. Have fun! In my soups he told me to put in a hard rind of Romano, really good and different. I've had no problems thoroughly cleaning unit. It is as though it knows what it's doing with each cycle and I have combined many features for a dish. Corned beef was better than I have ever had. The direction booklet tells how to remove it under the start up instructions.

You simply unscrew the threaded nut which is knurled. I've been thinking about a pressure cooker for a while. I'm a huge fan of Breville, but the attached lid seems like it may be a big inconvenience. I'm going to buy an Instant Pot! But the permanently attached lid is a nogo for me. Thanks It's quite the looker with the screen that changes color for functions and such. Guess it's like everything else, all in getting used to it. I know you'll figure it out, Barbara. Hope you can solve the beeping at your problem and it's a simple fix. I own a pizza oven, Smart oven, immersion blender, food processor and

waffle maker. Before bringing a product to market they seem to do a careful analysis of similar products already on the market to identify features that could be improved. Seems like if we could marry the Breville Fast Slow Pro Pressure Cooker to the Instant Pot using the best features of each, we could come up with a close to ideal pressure cooker. I too own a Breville product. The Breville Toaster Oven and my wife and I love it. Sorry, but oftentimes, I like to be able to stir my rice or onions or sear the meat before I fully pressure cook it. I'll stick with my InstantPot. You can open the lid and stir, but then it beeps at you until you close the lid." Yours might be beeping at you because you have it on locked position while open, try turning the lid in the other direction and it should stop beeping. If not, then call the company, because something is wrong! I use the function all the time and I have never had to close the lid. At Pressure Cooking Today, we post quick, easy, and delicious recipes that your family will ask you to make again and again! Please try again. At Pressure Cooking Today, we post quick, easy, and delicious recipes that your family will ask you to make again and again! Design by Purr. Our payment security system encrypts your information during transmission.

We don't share your credit card details with thirdparty sellers, and we don't sell your information to others. To hide it, choose Ship in Amazon packaging at checkout. Used Very Good In original packaging. Something we hope you'll especially enjoy FBA items qualify for FREE Shipping and Amazon Prime. Learn more about the program. Please try again. Please try again. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Page 1 of 1 Start over Page 1 of 1 In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. From espresso machines to food processors, the innovation in each appliance delights. Breville makes the process a pleasure and the end result perfect, every time. Others are perfected under pressure. Dual sensors at the top and bottom monitor ingredients for more accurate temperature and pressure control, while the hands free steam release automatically varies across foods to maximize flavor and texture. High or Low Slow cook settings from 2 12 hours. Keep Warm function turns on after cooking, so food is ready to serve when you are. We eliminated the pressure from pressure cooking with the hands free auto steam release. Keep your hands out of the way of any releasing steam. The cooker automatically sets the correct release method for Quick, Pulse or Natural for the best results. Color changing LCD tells you when the cooker is pressurizing, cooking or releasing steam. Some foods are tender with time, others are tastier under pressure, but how to know the exact pressure, temperature and time different foods need. It's all possible with the Fast Slow Pro a multicore unit with pressure and slow cook menus that automatically adjust time, temperature and pressure between fast and slow cooking.

<http://gbb.global/blog/bosch-hft759-manual>