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Live better.



AMC Secuquick softline

User Manual



The Premium
cooking system

www.amc.info

Please read this user manual carefully before you begin to use the Secuquick softline.
Preserve the user manual and pass it on to the next owner.

Meaning of the symbols



Important instructions for safety.
Non-compliance can lead to injuries or damages.



Valuable information for users.



Poor operating conditions or improper usage.



Tips for **environment protection, ecology and economy.**



Good operating conditions or right usage.

Validity

This user manual is applicable for the model Secuquick softline mod. 4200 Ø 20 cm and Secuquick softline mod. 4200 Ø 24 cm.
The model details with the pressure specifications are engraved in the centre of the bottom lid: cooking operating pressure (= PC) 80 kPa (0.8 bar); Maximum allowable pressure (= PS) 300 kPa (3.0 bar).

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Suitable hotplates, suitable hotplate sizes

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1. Usage and safety in accordance with regulations

The Secuquick softline enables quick-cooking of dishes. The Secuquick softline may be used only for this purpose. Improper usage can lead to danger. Note and observe the operating instructions – particularly the information in this chapter.

Suitable pots, accessories and spare parts

The Secuquick softline may be used with:

- AMC PREMIUM COOKING SYSTEM - pots of suitable diameter (20 or 24 cm) from the Standard, GourmetLine, Eurasia and Sauteuse.
- Softiera insert, Softiera bowl
- Audiotherm
- Use only original spare parts for Model 4200.

Not to be used:


- Pot 24 cm 2.5 l, handled pans, Griddles
- Pots without star(s)
- Pots and pans of other manufacturers
- Combi-ring, grater-shredder-slicer insert or Combi-bowl place in the pot
- Parts of other AMC-Secuquick-Models

Only use heat source(s) that are approved in the operating instructions:

The pots can be used on all types of hotplates:

- As long as “Induction” is found on the base-stamp.
- The diameters of the hotplate and that of the pot must match as much as possible.
- For Gourmetline, select the next larger hotplate.
- Set the pot centered on the hotplate.
- With a gas stove, select burner that corresponds to the diameter. The gas flame should not be larger than the base of the pot.

Avoiding damages, avoiding improper usage

-  ▪ Without water the unit will be severely damaged.
- Always add liquid to the dishes, except if they contain sufficient liquid (see recipes for Secuquick softline). Without liquid, no pressure can be built up.
- Never use the Secuquick softline unlocked, loosely placed or as regular pan lid.



- Never fill the pot more than 2/3 or with dishes that well up, more than 1/2 or 1/3 the nominal volume s. P. 12.
- Move the pot very carefully when it is under pressure.
- Do not lift or carry the pot at the Visiotherm S. The pot can get damaged or fall down.
- Do not tilt or invert the pot. The valves would become dirty and can get clogged.
- Avoid complete evaporation of the liquid. The pot can get damaged.
- Do not use the Secuquick softline to deep-fry or in the baking oven or in the microwave. The safety devices of the Secuquick softline can get damaged.
- Apple sauce and compote are not to be prepared with Secuquick softline.



With Secuquick softline, dishes are prepared under pressure at high temperature. By wrong usage of the Secuquick softline you can hurt, burn or scald yourself.



Possible dangers through pressure

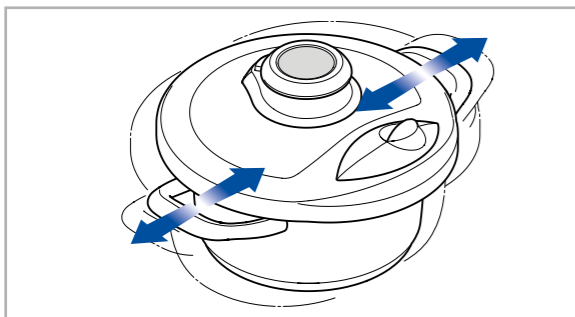
- The pot must be completely closed (turning knob at the end position).

- The Secuquick softline may be opened only when the pot is depressurised. You must be able to turn the turning knob easily.
- Never open the Secuquick softline with force. A lid opened with force under pressure will be flung, hot food can squirt. Danger of injury or scalding.
- Do not overheat the pot, so that the pressure stays in the normal area and the operating pressure valve does not open.
- Keep the safety devices and seals of the Secuquick softline clean and in good condition.
- Heed tips given in chapter “4. maintenance and care”.



Possible dangers through heat.

- Do not touch any hot stainless steel parts.
- Hold only the handles, turning knob or Visiotherm S of the Secuquick softline. If necessary, use gloves.
- **Steam bubbles** trapped in the food can squirt while opening, danger of scalding. Always shake the pot while depressurising before opening the Secuquick softline so that the steam bubbles can escape and hot food is not squirted.



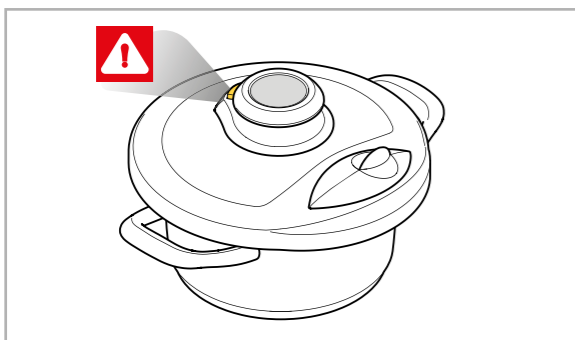
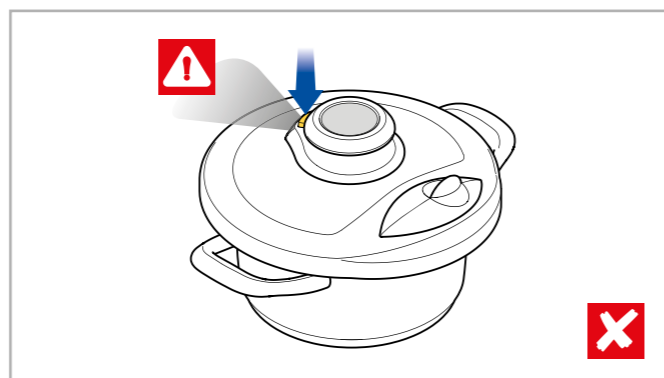
- Soups
- Stews
- compact meat and fish dishes like tongues, squid
- fatty stock
- Milk rice
- Pulses like for e.g. lentils
- Cereals like for e.g. oatmeal and pearl barley
- Pasta like for e.g. spaghetti and macaroni
- Making juice from fruit
- Preserving

- For meat with swollen skin (e.g. ox tongue), prick only after the cooling down, i.e. when the skin is no longer swollen.



The steam escaping while depressurising is hot, danger of scalding.

- Do not keep the steam outlet towards the body
- Keep hands away from the danger zone.



For the following dishes, the pot should not be depressurised **with the yellow pressure release knob**. Hot cooked food could leak, danger of scalding. The valves of the Secuquick softline could become badly soiled.

Monitoring

- The pot must be monitored during cooking. If the Audiotherm alone (see separate user manual) is used for audible monitoring of the cooking process, you must be within hearing distance.
- Unattended, uncontrolled cooking can lead to overheating. The dishes can be ruined, the pot damaged or destroyed. Danger of accident and fire.
- The pot is not suitable for use by children.



- Never use the Secuquick softline near children.
- People who, due to their physical, sensory or mental abilities or their inexperience or ignorance, are not capable of using the Secuquick softline safely, are not to use it without supervision or instructions by a person responsible for the safety.



Maintenance and care

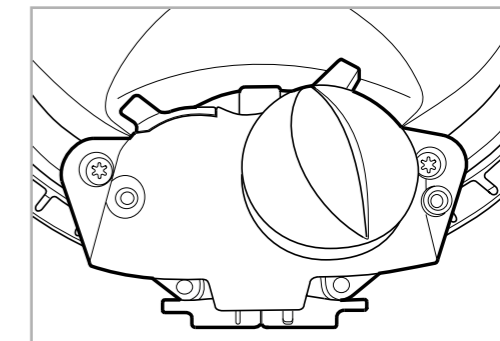
Maintain and care for the Secuquick softline regularly so that function and safety are guaranteed.

- Dismantle and clean after every use.
- Check the functioning before next use: valves and seals, condition of the lid clip.
- Replace sealing ring and other seals if they are damaged, cracked, shrunken or torn. These parts should be replaced at least every 2 years.

Do not make any changes to the Secuquick softline. Do not dismantle the Secuquick softline further than what is required for maintenance and care. Through improper intervention or use of

force, the functioning and safety can be affected. Do not dismantle transmission box.

Check of the transmission box



Check if the transmission box is fitted tight. If the transmission box wobbles, do not use Secuquick softline anymore. The Secuquick softline must be examined. It is possible that the safety of the product is no longer guaranteed. Contact AMC service centre.

What to do when there are damages or malfunctions?

The Secuquick softline is not to be used if there are damages or malfunctions. At AMC, wear parts (seals) are available as spare parts. You can replace them yourself or have them replaced through an AMC service centre. All other changes may be done only by an AMC service centre.



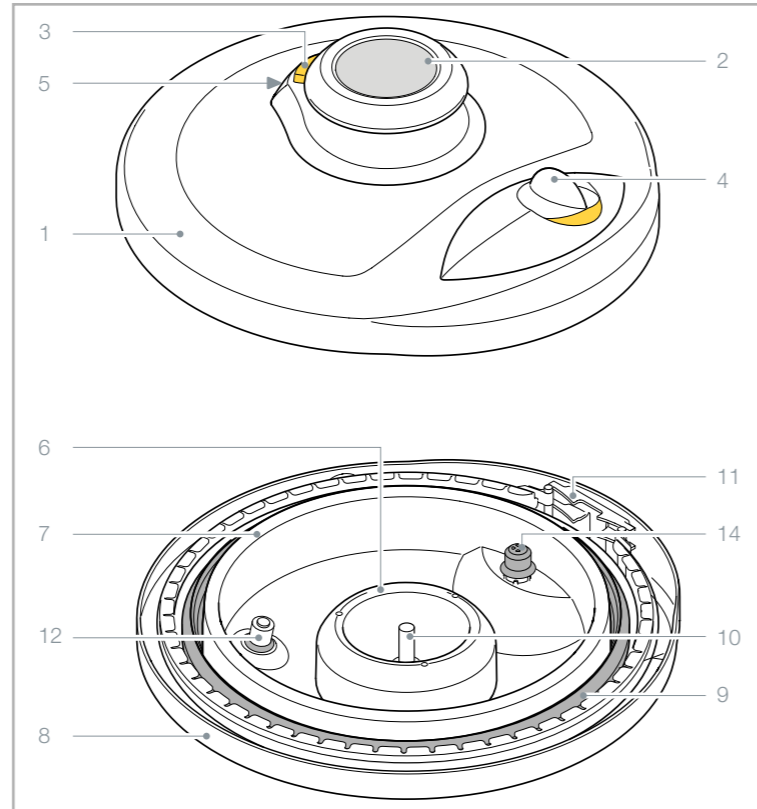
Disposal

The Secuquick softline does not belong in the household garbage, the material is reusable. When necessary, dispose in an environmentally appropriate manner and in accordance with local regulations.

2. Your Secuquick softline

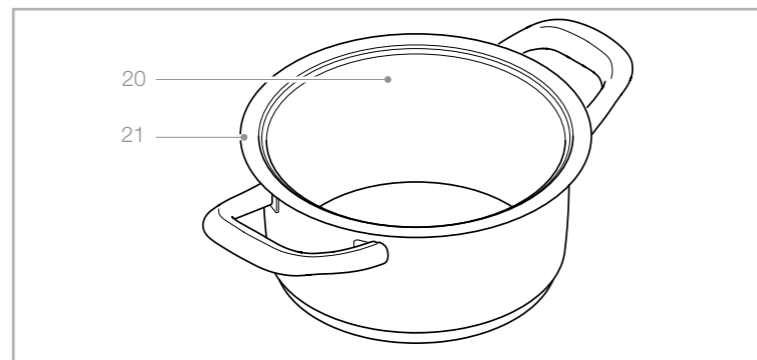
2.1. Construct

- 1 Secuquick softline
- 2 Visiotherm S – Measures and displays the temperature in the pot.
- 3 Yellow pressure release knob
Opens the exhaust valve to depressurise the pot.
- 4 Turning knob
For closing and opening the Secuquick softline.
- 5 Steam outlet
- 6 Bellnut
- 7 Bottom lid
- 8 Top lid
- 9 Sealing ring
- 10 Temperature sensor
- 11 Lock for lid clip
- 12 Safety valve 2
- 14 Safety valve 3



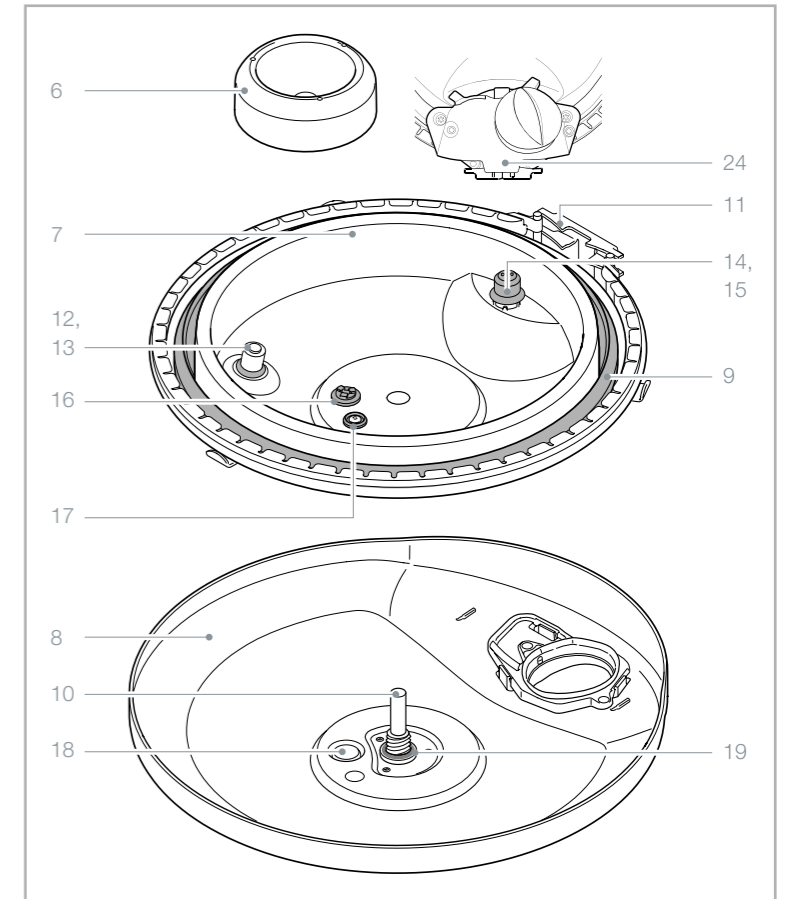
Pot for use with the Secuquick softline

- 20 Pot
- 21 Rim



Secuquick softline dismantled

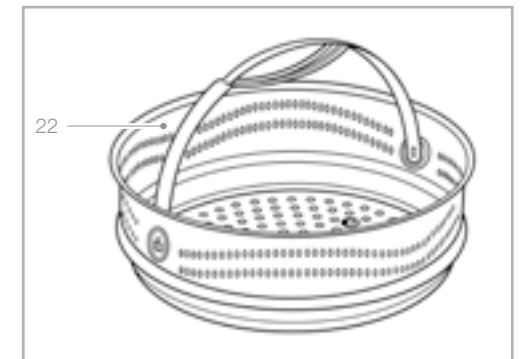
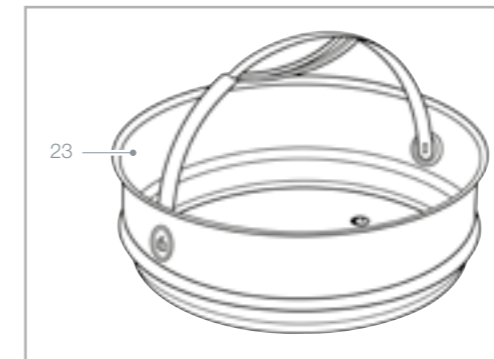
- 6 Bellnut
- 7 Bottom lid
- 8 Top lid
- 9 Sealing ring
- 10 Temperature sensor
- 11 Lock for lid clip
- 12 Safety valve 2
- 13 O-Ring for safety valve 2
- 14 Safety valve 3
- 15 Sealing cap for safety valve 3
- 16 Sealing shim for operating pressure valve
- 17 Exhaust valve
- 18 Operating pressure valve (safety valve 1)
- 19 O-Ring for the temperature sensor
- 24 Transmission box



Accessories

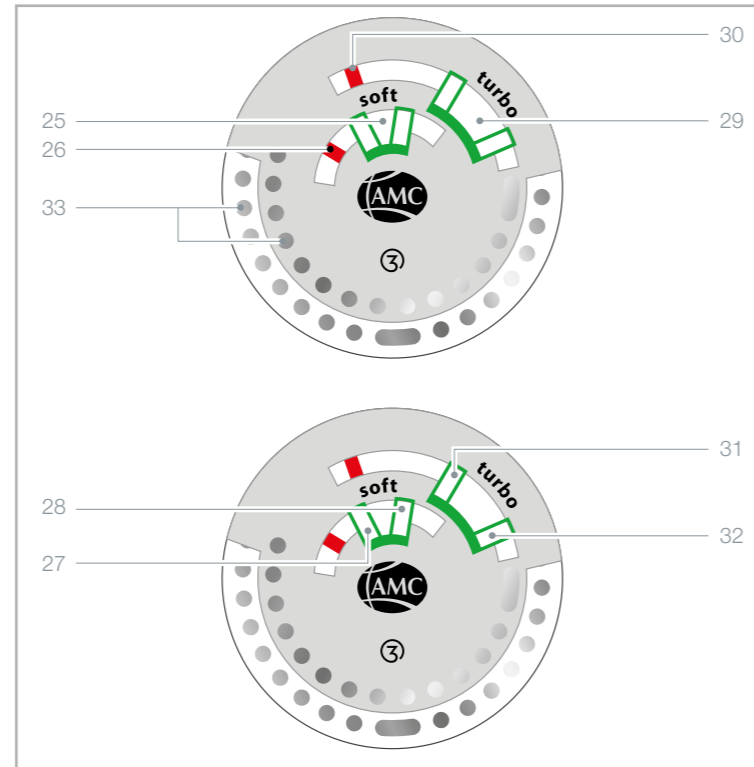
(not always available in the delivery contents of the Secuquick softline)

- 22 Softiera insert
- 23 Softiera bowl



Visiotherm S

- 24 Temperature scale – soft quick-cooking (inner)
- 25 Indicator – soft quick-cooking
- 26 First “soft window”
- 27 Second “soft window”
- 28 Temperature scale – turbo quick-cooking (outer)
- 29 Indicator – turbo quick-cooking
- 30 First “turbo window”
- 31 Second “turbo window”
- 32 Measuring points for Audiotherm



2.2 Function and application

The Secuquick softline, along with a pot, forms a quick-cooking pot. The Secuquick softline is fitted on the pot and closed. On heating on the hotplate, pressure is built up through evaporation of the liquid added or which is contained in the food.



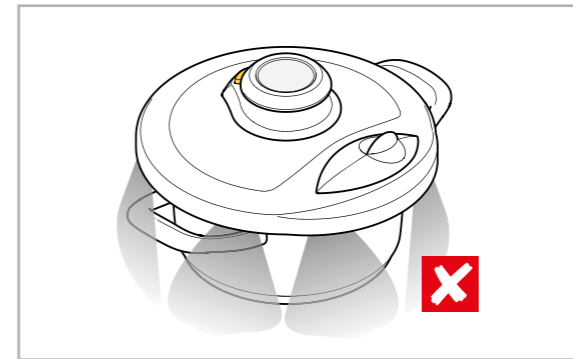
In this way, dishes are cooked at higher temperature swiftly, gently and with energy-saving. The temperature lies – depending on selected cooking method “soft quick-cooking” or “turbo quick-cooking” – between approx. 103 and 118 °C.

Safety valves

When pressure is built as a result of overheating, the operating pressure valve (safety valve 1) is opened and steam escapes.



In case the operating pressure valve does not function, e.g. through heavy soiling, the safety valves 2 or 3 open. Steam escapes suddenly sideways between the bottom and top lid. In such a case, the Secuquick softline should not be used. Contact AMC service centre.



At the beginning of the heating, it's possible that a little steam and perhaps a few water drops escape sideways between the bottom and top lid and from the steam outlet of the Secuquick softline.

Soft quick-cooking

Suitable for **potatoes and vegetables with longer cooking time**, like green beans, savoy cabbage, Brussels sprouts and cauliflower in pieces and frozen vegetables.



- Temperature range 103 to 113 °C.
- Especially gentle and vitamin-retaining.
- Mostly faster and more energy-saving than preparation in the microwave.

The usage of the Softiera insert is definitely recommended as the dishes would then have no contact with water, not burn and above all, cannot dry up. Essential nutrients like for e.g. vitamins are for the most part retained.

Place Softiera insert, 20 cm und Softiera bowl, 20 cm only from cooking units 20 cm 3 l upwards.

Turbo quick-cooking

- Suitable for **pulses** (like lentils, soya beans, chick peas, etc.), **stews, hotpots, cereals, large pieces of meat, preserving**.
- Temperature range 108 to 118 °C.
- Especially quick and suitable for all dishes with generally longer cooking time.

Cooking possible with or without Softiera insert or Softiera bowl.

3. Cooking with the Secuquick softline

Cooking process:

- Prepare the dishes and fill the pot. Use suitable accessory, check filling height.
- Place Secuquick softline on the pot and close.
- Heat the pot with highest level on the hotplate until the required heating temperature is reached.
- Set at a low cooking level.
- During the entire cooking, the temperature should be in the suitable temperature range. Monitor temperature, if required, set at higher or lower level.
- At the end of cooking time, switch off hotplate.
- Remove pot from stove and depressurise.
- Shake the pot.
- Open the Secuquick softline and remove from pot.

i The Audiotherm, which is available as accessory, can be used to help monitor the cooking process with the Secuquick softline. See separate user manual.

3.1 Filling the pot

Depending on the cooking method, if required, use the Softiera insert or the Softiera bowl or both.

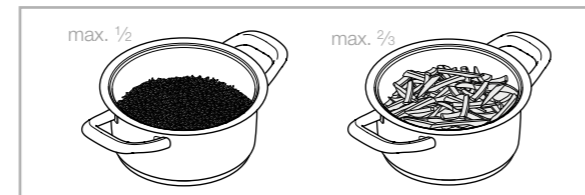
Fill pot

! Take care of quantity filled:

- Food, that expands or froths when cooked, e.g. milk rice, stocks, stews,

pasta casserole, pulses etc. fill to a **maximum** of 1/2.

- Other dishes fill to a **maximum** of 2/3
- Pulses with husk e.g. soya beans fill to a **maximum** of 1/3.



i Foods that froth like for e.g. parboil lentil soup in the open pot and skim it before fitting the Secuquick softline.

Add liquid – if required

i To build up pressure from steam, a small quantity of liquid is required (approx. 1 cup). The quantity depends on the size of the pot, the food and the recipe.

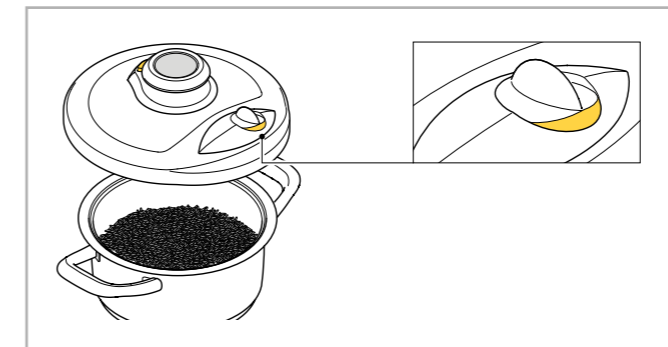
- If the food contains enough liquid, then the addition of liquid can be avoided (see recipes for Secuquick softline).



3.2 Fitting Secuquick softline and closing

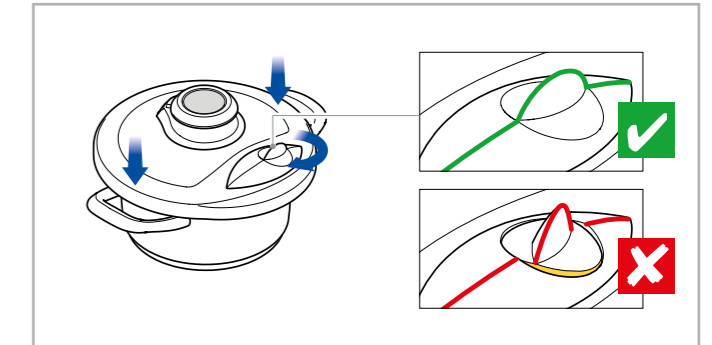
Check before each use of the Secuquick softline:

- The Secuquick softline is correctly assembled, the valves and seals and lid clip are checked.
 - The sealing ring is placed properly.
 - The rim of the pot is clean and dry and not damaged (no deformation).
 - **The turning knob is in the open position.**
- Fitting Secuquick softline on the pot
- Check position: turning knob in front, centred between the handles.



Closing Secuquick softline

- Hold both the handles and press well with both thumbs, then close at turning knob.
- Turn turning knob up to the end position.
- The yellow mark should no longer be seen.



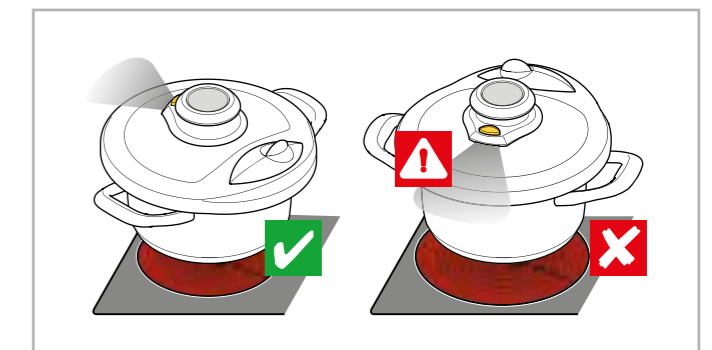
3.3 Heating

Set pot on the hotplate

! Keep the steam outlet facing away from the body.

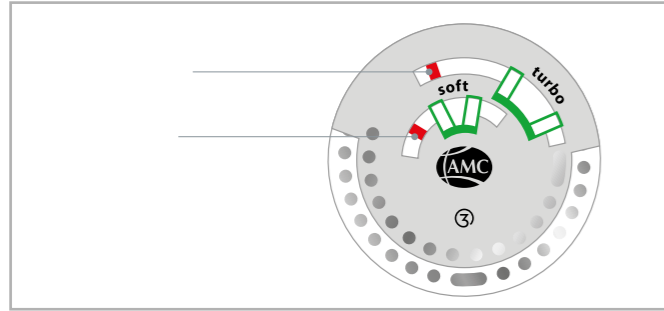
Switch on hotplate at highest level

- Never use booster or power level with high-performance stoves (induction stove).



The rise in temperature can be tracked through the display of the Visiotherm S:

- soft quick-cooking: inner scale
- turbo quick-cooking: outer scale



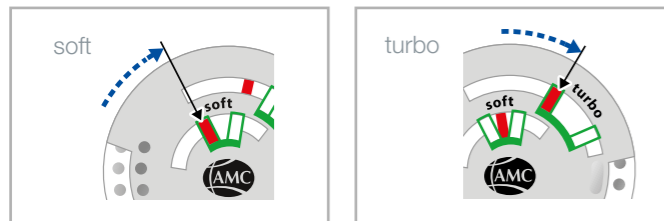
- i**
- During heating, steam and a few water drops can escape between the top and bottom lid.
 - The turning knob is locked automatically.
 - Heating takes a few minutes (depending on size of the pot and the quantity, 4–20 min.).

3.4 Setting lower cooking level

Check temperature display on the Visiotherm S:

- The indicator reaches the first soft window or turbo window. **Heating temperature reached.**

Setting lower level

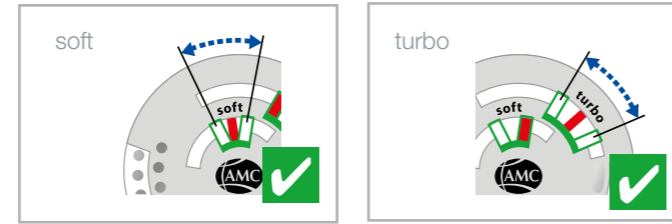


3.5 Monitoring temperature and adjusting level setting

Check temperature display on the Visiotherm S:

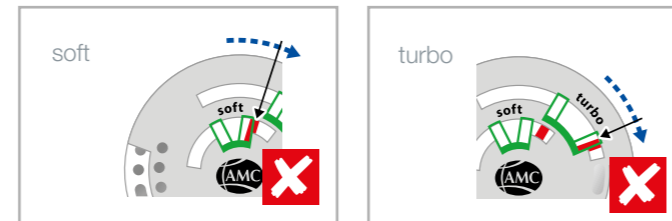
- The indicator is in the respective green area: **Temperature optimal.**

No change in the level setting required



- The indicator leaves the respective green area towards right: **temperature too high.**
- With turbo quick-cooking the operating pressure valve possibly opens slightly, steam begins to escape.

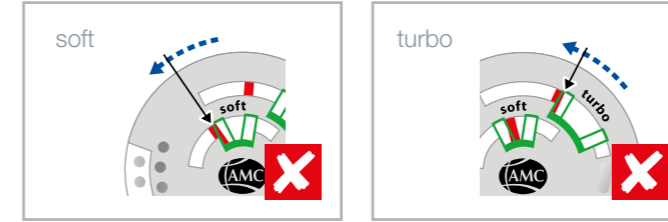
Set at lower level or switch off completely – or remove pot from the hotplate.



- The indicator leaves the respective green area towards left: **temperature too low.**

Set stove at highest */higher level

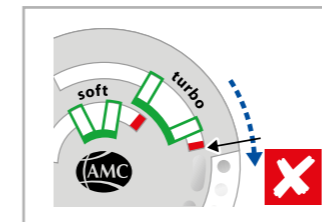
* For soft quick-cooking, when the indicator has left the first soft window already towards left.



- The indicator for turbo quick-cooking leaves the scale clearly towards the right: overheating
- The pressure in the pot is so high that the operating pressure valve opens completely, steam escapes.

Remove pot immediately from the stove, switch off stove

- If the temperature is back in the normal range and the cooking time is not yet reached, the cooking process can be continued with the required level setting



3.6 Depressurising

At the end of the cooking process, the pot must be depressurised before the Secuquick softline can be opened.

- !** Never open the Secuquick softline with force. Because a lid under pressure would be flung away and hot cooked food can be squirted out. Danger of injury and scalding.

- !** **Steam bubbles** trapped in the cooked food can squirt on opening, danger of scalding.

- !** When depressurising, always shake the pot before opening the Secuquick softline so that the steam bubbles can escape and hot food does not squirt out.

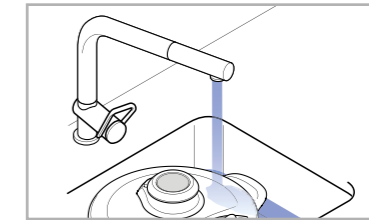
Depressurise the pot under pressure with the help of one of the following options:

Depressurising under cold running water

Switch off hotplate

Remove pot from the hotplate and place in the closed sink

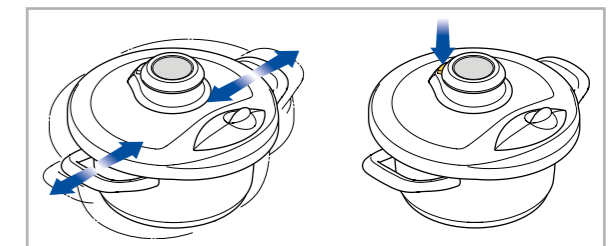
Let cold water run over the lid until the pot is depressurised



Shake pot at the handles

Press yellow pressure release knob

- If steam still escapes, repeat the process: cool further, shake, press pressure release knob.



Depressurising with yellow pressure release knob

Certain dishes are not to be depressurised with the yellow pressure release knob, see chapter 1 “Usage and safety in accordance with regulations”.

Switch off hotplate

Remove pot from the hotplate and place on a firm, even, cold and heat-resistant base (not wood or plastic)



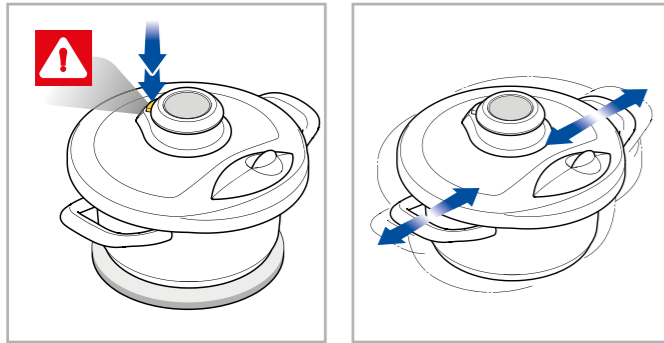
Keep the steam outlet facing away from the body.

Press yellow pressure release knob lightly several times consecutively

- Let the steam escape in spurts.
- Press down pressure release knob completely: Steam escapes forcefully. Press down pressure release knob only partly: Steam escapes more gently.

Shake pot at the handles

- Repeat the process until no more steam escapes.



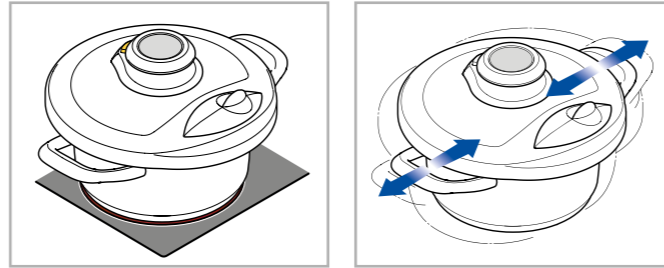
Depressurising through slow cooling down

This procedure takes a little more time but is more energy-saving.

Switch off hotplate after approx. 1/4 of the cooking time

- Let the pot remain on the hotplate to make use of the residual heat.

Let pot cool down until it is depressurised
Shake pot at the handles



3.7 Opening and removing Secuquick softline

The Secuquick softline can be opened only when the pot is depressurised. You must be able to turn the turning knob easily.



Never open the Secuquick softline with force. A lid under pressure, opened with force, would be flung away and hot cooked food can be squirted out. Danger of injury and scalding.

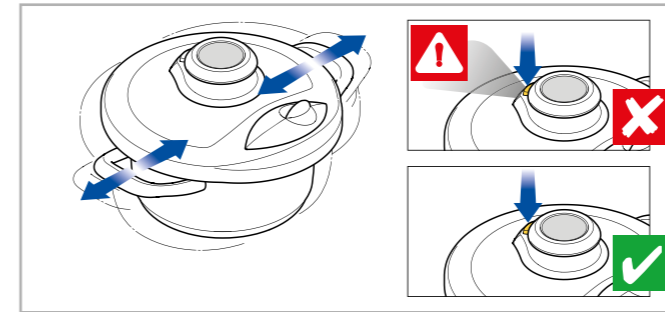
Ensure that the pot is depressurised:

Shake pot at the handles

Press the yellow pressure release knob

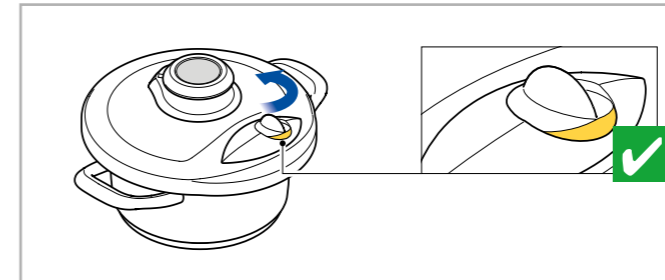
- No more steam should escape (no hissing to be heard).

- You must be able to turn the turning knob easily.



Open and remove Secuquick softline with the turning knob

- When open, the yellow marking is visible completely.



4. Maintenance and care

Maintain and care for the Secuquick softline as under:

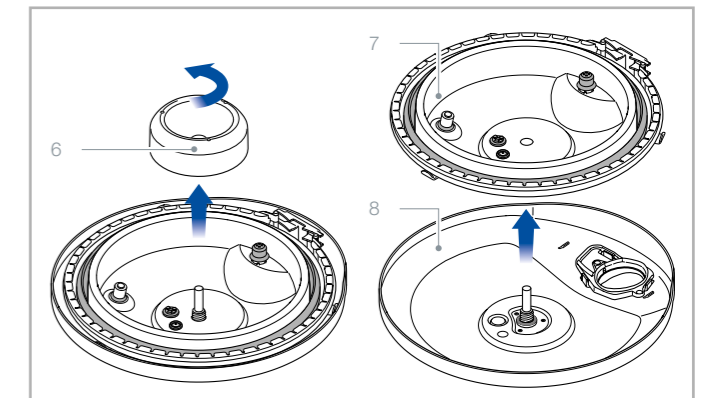
- Dismantle and clean after every use.
- Check the functioning before next use: valves and seals, condition of the lid clip.
- Replace sealing ring and other seals if they are damaged, cracked, shrunken or torn. These parts should be replaced at least every 2 years.

Use only original spare parts meant for the Model 4200.

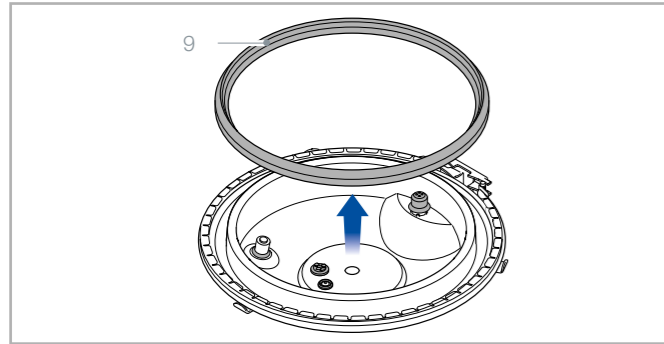
4.1 Dismantling Secuquick softline

Unscrew bellnut (6)

Remove bottom lid (7) from the top lid (8)

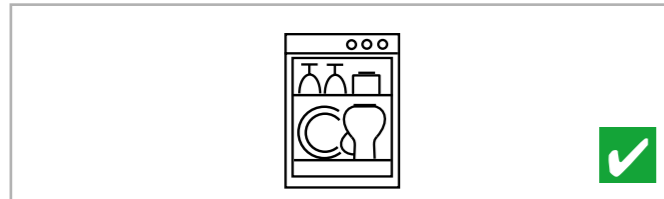


Remove sealing ring (9)



4.2 Cleaning and storing Secuquick softline

- Suitable cleaning material are Magic Stone, Magic Foam or a neutral cleaning detergent.



Wash parts in the dishwasher or by hand with a sponge like Magic Sponge or a cloth like Magic Pad, rinse with warm water
Dry well



The sealing ring can take on odours depending on the prepared dish. This is completely normal. Tip for storage and maintenance.

Protect sealing ring from light and while storing, place just lightly on the Secuquick softline. Put back sealing ring only just before the next use.

4.3 Assembling Secuquick softline

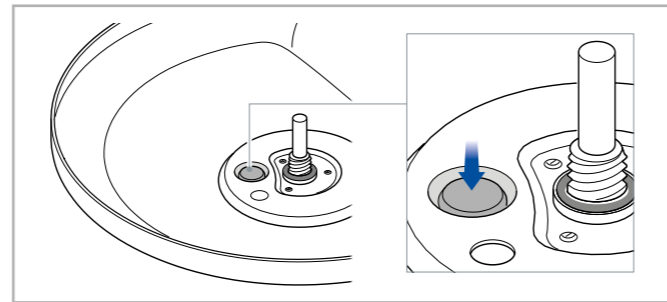
When assembling, execute the described checking. They are important for flawless and safe functioning.

Checking valves and seals

Check operating pressure valve

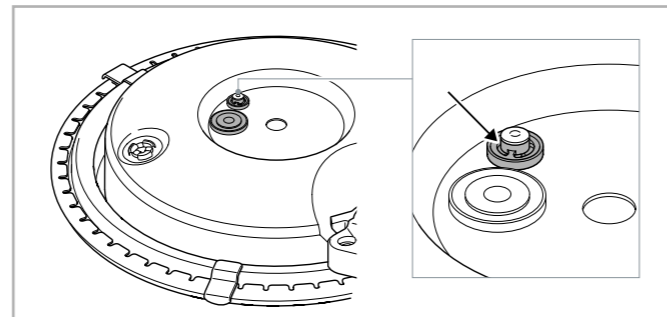
- You must be able to press it in with the finger lightly approx. 3–4 mm.
- Must spring back easily without getting jammed.

If the operating pressure valve does not function properly, the Secuquick softline is no longer to be used. Contact an AMC service centre.



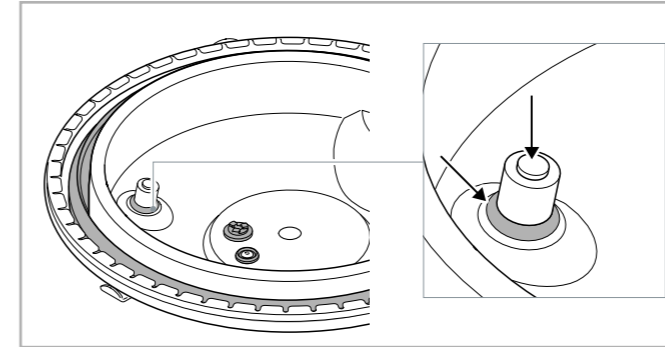
Check exhaust valve

- The openings in the rubber part must be clean.
- Metal pin must be in place.



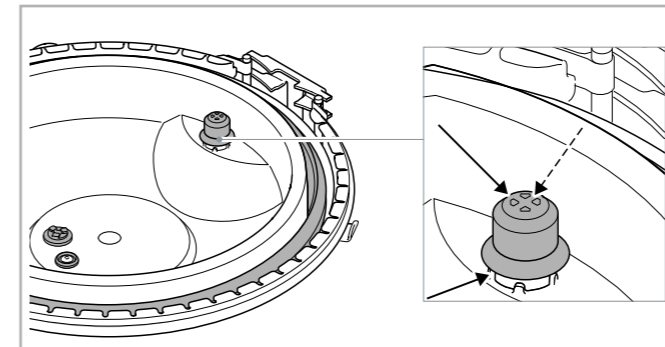
Check safety valve 2

- The O-Ring must not be damaged.
- The O-Ring must be in the groove (right at the bottom)
- The steel ball must not be stuck. By using finger pressure, check if it moves freely and springs back.



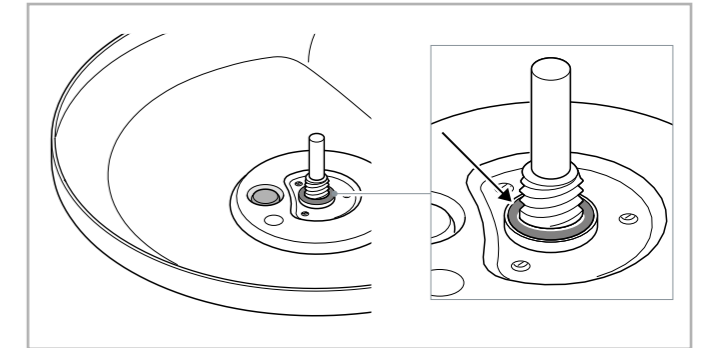
Check safety valve 3

- The seal cap must be fitted and clean.
- By using finger pressure, check that the blue ball (under the seal cap) is not stuck, moves freely and springs back.
- Check whether the valve in the lid is clean and moves freely.



Check O-Ring under the Visiotherm S

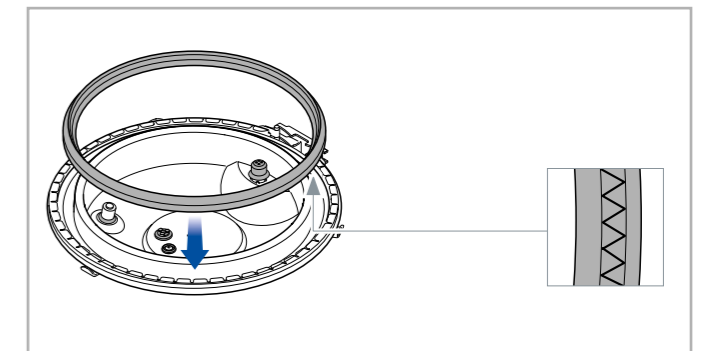
- The O-Ring must not be damaged and lie completely below in the groove.



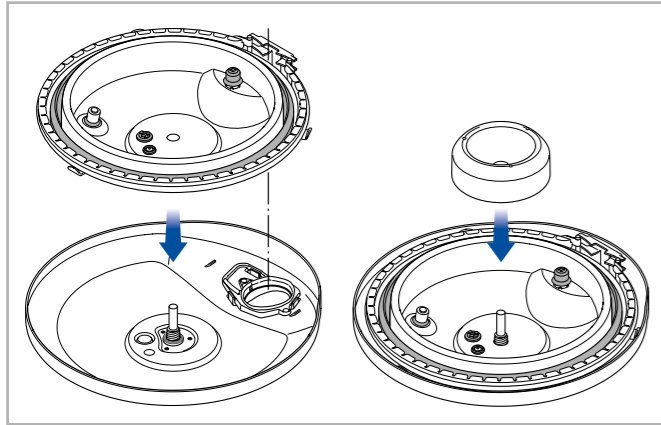
Assembling

Placing sealing ring

- Pay attention to the installation position: wavy line below. With the fingers, press all around



Fit bottom lid in top lid.
Screw on bellnut and turn until tight



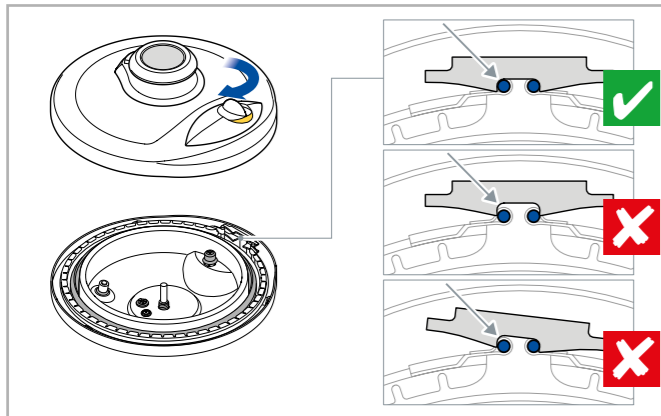
Checking lid clip

Check lock, the lid must lie on it such that the Visiotherm S points towards the top.

- You must be able to turn the turning knob easily.

In closed position:

- The safety lock should not be bent towards the outside.
- Both bolts must be held in completely.



If the lid clip does not function properly, the Secuquick softline is no longer to be used. Contact an AMC service centre.

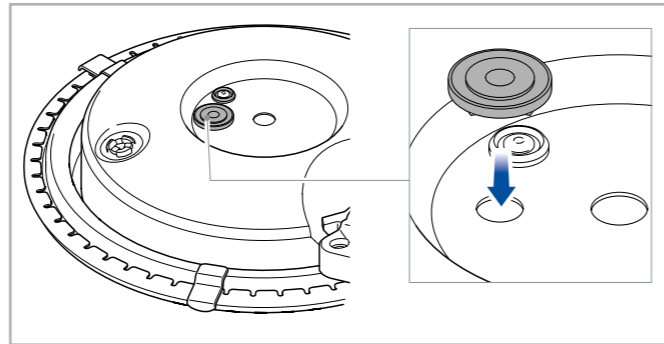
4.4 Replacing seals

- Replace seals only by hand or with the help of a blunt tool.
- Seals and sealing ring can be obtained at AMC as a package. See back page for contact address.
- Use only AMC original spare parts for model 4200.

Sealing shim for operating pressure valve

Place sealing shim in the opening

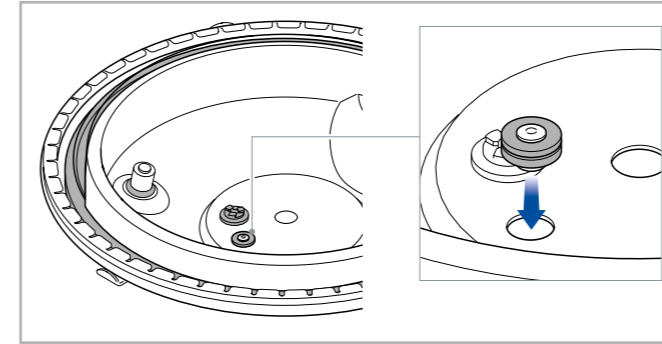
- Pay attention to the installation position: smaller diameter below.



Exhaust valve

Place seal in the opening

- The flat side of the rubber seal must be on the lower side of the bottom lid.
- The groove of the rubber part must sit correctly in the bore of the metal plate.

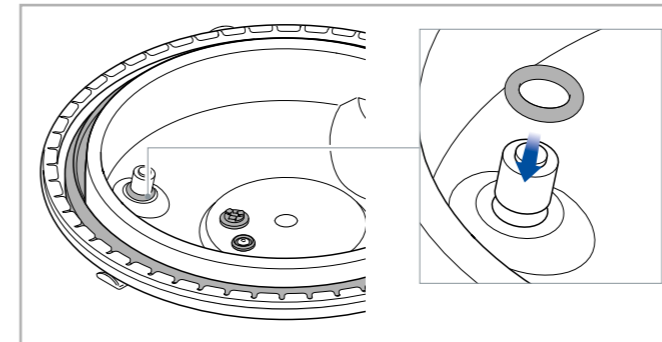


Never interchange the opening for the sealing shim with that of the exhaust valve.

O-Ring for the safety valve 2

Slide O-Ring until it lies in the groove (right at the bottom)

- Thereby do not pull the valve insert out of the bottom lid.

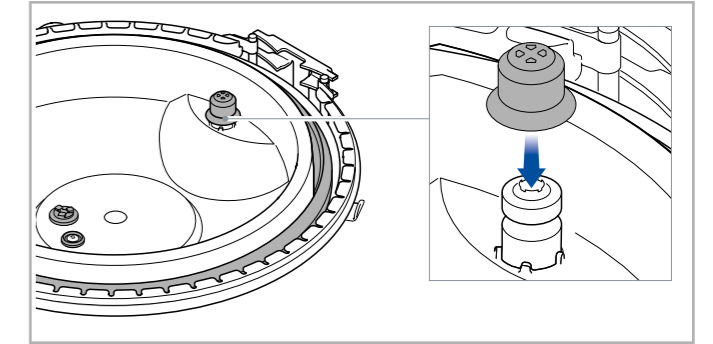


Seal cap for the safety valve 3

Slide seal cap completely



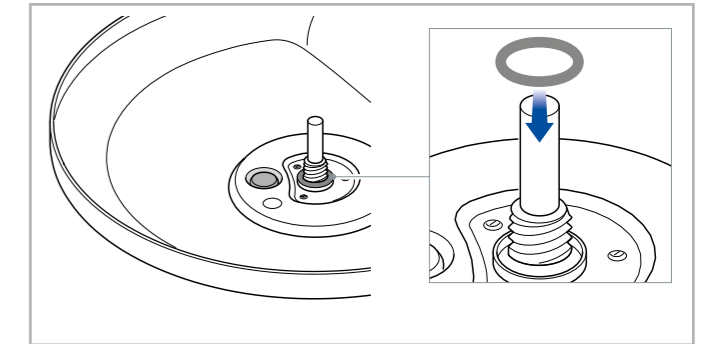
Do not pull the O-Ring of the safety valve 2 over the safety valve 3.



O-Ring under Visiotherm S

Slide O-Ring carefully over the thread

- The O-Ring must lie completely at the bottom in the groove.



5. What to do, when:

Secuquick softline does not close ...

The turning knob cannot be turned in the position "closed".



Press on the Secuquick softline downward as the turning knob is turned

Check if

- you are able to easily turn the turning knob when the Secuquick softline is lifted from the pot. If no, make lid clip move smoothly as described under.
- the sealing ring is placed in correctly.
- a suitable pot is used.
- the rim of the pot is clean, even and undamaged.

The turning knob (when the Secuquick softline is not yet fitted on the pot) cannot be turned from the position "open" to the position "closed" or is sluggish..



Check if

- the Secuquick softline is correctly assembled (bellnut is tightly screwed).
- the lid clip is dirty or if a foreign body is caught in it, if require, clean it.

Move the turning knob back and forth a few times

Secuquick softline does not open ...

The turning knob cannot be turned in the position "open". It moves a little and then gets jammed.



The pot is possibly not depressurised.

Depressurise pot

Take precautionary measures.

If the pot is depressurised

Turn the turning knob again completely to the position "closed" and try again

Push the Secuquick softline downwards as the turning knob is turned

There is little or no pressure in the pot ...

The temperature display on Visiotherm S does not reach the first soft window or the first turbo window.



Check if

- the right hotplate diameter is chosen.
- the stove is set at highest level.
- sufficient liquid is added.
- the Secuquick softline is completely closed (the turning knob is turned clockwise until the end, the yellow marking on the turning knob is no longer visible).

When steam constantly escapes under the lid:

Check if

- the sealing ring is correctly placed.
- the bellnut is screwed tightly.
- all seals are in place, undamaged and sitting properly.

Steam suddenly escapes between the lids ...

The pot has been overheated and the operating pressure valve has not worked.

A safety valve is affected.



Do not use Secuquick softline any more

Contact an AMC service centre

6. Conformity and certification mark

The Secuquick softline conforms to the safety regulations of the European Pressure Equipment Directive 97/23/EC. The Secuquick softline, together with the approved pots, has undergone a safety test at TÜV (Technischer Überwachungsverein).



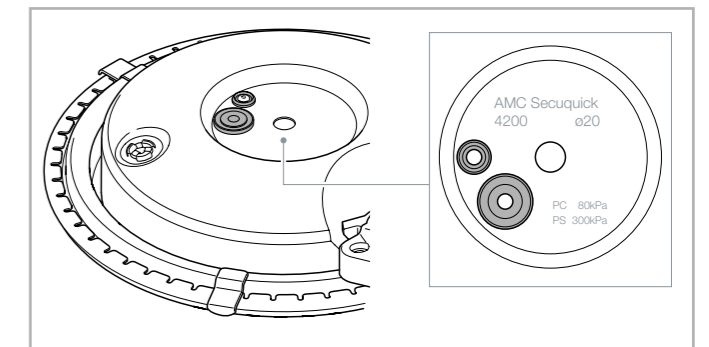
7. AMC customer service, spare parts

Customer service is at AMC, a constant endeavour to meet the wishes and needs of our customers! If you have further questions or suggestions, please do contact us! We would be pleased to help you! The contact addresses can be found on the back page.

7.1 Spare parts

The following details (imprinted in the centre of the bottom lid) are required:

- Model
- Diameter



AMC Singapore

80 Bendemeer Rd #01-06 Singapore 339949



AMC Singapore



amcsingapore



AMC International