

Healthy KITCHEN Healthy GUT

*NOXXA Electric Multifunction
Pressure Cooker*



A top-down view of a person's hands preparing a healthy meal on a light-colored wooden table. The person is wearing blue jeans and a ring on their finger. They are holding a wooden bowl filled with a salad of green lettuce, strawberries, and white cubes. Surrounding the bowl are various fresh ingredients: a slice of bread with strawberries, a glass of water, a small bowl of white liquid, a halved avocado, a green apple, a persimmon, a dragon fruit, and a bunch of green leafy vegetables.

MITOS ATAU FAKTA?

Makan makanan sehat yang disiapkan di rumah
dapat memengaruhi emosi



Faktanya...

Orang yang memasak lebih memiliki perasaan positif dibandingkan dengan mereka yang makan lebih banyak di luar rumah.

(J Lu, 2011)

Belajar memasak meningkatkan kepercayaan diri.

(F Lavelle, 2017)

Berbagi makanan dengan orang lain, juga menimbulkan perasaan bahagia.

(V Yiengprugsawan, 2015)



Manfaat Memasak

Orang yang memasak memiliki kebiasaan makan
yang lebih sehat

(MCL Lam, 2017)

Memasak membuat risiko terkena diabetes tipe 2
lebih rendah

(G Zong, 2016)

Meningkatkan kualitas hidup

(M Reicks, 2014)

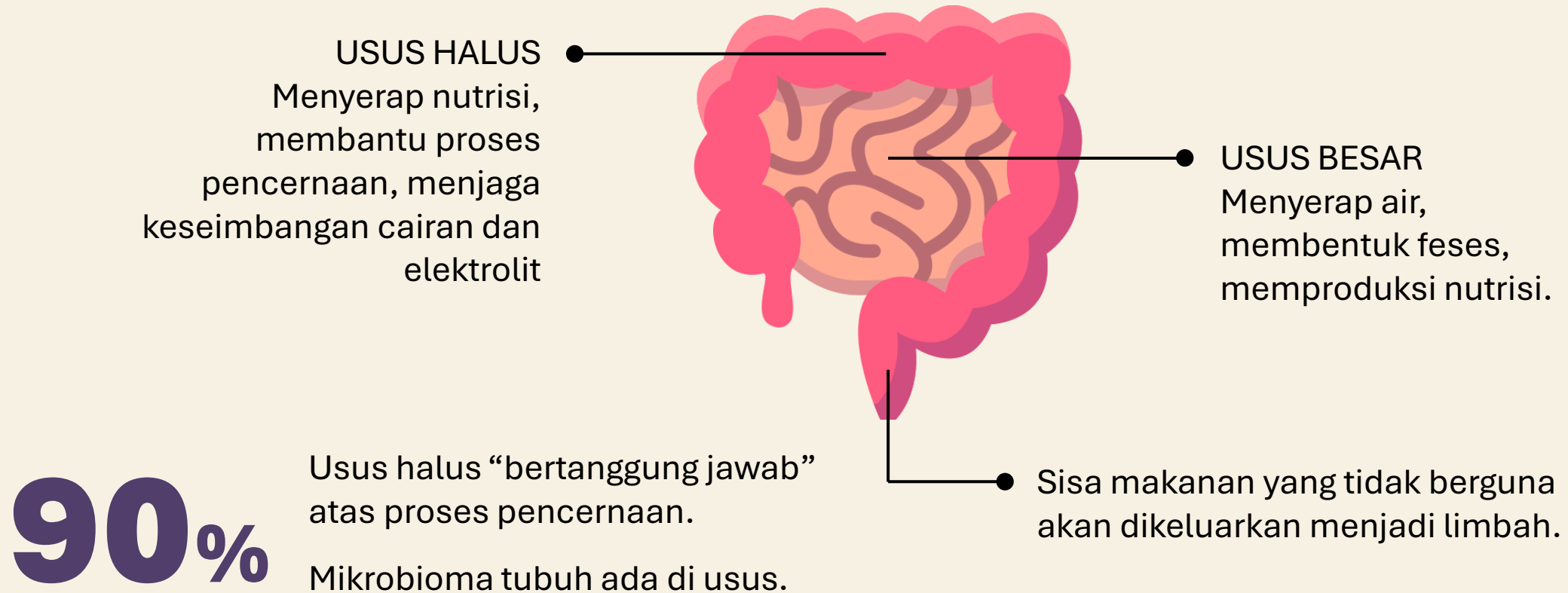
Apa itu menu sehat dan bergizi?



Makanan yang memiliki nilai gizi seimbang

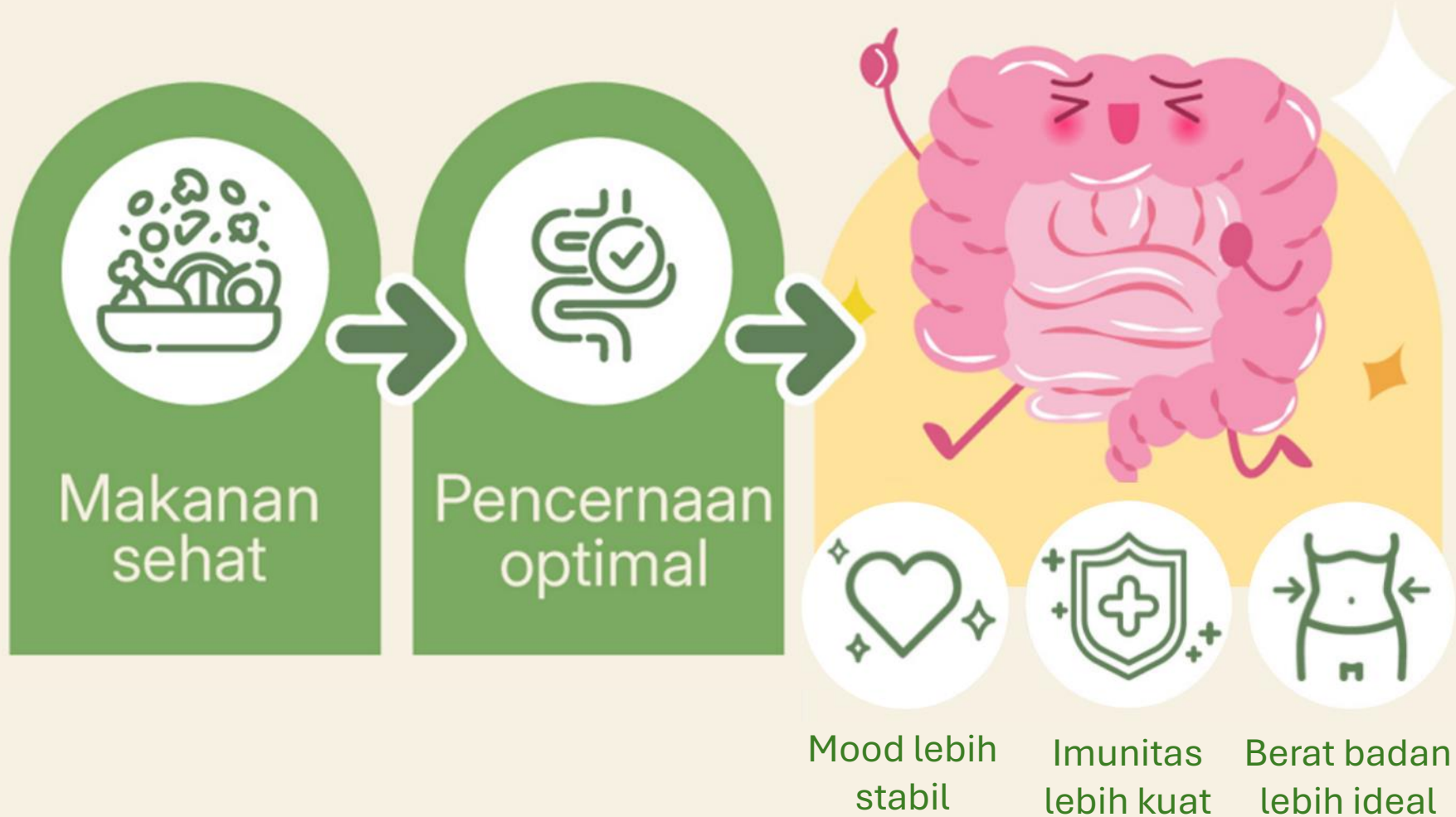
Agar zat gizi dapat terserap optimal, kamu butuh **usus yang sehat!**

Usus adalah organ tubuh yang sangat penting dari sistem pencernaan.
Tanpa usus, tubuh tidak dapat menyerap semua nutrisi dari makanan.



Tahukah kamu?

Usus yang sehat bisa bikin:



A woman with long dark hair, wearing a blue denim shirt, is smiling and focused on chopping a head of green cabbage on a wooden cutting board. She is in a bright, modern kitchen with white brick walls and white cabinetry. On the counter in front of her are various fresh ingredients: a red bowl with green beans and cucumbers, a small red bowl with carrots, a small red bowl with white eggs, a wooden rolling pin, a glass bowl filled with a mix of colorful vegetables (red bell pepper, orange, yellow cherry tomatoes, green beans, and cucumbers), a single green avocado, and another red bowl with oranges and red apples. To the right, there is a tall, slender vase with green grass-like plants. The overall atmosphere is clean, bright, and healthy.

**Berapa alat masak yang kamu perlukan
untuk membuat menu sehat?**

Revolusi Pengolahan Makanan



Memasak 2x
lebih cepat
✓ Efisien di dapur
✓ Nutrisi maksimal

Cukup 1 alat,
bisa bikin banyak
menu sehat dari pagi
sampai malam



Nutrisi
tetap terjaga



Otomatis,
tinggal
pencet tombol



Cepat &
hemat waktu



Cocok untuk
makanan
keluarga &
anak



*NOXXA Electric Multifunction
Pressure Cooker*



Electric Multifunction Pressure Cooker



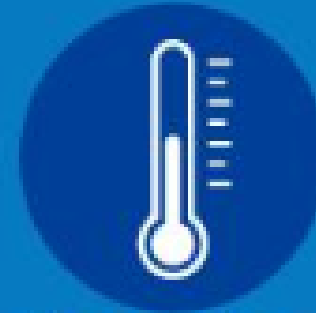
FEATURES



One Touch
System



Smart Timer
Memory



Temperature
Control



Silent
Mode



Keep Warm
up to 12 hours



Delay Cooking
up to 24 hours

FEATURES



Restore Factory
Setting



Pressure Cook
Functions



Cake / Bake
Function



Stir Fry
Function



Steam
Function



Slow Cook
Function

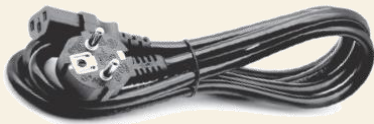
PARTS & ACCESSORIES



Cup



Spoon



Power Cord

Regulator Knob



Self-locking Lid

Silicone Gasket

Floating Valve

Anti-blocking Case

Water Reservoir



8L Inner Pot



Inner Housing

Outer Body



Control Panel

CONTROL PANEL



PROGRAM DEFAULT TIMES

	Function	Default Cooking Time	Pressure Time Range	Temperature
			less-normal-more	less-normal-more
HIGH PRESSURE	Soup/Broth	30 min	0:20-0:30-4:00	
	Meat/Stew	35 min	0:20-0:35-0:45	
	Rice	7 min	0:05-0:07-0:10	
	Multi Grain	40 min	0:20-0:40-1:00	
	Porridge	20 min	0:05-0:20-0:30	
	Manual	1 min	0:01 - 4:00	
	Low Pressure	5 min	0:03-0:05-0:10	
	Cake/Bake	40 min	0:25-0:40-0:50	
	Stir Fry	30 min	0:01 - 0:30	99-150-160°C
	Steam	10 min	0:03-0:10-0:15	
	Slow Cook	4 hours	0:30 - 20:00	77-82-88°C
	Warm	12 hours	0:30 - 12:00	
	Delay	6 hours	0:10 - 24:00	



Noxxa PC36

Capacity	8L
Accessories	Measuring cup, spatula
Material	Inner pot: Aluminum with Ceramic coating; Lid with cool-touch handle and exposed stainless steel lid to shorten the time for pressure drop down after cooking is done
Control Panel	LED indicator lights with display screen showing time , pressure and/or temperature
Smart Timer Memory Setting	Yes. Unit will auto-store last setting in memory
Pressure function	High Pressure (Soup/Broth, Meat/Stew, Rice, Multigrain, Porridge, Manual) and Low Pressure. All with 3 presets
Cake/Bake	Yes, with 3 presets
Stir Fry	3 temperature levels; with timer up to 30 mins
Steam	Yes, with 3 presets
Slow Cook	Up to 20 hours with 3 temperature levels
Warm/Reheat	Yes, with timer from 30 mins to 12 hours
Delay	Up to 24 hours
Silent Mode	Yes. Press and hold "-" or "+" to turn off or turn on the beep sound
Memory setting	1 hour memory during power failure
Power	1050W
Nett Weight	6.03Kg
Warranty	1 year

**How to use your NEMPC
correctly/ safely**

**Please read through the WHOLE
Instruction Manual before using**

 **Noxxa** ...making people happy

Periuk Tekanan Elektrik Serbaguna

Model no. PC 36

Manual



Before First Use

- Remove all the packing materials and manuals.
- Wash all removable parts in warm soapy water.
- Make sure all the parts are dry before putting back into place.
- Fill the inner pot with two third water and run on HIGH PRESSURE for 15 min.
- Release the pressure.
- Let the appliance cool to room temperature and then empty and clean

POWER CORD & SOCKET

- Make sure the power cord is fully plug-in into the socket.
- Do not operate with a damaged cord or plug. Replace power cord or socket if damaged.



GASKET OF LID

- Ensure the silicone gasket is clean, flexible, and not cracked, loose, or torn. If the silicone gasket is damaged, get it replaced before using the **NEMPC**.
- You can remove the silicone gasket by gripping and pulling out the metal rack. After cleaning, make sure to place it back properly.
- If the gasket is not positioned properly, the lid cannot be closed and steam will escape.



SILICONE GASKET



Gasket of Floating Valve cracked, discoloured, loose, hardened, broken

- Damaged gaskets must be changed.
- DO NOT use the NEMPC until the gaskets has been changed.

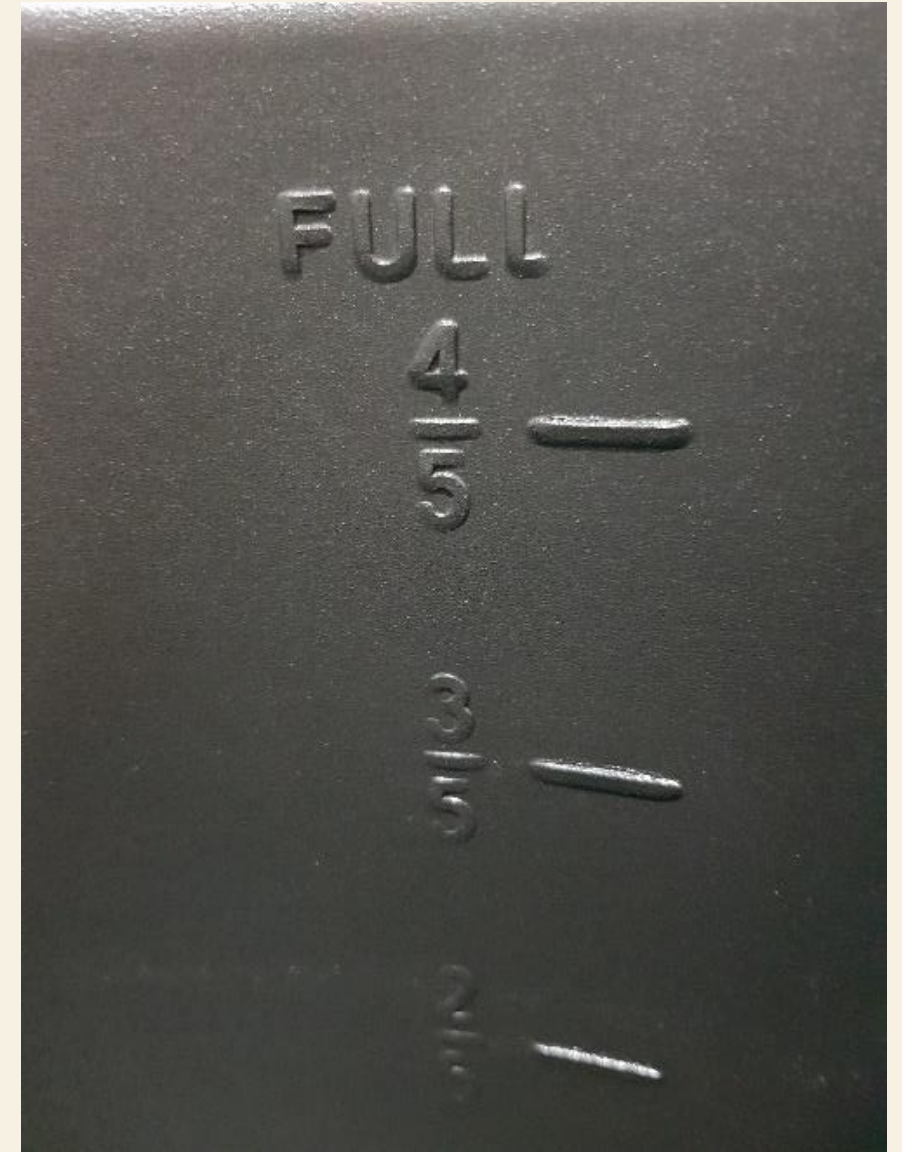
REGULATOR KNOB

- Check to make sure the pressure regulator knob and the pressure safety valve are in good condition before each use.
- Pull out to remove the regulator knob and anti-blocking case. Make sure it is clean and no food particle build-up.
- Do not use the pressure cooker when the regulator knob is cracked, loose or easily dislodged when the lid is overturned. Replace it with a new one.



COOKING TIPS

- Make sure liquid and food does not exceed the maximum capacity. (Refer to the markings in the inner pot)
- Slow Cook – 4/5
- Pressure - Do not exceed 3/5 mark with food and liquid.
- Do not exceed half pot when cooking food that will expand during cooking. Eg. Rice, beans, grains
- When cooking foods under pressure function, a minimum of 1 cup (250ml) of liquid is required.



CLEANING & MAINTENANCE

- The lid may have water stains or colour change after using for the first time or after a long period of use. This change in colour is due to the action of steam and water and does not have any effect on the use of the multifunction electric pressure cooker, nor is it dangerous for your health. It is perfectly safe to continue using it.



IMPORTANT SAFETY MEASURES



Close the lid BEFORE using any function (except for Stir Fry). When using Stir Fry, don't place the lid on the cooker.



NEVER remove or force open lid while cooking under Pressure function.



Don't touch the lid during cooking process as stainless-steel surface will be extremely hot.



Take extra caution when removing lid by moving it away from you.



Ensure unit is switched off BEFORE releasing pressure to open lid.



When cooking beans/grains with Pressure function, don't release the pressure immediately. Allow pot to cool for 15 minutes BEFORE releasing pressure.



Remember to use oven mitts when releasing pressure as steam from cooker will be hot.

INNER POT MAINTENANCE



Don't use metal utensils when cooking.



Abrasive cleaners/ scouring pads are **NOT ALLOWED** as cleaning tools.



Avoid cooking meat with sharp bones. Surface scratches may appear.



Don't wash inner pot with tap water when hot. Inner pot must be left to cool **BEFORE** washing to avoid peeling off non-stick coating.



Don't drop inner pot. If the pot is dented, replace it.



Don't use inner pot with other appliances or directly on the stove.

WHEN SHOULD YOU SERVICE YOUR

NOXXA ELECTRIC MULTIFUNCTION PRESSURE COOKER?



DON'T WAIT TILL IT'S BROKEN. SERVICE YOUR UNIT REGULARLY.



Regular service ensures safety.



Worn & torn? Replace the parts.



Don't use the unit when parts are not in original working condition.

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