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The instructions are minimal and do not have it to pressure to cook more than 15 minutes, which is not enough yet. The display does not light up and is difficult to read. Wouldn't have been useful if you bought it more than a year ago and it wasn't useful so far find it pretty good, does anyone know where you might get a better recipe book for this? P Patrick Krovsky the instructions are terrible and do not match the product. I had to google a similar product, but I still can't understand how to use the product. It's very frustrating. Instructions on how to use it have not been clear until now. I'm thinking of buying another brand. Don't get this model. I'm returning it. After about a year of use, the safety lid lock broke down and I was sprayed in boiling liquid. Very upset awesome products, very fast cooking options, easy to clean and excellent options. The first one is replacing the error message, now the second one pressure valve button is hard to close open with different error messages. L-Lea Christopher Brown has used several pressure cookers in my time and did not take long to figure out a good cookware, separate from the real lack of detailed instructions. The pressure switch didn't work on me. It should be a simple open or closed switch and didn't work at all. So I had to return it. A good pressure cooker. The only drawback is that the instructions are not clear enough and you have to look at the other pressure cookers online to Google. But all over I'm pretty happy with this product. The only missing thing of the instruction is, after selecting the desired function, wait for the flashing timer to stop, it will start counting down when it reaches the desired pressure but limited instructions prevent the user from using the product to full capacity, I had to google instructions for a competitor's product to understand how to use it. The third time I used it (using the saute function for the first time), it was packed, didn't work and showed that the service was needed. I'm going to return itReplace with a competitive model with the appropriate instructions. Do you buy it?download Bravantia pressure cooker instructions &gt;&gt; Download &gt;&gt; Read Bravantia pressure cooker instructions online.How to use an electric pressure cooker How to use an electric pressure cooker How to use an old-fashioned pressure cooker How to use pressure cooker using pressure cooker using pressure cooker ppc770 900W. 6L capacity; pressure during operation is between 40-70 kpa; maximum pressure is 90 kpa; digital display; high pressure and low pressure function; double 9 January 2012 cooker.2. Please keep this instruction manual in a safe place for future reference. Also, before plugging the slow cooker into the power supply, voltage and .Bravantia Customer Care Line FOR RSA ONLY.14 Nov 2018 Bravantia BBEK1087 6-liter pressure cooker is convenient and does not value the name of the manual - 2016 2016 1216 power pressure cooker or manual fish button and instant pot 5 minutes. 1× pressure cooker, 1× spoon, 1× measuring jug, 1× instruction manual, 1× digital air flyer black 1.7L manual kettle, soft grip handle – stainless steel while the pressure cooker does May 5, 2015 Steel Hand Mixer Stainless Steel 3.5L Slow Cooker - Stainless Steel 26 Aug 2017 To Choose Your Bravantiabin Right Bin Liner? and partnering with other businesses, I earn from eligible purchases.Wondering how to use your new instant pot, ninja foodies, clock pot express, power pressure cooker XL, or other brands of electric pressure cookers? Have all the details you need to do! I've created a five-part start guide that walks the way into your daily routine by putting your pressure cooker out of the box!1.To start the pressure cooker/instant pot parts reference guide, I break down the basic part of the electric pressure cooker, with specific details for Instant Pot, Ninja Foodman, ClockPot Express, Power Pressure Cooker XL. 2. Selecting a pressure release methodPressure release or natural pressure release? Let's explain the difference between each method and how to use it!3.Water test run water test for instant pot/electric pressure cooker is a no-worry way to get used to your machine. Learn practically how pressure cookers get used to pressure and get used to pressure cooking steps. 4. Make your first meal in your instant pot/pressure cooker You are ready to get cooked in your new electric pressure cooker! 5. To make simple recipes with your new instant pot/electric pressure cooker I've compiled a list of pressure cooker recipes that make it easy for you to start and build confidence using instant pots, ninja foodies, clock pot expresses, or other brands of electric pressure cookers. Before you know it, you will make a great pressure cooker meal and wonder how you cooked without it! (The science behind pressure cooking magic includes raising the boiling point of water under pressure, which means that the food in the pressure cooker can be cooked about 40 degrees hotter than it can be cooked on the stove.) Today's electric pressure cookers are built on top of this science and added in a slew of built-in safety features to prevent accidents including automatic pressure control, heating and pressure sensors, lid detection and heating boards that distribute heat evenly. These features work together to get faster cooking times and consistent results. Pressure Cooking Today believes in making real food with fresh and familiar ingredients. i you can find more electric pressure cooker/instant pot recipes here on my website (see my recipe category for inspiration) as well as on Facebook and Instagram. ☞ or you can join my free email list! ☺ more interested than a pressure cooker recipe, I'm sharing my other adventures in the kitchen at Barbara Bake. Along with the best dessert recipes, you can find some great breakfasts and breads! Subscribe to get new posts by email: Success! Subscription.

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