

**4-QUART STAINLESS STEEL
PRESSURE COOKER**

USE AND CARE BOOK

HOUSEHOLD USE ONLY

Pages 1-12

**OLLA A PRESION DE ACERO
INOXIDABLE DE 4 CUARTOS**

MANUAL DE USO Y MANTENIMIENTO

PARA USO DOMESTICO SOLAMENTE

Páginas 13-25

**AUTOUCISEUR EN ACIER INOXYDABLE
DE 4 QUARTS**

MODE D'UTILISATION ET SOIN

POUR USAGE DOMESTIQUE SEULEMENT

Pages 26-38

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
3. To protect against electric shock, do not immerse cord, plug or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not place the pressure cooker or attempt to pressure cook in a heated oven.
6. Disconnect cord from outlet when not in use.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to an authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Extreme caution must be used when moving a pressure cooker containing hot food, water or other hot liquids, or when it is at pressure. Avoid reaching over the cooker when it is operating.
9. Do not use the pressure cooker for other than its intended use.
10. This appliance cooks under pressure. Improper use may result in a scalding injury. Make certain that the cooker is properly closed before attempting to operate. (See **OPERATING INSTRUCTIONS**.)
11. When pressure-cooking, always use the maximum and minimum quantities of liquid stated in the instructions.
12. Do not exceed the maximum fill levels stated in the **OPERATING INSTRUCTIONS**.
13. Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
14. The safety devices of this appliance are extremely sensitive and must not be modified. All repair or replacement of parts must be done by an authorized Service Center.
15. Steam may be ejected from valves or vents while appliance is under pressure. Do not touch safety devices except with tabs provided.
16. Do not open the pressure cooker until all the internal pressure has been safely released.
17. Do not use the pressure cooker for deep-frying.
18. Do not use the pressure cooker to fry under pressure. Strictly follow all cleaning and maintenance instructions. Always check to see that safety devices are not obstructed before use.
19. Do not place appliance on or near a hot gas or electric burner, in a microwave or heated oven, or directly under cabinets.
20. This appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively **FOR HOUSEHOLD USE ONLY**.

SAVE THESE INSTRUCTIONS

SPECIAL PRECAUTIONS

- **WARNING:** Never lean over or place hands near steam release while pressure is being released from cooker.
- Keep hands away from unit while it is in use. Always use potholders or oven mitts when handling the unit.
- **WARNING:** Never try to release safety lock while pressure indicator is in the UP position.
- **NEVER** touch pressure indicator while pressure cooker is operating.
- **DO NOT** use ingredients that foam, such as soybean oil.
- **NEVER COOK WITH ANY TYPE OF OIL** in this pressure cooker.
- Always place the appliance on a level surface.
- Always unplug from outlet when not in use.
- To disconnect unit, grasp plug and remove from outlet. Do not pull on cord.

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

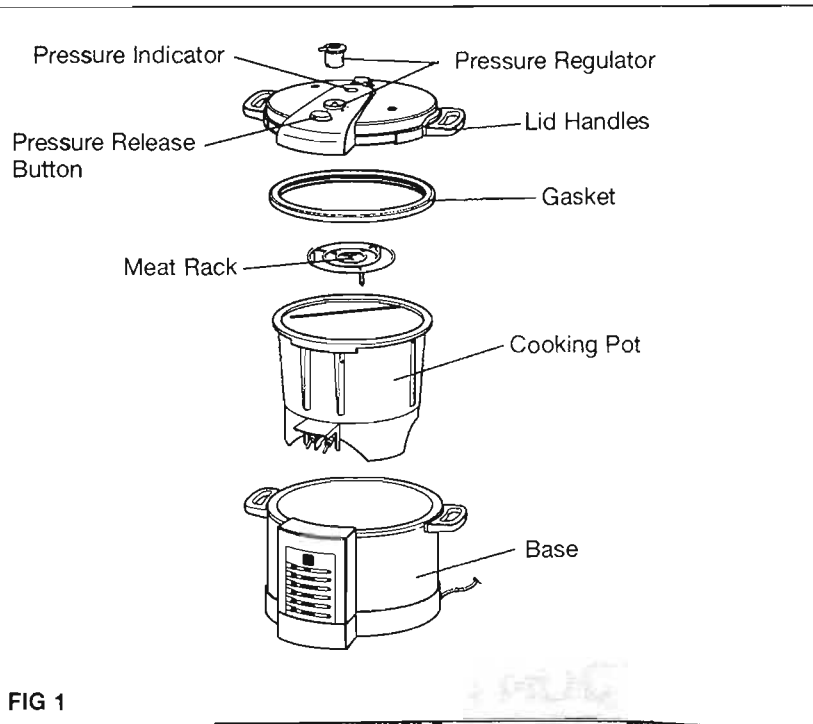
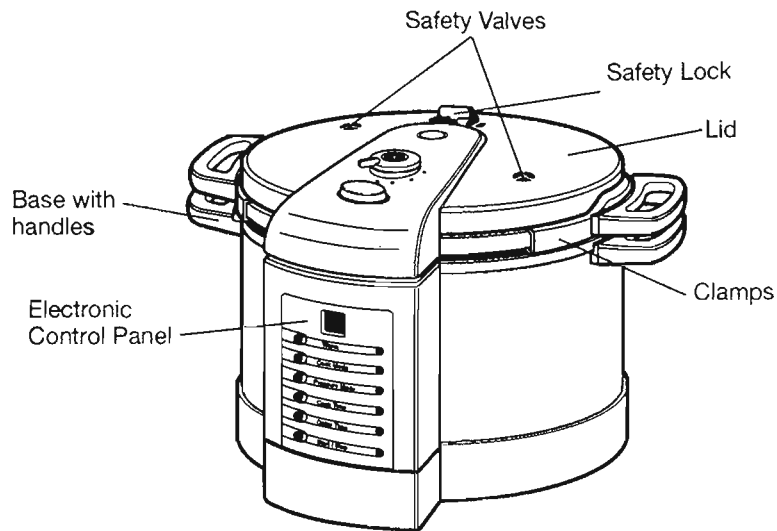


FIG 1

This appliance is for household use and may be plugged into any 120-volt AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

NOTE:

This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

DANGER: Improper connection of the equipment grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the product is properly grounded. Do not modify the plug provided with the product - if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, **its marked electrical rating should be at least as great as the electrical rating of the appliance.** The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.

LINE CORD SAFETY TIPS

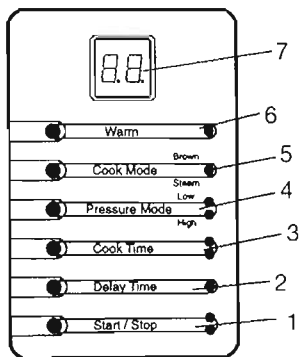
1. To insert plug, grasp it firmly and guide it into outlet.
2. To disconnect appliance, grasp plug and remove it from outlet. Do not pull or yank on the cord or appliance.
3. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to our Service Department or to an authorized service representative.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE.

BEFORE USING PRESSURE COOKER

Congratulations on purchasing this new electronic pressure cooker. Pressure-cooking offers a time-saving, energy-efficient and economical way to cook a variety of healthful, flavorful dishes with a minimum of effort. Dishes prepared in a pressure cooker not only retain more of their vitamins, minerals and proteins, but pressure-cooking also locks in more of the natural savor and flavor of the ingredients used. With proper use and maintenance, your new pressure cooker should offer many years of rewarding cooking experiences. To get the most out of your new pressure cooker, read the following instructions and useful tips carefully before using.

- Carefully unpack the pressure cooker, and remove all packaging materials and labels, if any, from carton. (Save carton for storing appliance.)
- Wipe base with a damp cloth, and wash cooking pot, lid and meat rack in hot, sudsy water, using a sponge or plastic scrubber. Rinse and dry thoroughly.
- All types of heat-resistant plastic, rubber or wooden cooking tools may be used with the pressure cooker. Metal utensils may also be used but should be used with care so they do not scratch the surface of the inner pot.
- To ensure that the gasket fits correctly, fill cooking pot 2/3 full with water, and run the unit in the "High" pressure mode (See Fig. 2) for 15 minutes. Wait until pressure goes down and open the cooker. Remove cooking pot, rinse and dry. The pressure cooker is now ready for use.



USING THE ELECTRONIC CONTROL PANEL

1. Start/Stop
2. Delay Timer
3. Cook Timer
4. Pressure Mode (Low/High Buttons)
5. Cook Mode (Brown/Steam Buttons)
6. Warm (Keep Warm Button)
7. Time Display Window

FIG. 2

1. **Start/Stop** - Press this button to begin cooking program selected. (Appliance will begin to beep rapidly if no program has been selected.) To STOP/CANCEL any preselected program, press and hold the button down for 2 seconds.
2. **Delay Time** - Press to delay the start of any program selected for from 1 - 99 minutes.
3. **Cook Time** - Use to select the length of cooking time (up to 99 minutes) in the "Steam", "Low" and "High" modes.
When "Steam" program is selected, Cook Timer begins its countdown as soon as the "Start" button is pressed.
When "Low" or "High" pressure mode is selected, the countdown begins only after the correct working pressure is reached.
4. **Pressure Mode (Low/High Buttons)** - Select "Low" for foods that require gentle cooking, e.g., fish, vegetables, desserts, etc. Press "High" for most other foods, including meat and poultry.
5. **Cook Mode (Brown/Steam Buttons)** - Place ingredients in cooking pot and press "Brown" to select a higher temperature that will brown and seal foods and vegetables prior to pressure-cooking or boiling. "Steam" function steams vegetables or other foods that are placed in the cooking pot. Steaming is a non-pressure mode and must be preset for a time ranging from 1-99 minutes.
6. **Warm (Keep Warm Button)** - Press at any time to activate the Keep Warm feature. However, if selected along with Delay Timer or any of the cooking modes, this function will only operate when chosen cooking cycle is complete.
7. **Time Display Window** - Indicates cooking time remaining in mode selected.

PROGRAMS

Delay Timer

To set the Delay Time, press and release the Delay Time button. Unit will beep and the clock display window will indicate that the Delay Time function has been selected. To delay the start of cooking for any length of time from 1-99 minutes, press and hold the Delay Time button until the desired number of minutes appears in the display window. Once cooking function has been chosen, Delay Timer can be activated by pressing the Start/Stop button. Once the delay time has passed, the pressure cooker will automatically begin to operate in the chosen cooking mode.

If you need to reset or cancel the delay time before any cooking function has been activated, press the Delay Time and Start/Stop buttons simultaneously to reset. Clock display will revert to "00."

Cook Timer

To set cooking time, press the Cook Time button. The unit will beep, and the clock will indicate the length of cooking time selected. Cooking time can be set for/from 1 to 99 minutes. If it becomes necessary to cancel or reset the time before cooking has begun, simply press the Cook Time and Start/Stop buttons simultaneously. Clock display will revert to "01."

Cook Time works in conjunction with the Steam and Pressure functions of this unit. If the "Steam" program has been selected, the Cook Time will start its countdown as soon as unit has been activated. If a pressure-cooking mode (High or Low) has been selected, the Cook Time will not start its countdown until the correct pressure has been reached in the cooking pot. If for any reason these programs need to be cancelled once cooking has started, press and hold the Start/Stop button.

Pressure Mode

First set the cooking time, then set the pressure mode. Press the button once for Low and twice for High pressure. Once cooking time is set and desired pressure mode has been chosen, lock lid in place and press the Start/Stop button to activate the unit. Remember, timer will not begin to operate until correct pressure has been reached in the cooking pot.

Cook Mode

Cook Mode consists of the Browning and Steaming functions of the pressure cooker. If Browning function is desired, press the Cook Mode button once. This mode operates without the timer. Place the food that requires browning inside the cooking pot, and press the Start/Stop button. As this setting requires visual monitoring, unit will beep 3 times every 10 minutes to indicate length of time food has been browning. Once Browning function has been completed, press and hold the Start/Stop button to turn off the unit. See Brown/Steam section above for more information.

If Steaming function is selected, press the Cook Mode button a second time, and then set the timer to the number of minutes required for steaming. To steam, place ingredients in the cooking pot, lock the lid on the pot, and press the Start/Stop button. See Brown/Steam section above for more information.

Warm (Keep Warm Button)

The Keep Warm function is designed to keep food warm and ready to serve and does not operate in conjunction with the timer. To activate this function, press the Warm button. Remember, this function can be activated automatically after pressure cooking cycle or program is completed. To activate, press the Start/Stop button. To cancel this feature, press the Start/Stop button until program is discontinued.

HOW TO USE

1. **To Remove and Replace/Lock Lid** - To remove the lid, unlatch safety lock by moving it to "UNLOCK" position. Grasp lid handles and pull them outward simultaneously to release lid from cooking pot. **(NOTE: In order for safety lock to operate, pressure indicator must be down, indicating that there is no pressure inside the cooking pot. See "Releasing Steam" below.)**

To attach the lid, pull lid handles apart while holding clamps open. Place lid on top of cooking pot and release. Clamps will slide closed to grip top edge of cooking pot. Check to make sure clamps fit correctly. Slide safety lock to "LOCK" position (Fig. 3). **(NOTE: If safety lock is not in the locked position, the pressure indicator will not rise and seal, and therefore the unit will be unable to build up pressure. If this should occur, switch the unit off. Release any residual pressure by pressing the pressure release button before attempting to refit lid and safety lock.)**

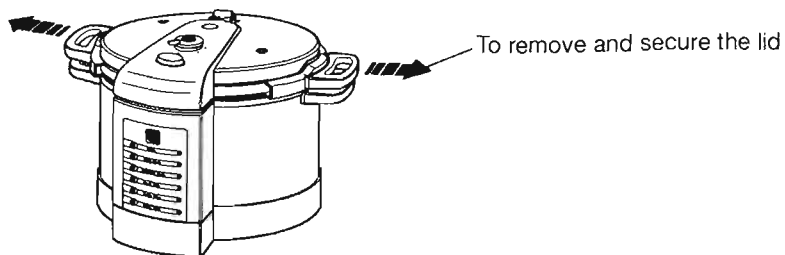


FIG. 3

2. **Browning** - This is a manual process. Remove the lid. Select "Brown" program, and press "Start/Stop" button. Preheat cooking pot for 1-2 minutes before adding meat. When pot has heated sufficiently, add the meat or vegetables for browning. Monitor visually until browning is complete.
3. **Steaming** - Set rack inside cooking pot, and place recipe ingredients on top of rack. Add an adequate amount of water. (Water level must not be higher than the rack.) With the lid locked in place and pressure regulator set at steam position, set "Steam" program. Press the "Start/Stop" button once to activate the program.
4. **Low/High Pressure** - With foods that require browning before pressure cooking, select the "Low" or "High" program once browning is complete. Add an adequate amount of water according to the recipe. Close the lid and set the pressure regulator at the "Pressure" position. Select cooking time and press the "Start" button.
5. **Filling the Pot with Ingredients for Pressure Cooking.**

(In General) Maximum Filling Levels	
Food	Capacity
Solid foods, such as vegetables and cuts of meat	No more than 2/3 full
Liquids and cereals, e.g., soups, stews, rice and cereal	No more than 1/2 full
Legumes, i.e., lentils, kidney beans	No more than 1/3 full

The minimum quantity of liquid required for normal cooking is 1 cup for the first 15 minutes of cooking. For each additional 15 minutes or part thereof, add another 1/2 cup of liquid.

NOTE: This is only a general guide. Check recipes for exact amounts.

WARNINGS

- NEVER exceed the maximum filling levels stated above.
- ALWAYS maintain the minimum quantity required, as stated above.
- ALWAYS use a liquid that will give off steam when boiled, e.g., water, stock, wine, beer, cider, etc. All pressure-cooking requires liquid, NOT oil or melted fat.
- NEVER cook dumplings, or any other food that rises when it is cooked, with the lid tightly closed, as this type of item could block the safety devices when it rises.

6. Operation of the Pressure Regulator

The pressure regulator has 3 settings:

- 1) Remove for Cleaning
- 2) ☯ Set for Steaming
- 3) "1" -- Set for Pressure Cooking

To operate, rotate the knob to select desired position. (See Fig. 4.) To turn regulator when it is in the Cleaning position, press the knob down slightly while turning it at the same time.

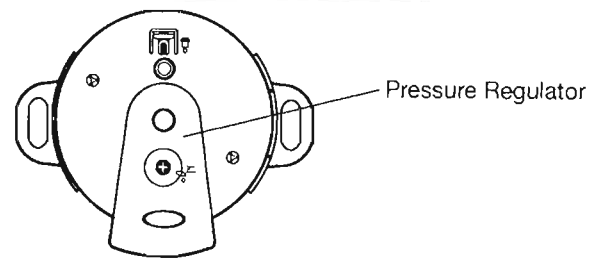


FIG. 4

NOTE: Should the pressure regulator become blocked or fail to function during cooking (due to inadequate cleaning or a fragment of food becoming lodged in the regulator), the two spring-loaded safety devices located under the lid will operate to allow pressure to escape rapidly. If this occurs, some steam and/or hot food may be ejected in a vertical direction.

7. After Pressure Cooking - Pressure Release.

When the timer has counted down to "0," the pressure cooking program will turn off, and a beeping sound will be heard. To release the pressure immediately, push pressure release button (See Fig. 5). For a slow release of pressure, allow the pressure cooker to cool at room temperature for approximately 15 minutes. The pressure will then dissipate, and the pressure indicator will drop down to indicate the pressure has been released. Refer to recipe to determine recommended method of pressure release.

Press the button down to release steam

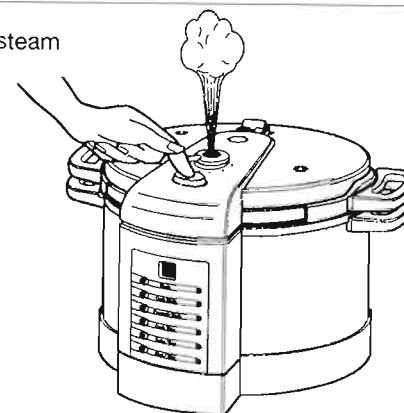


FIG. 5

8. **Using the Meat Rack** - The meat rack is designed to keep food off the bottom of the pot and to prevent meats especially from cooking in their own juices.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

TO CLEAN:

After using, unplug unit and allow to cool completely before attempting to clean. Pressure cooker must be cleaned thoroughly after each use in order to avoid staining caused by a build-up of food or grease residues.

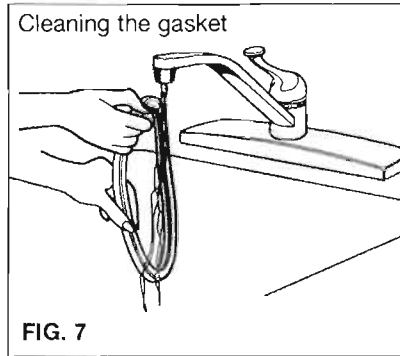
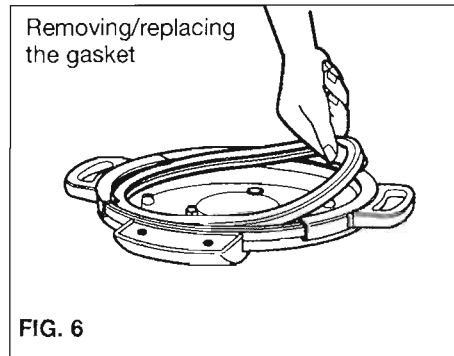
DO NOT POUR COLD WATER INTO A HOT PRESSURE COOKER.

NOTE: To ensure safe operation of this pressure cooker, strictly follow the cleaning and maintenance instructions after each use, as a tiny fragment of food (such as a grain of rice or pea shell) allowed to remain in the unit could prevent the safety devices from operating during subsequent use.

Cooking pot and lid are immersible for cleaning. Rinse cooking pot and lid under hot running water. Use only a mild liquid detergent and a soft cloth, sponge or nylon scrubber for cleaning. Do not use abrasive powders, bicarbonate of soda or bleach. Do not use scouring pads. The meat rack may be washed with hot, soapy water and a sponge or cloth.

WIPE BASE AFTER EACH USE WITH A SOFT, DAMP CLOTH OR SPONGE, MAKING SURE ALL FOOD RESIDUE IS REMOVED. DO NOT IMMERSE BASE IN WATER.

When cleaning the lid, gasket must be lifted out and washed separately. Clean all around gasket with a sponge or soft cloth and warm, soapy water. Rinse under running water. To replace gasket, ease it back into place under the rim of the lid. (See Figs. 6 and 7.)



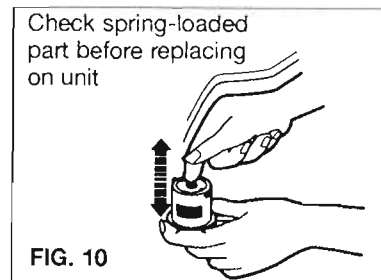
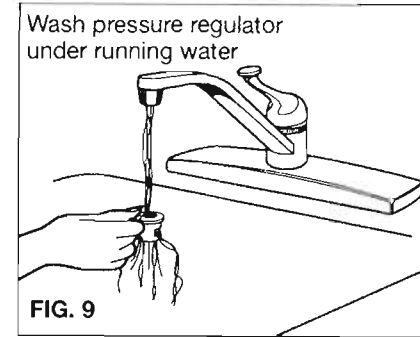
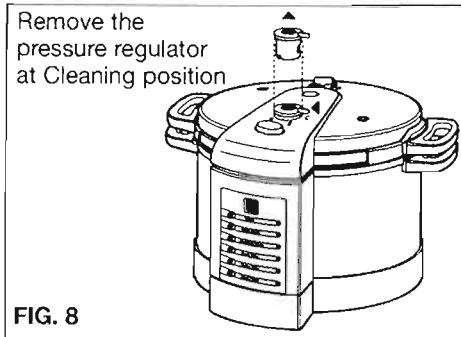
NOTE: The gasket must be replaced every year, or sooner if necessary. Gasket may also need replacing if pressure cooker is not used for a long period of time, as it can harden from disuse, making it unable to form an airtight seal. Gasket must be replaced only with another one of the correct type and size for this pressure cooker. To assure correct replacement, use replacement order form.

CLEANING THE SAFETY DEVICES

In addition to the gasket, the other safety devices on the pressure cooker must also be cleaned after each use. (See Figs. 8 -12.)

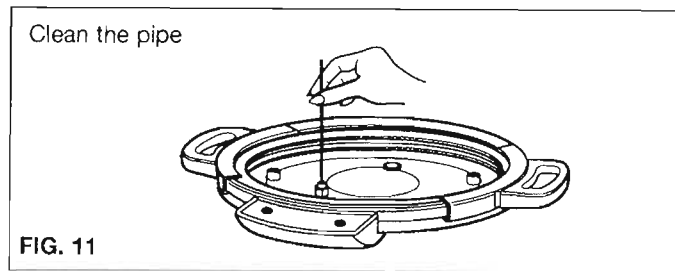
The Pressure Regulator

Remove pressure regulator from lid by pressing down on it slightly while turning it to the Cleaning position. (See Fig. 8.) Then pull upward. Wash it under running water (Fig. 9). After cleaning, check to see that the interior spring-loaded part moves freely by pressing down on it (Fig. 10). Replace it on the appliance.



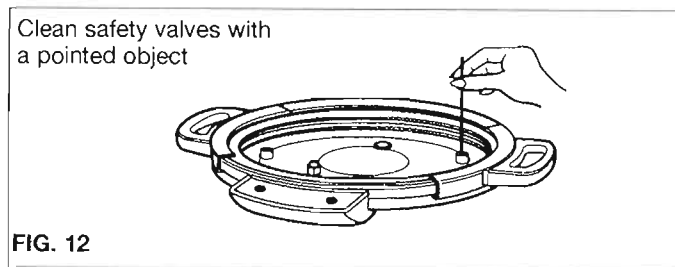
The Pipe under the Pressure Regulator

After removing the pressure regulator, check to see that the pipe beneath is not blocked. Hold it up to the light to make sure that it is clean and free of food debris. For a thorough cleaning, use a skewer (Fig. 11), especially after cooking foods that produce a scummy residue (lentils, milk puddings, etc.). After cleaning, check once more to see that the hole at the base of the pipe is clean and free of debris.



The Safety Valves

The spring-loaded safety valves can become blocked with food debris. After using pressure cooker, take a pointed object and press it against each valve from the underside of the lid to make sure it is working and not blocked (Fig. 12.)



COOKING TIPS

1. Favorite recipes can be easily adapted to the pressure cooker. Since pressure-cooking is much faster than ordinary cooking, cooking time advised in original recipe should be reduced by 2/3. (A dish requiring one hour to cook using ordinary methods, for example, would require only 20 minutes of pressure-cooking time.) Amount of liquid indicated in original recipe should also be decreased, since pressure-cooking results in very little evaporation. Begin with about 1 cup more liquid than will be required in the finished dish, keeping in mind, however, that water or some other liquid must always be used in the pressure cooker to produce the required steam.
2. Besides water, many different liquids can be used in the pressure cooker; e.g., wine, beer bouillon, fruit juices and stock.
3. Foods that are pressure-cooked out of the cooking liquid will not intermingle their flavors. Use the meat rack to "lift" foods out of the cooking liquid when separate flavors are desired. (It is possible to cook several foods at once, so long as cooking times are similar.)
4. Some foods, such as fresh vegetables, some desserts, and bite-size pieces of meat, require a quick release of pressure after cooking. With other foods, such as larger cuts of meat, stews, etc., pressure may be allowed to drop of its own accord.
5. If pressure-cooking at an altitude higher than 2,000 feet above sea level, for each additional 1,000 feet in altitude, add 5% more cooking time to the length of time called for in the recipe. (For example, if the original recipe calls for 20 minutes of pressure-cooking and you are at 4,000 feet above sea level, add 10%, or 2 additional minutes of cooking time, to the recipe.) Additional cooking time also means that more liquid will be required, so add 1 cup of cooking liquid to the original requirement.

ONE YEAR LIMITED WARRANTY

This product carries a warranty that it will be free from defects in material and workmanship for a period of one year from the date of purchase.

IMPORTANT: This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)

If a malfunction occurs, do not use the unit. Simply wrap the unit securely, and mail postage paid to:

FOR CUSTOMERS IN THE USA:

SERVICE CENTER
5980 MIAMI LAKES DRIVE; MIAMI LAKES, FL 33014

FOR CUSTOMERS IN CANADA:

CANADIAN SERVICE CENTER
11 FINLEY ROAD; BRAMPTON, ONTARIO, L6T 1B1

To insure prompt service, please include a letter indicating the specific reason for returning the unit. We will repair or replace it (at our option) at no charge to you. Please include \$10.00 (check or money order) to cover return postage and handling. California residents have the option of returning the defective unit to the original place of purchase, along with proof of purchase, within the warranty period for replacement.

If the warranty has expired, or other terms of the warranty are not met, mail the unit to us as indicated above. A service charge will be made according to the repairs needed, and the unit will be returned to you C.O.D.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, e.g., California. No other express warranty is given. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the limitation or exclusion may not apply to you.

SAVE THIS FOR YOUR RECORDS

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Your pressure cooker is provided with a superior non stick surface. To ensure long life and maximum service, only use non stick suitable utensils, and always clean and dry the surface soon after each use.
DO NOT LEAVE LIQUID IN THE VESSEL FOR LONG PERIODS

CLOCK IDLE MODE

Your pressure cooker control has an IDLE Mode. If you input a cook time and /or delay time, but forget select a program or press " START ", the clock will display "-- "after 5 seconds.

This feature is for your convenience as you may have made a mistake or left the program incomplete.(E.G. not pressed "START".) The "--" SIGNAL indicates that the cooker is not programmed properly AND WILL NOT RUN. You can proceed to program where you left off by pressing the "COOK TIME" button again to review your selected time, which will re appear, If it is correct proceed to select delay time if required, OR press "START". If "COOK TIME" does not appear, or if it is incorrect, you should then Select "COOK TIME", "DELAY TIME " (if required) and then " START ".

THE START BUTTON MUST BE ALWAYS BE PUSHED AT THE END OF PROGRAMMING TO ALLOW THE UNIT TO START TIMING DOWN OR COOKING

WARNING

"DO NOT use the cooking pot as a hot serving dish. Removing the cooking pot with the lid while contents are under pressure or while they are still hot can create a hazardous situation to you or those around you. Please refer to the operating instructions for proper use of this pressure cooker.

ADVERTENCIA

"NO use la olla como un plato para servir. Retirar la olla con la tapa mientras el contenido este bajo presión o mientras está todavía caliente puede crear una situación peligrosa a usted o las personas que están a su alrededor. Por favor remítase a las instrucciones de funcionamiento para el uso debido de esta olla a presión.

AVERTISSEMENT

NE PAS utiliser le pot de cuisson comme plat de service chaud. Enlever le pot de cuisson avec le couvercle pendant que le contenu est sous pression ou quand il est toujours chaud peut créer une situation dangereuse pour vous et ceux autour de vous. Se référer au mode d'emploi pour utiliser cet autocuiseur correctement.