

**4-QUART STAINLESS STEEL  
PRESSURE COOKER**

**USE AND CARE BOOK  
HOUSEHOLD USE ONLY**

Pages 1-11

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

**MANUAL DE USO Y MANTENIMIENTO  
PARA USO DOMESTICO SOLAMENTE**

Páginas 12-23

**AUTOUISEUR EN ACIER INOXYDABLE  
DE 4 QUARTS**

**MODE D'UTILISATION ET SOIN  
POUR USAGE DOMESTIQUE SEULEMENT**

Pages 24-34

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# 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

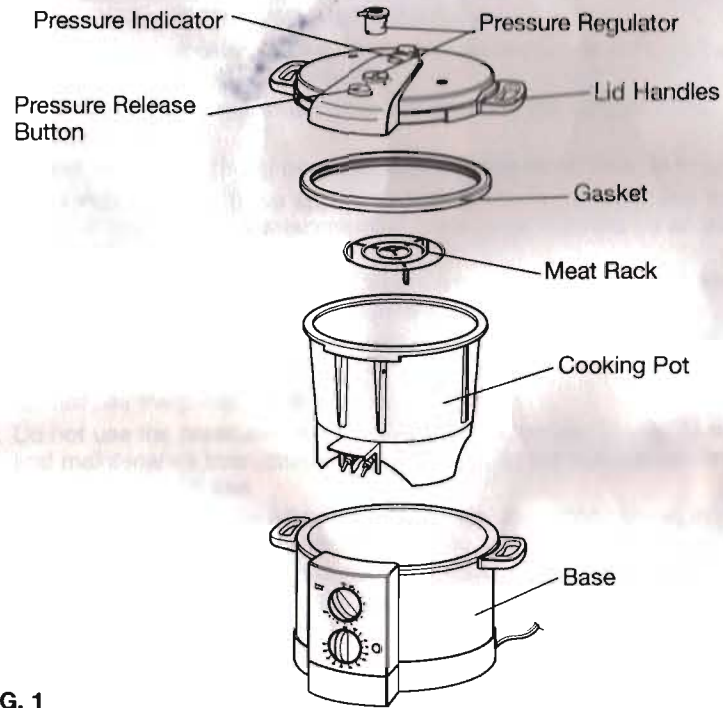
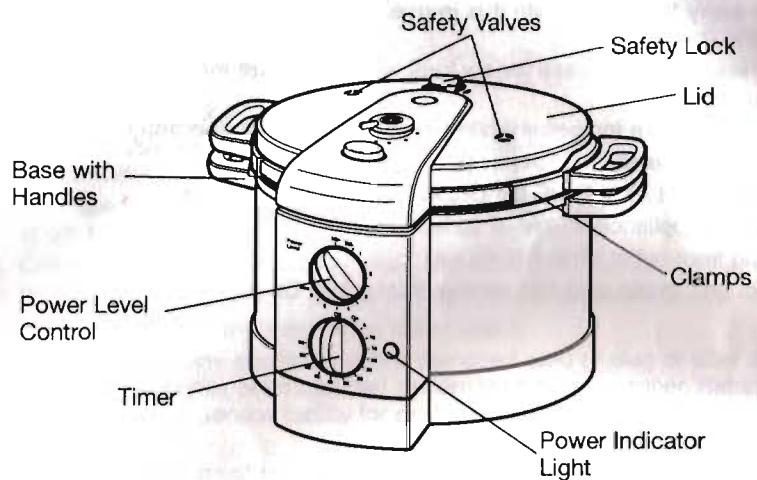


FIG. 1

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

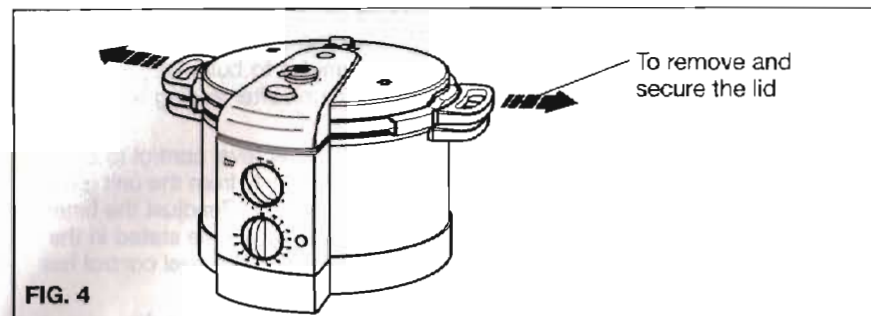
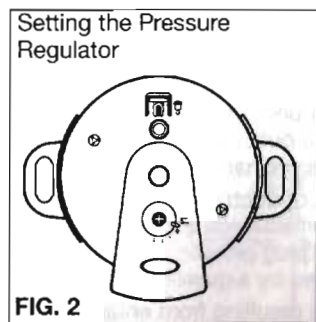
1. To insert plug, grasp it firmly and guide it into outlet.
2. To disconnect appliance, grasp plug and remove it from outlet. Do not pull or yank on the cord or appliance.
3. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should 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 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 with pressure regulator set at "3," run the unit at MAXIMUM power level (Figs. 2 and 3) for 15 minutes. Wait till pressure goes down and open the cooker. Remove cooking pot, rinse and dry. The pressure cooker is now ready for use.



**Setting the Power Level**

Power Level Control features a MINIMUM, a MAXIMUM and 6 intermediate positions, as well as a KEEP WARM setting. When the power level is set at MAX, the pressure cooker will operate at its highest pressure; switch it to one of the 6 intermediate positions or the MIN setting to reduce the operating pressure. Refer to **RECIPE BOOKLET** to determine the optimum setting(s).

The KEEP WARM feature functions along with the timer switch to keep pressure-cooked food warm after it has finished cooking. To operate, place power level control on KEEP WARM setting, and set timer for length of time desired (from 1-60 minutes). Bell on timer will ring when time is up; if a longer keep-warm time is desired, reset the timer.

**NOTE: Power level control will not operate unless timer is set.**

**Setting the Pressure Regulator**

Setting pressure regulator at "3" will maintain the HIGHEST pressure level INSIDE the cooking pot. Use this setting for MAXIMUM amount of pressure on foods that require extensive cooking, such as meats and poultry.

Setting pressure regulator at "2" will cause some pressure to be released during the cooking process. Use this setting for foods that require moderate amounts of pressure, such as some desserts.

Setting pressure regulator at "1" will cause the greatest amount of pressure to be released during the cooking process. This setting is ideal for foods that require gentle pressure, such as fish and some desserts.

**NOTE: FOR MORE SPECIFIC INFORMATION ON POWER LEVELS AND PRESSURE SETTINGS, CONSULT THE RECIPE BOOKLET.**

**HOW TO USE THE PRESSURE COOKER**

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. 4). (**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.**)

2. **Browning** - With the power level set at MAX, preheat cooking pot for 1-2 minutes before adding ingredients. When pot has heated sufficiently, add the meat or vegetables for browning. With cooking pot uncovered, keep an eye on ingredients until browning is complete. Browning will help to seal flavors in foods and vegetables prior to pressure-cooking or boiling. After browning, add amount of water called for in recipe being used. Close the lid and set the pressure regulator at the "Pressure" position. Select power level and cooking time and allow ingredients to cook.
3. **Steaming** - Steam function steams vegetables or other foods that are placed in the cooking pot. Position 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 timer. For maximum amount of steam, set power level at MAX; for gentler steaming, set power level at MIN.
4. **Filling the Pot with Ingredients for Pressure Cooking.**

| (In General)<br>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.**

5. **Pressure Cooking** - Adjust the pressure regulator to the desired setting. See recipe booklet to determine specific settings.  
Place food inside the cooking pot and cover. Slide safety lock to "LOCK" position. Set the power level control at MAX and the timer at its maximum setting (60 minutes). The pressure cooker is now "ON." **NOTE: Pressure cooker will not operate unless both power level control and timer switches have been set.** Soon the pressure indicator will rise, and shortly thereafter, the pressure cooker will begin to release a steady amount of steam. When this occurs, it indicates that full pressure has been attained.

The amount of time necessary to achieve full pressure varies with the exact amount and type of food being prepared. In general, the higher the liquid content, the longer the process. For example, it may take as long as 5-6 minutes to build full pressure if cooking soup, but only about 1 minute if restarting the unit after adding an ingredient.

Once desired pressure level has been reached, turn the power level control to a lower setting until a gentle amount of steam is emanating continuously from the unit (setting #2 or #3). This indicates unit is maintaining a constant pressure. Readjust the timer to reflect the cooking time specified in the recipe. Actual cooking time stated in the recipe begins only when full pressure has been attained and power level control has been turned down to maintain pressure.

**IMPORTANT NOTE:** The #2 or #3 settings on the power level control are only suggestions. Setting may be adjusted up or down slightly as needed to maintain full pressure. Full pressure is indicated when the orange pressure indicator button is up, and a small but steady quantity of steam is emanating from the cooker. Generally, the #2 or #3 setting sustains a degree of heat adequate to maintain full pressure. Do not operate the pressure cooker at MAX setting for the entire cooking time, in order to avoid overcooking.

### 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 5 settings:

- 1) Remove for Cleaning
- 2)  Set for Steaming
- 3) "1" -- Maximum pressure release
- 4) "2" -- Moderate pressure release
- 5) "3" -- Minimum pressure release

To operate, rotate the knob to select desired position. (See Fig. 2.) To turn regulator when it is in the Cleaning position, press the knob down slightly while turning it at the same time.

**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 - Steam 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 slowly 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

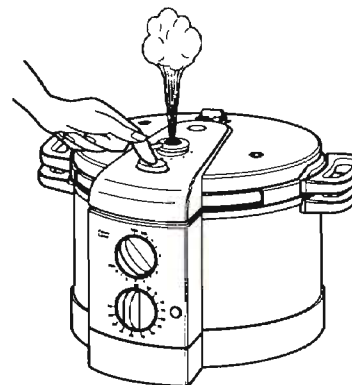


FIG. 5

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.)

Removing/replacing the gasket

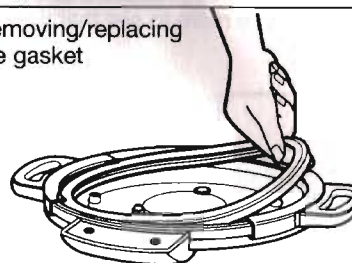


FIG. 6

Cleaning the gasket

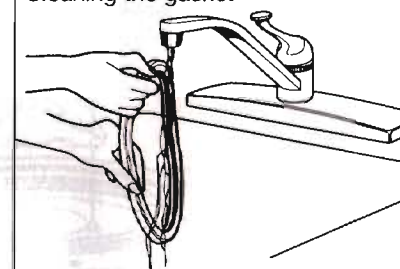


FIG. 7

**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.

Remove the pressure regulator at Cleaning position

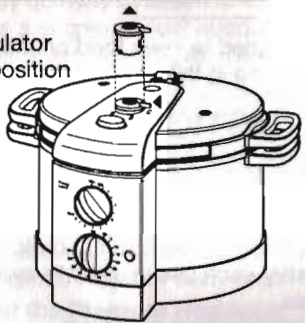


FIG. 8

Wash pressure regulator under running water

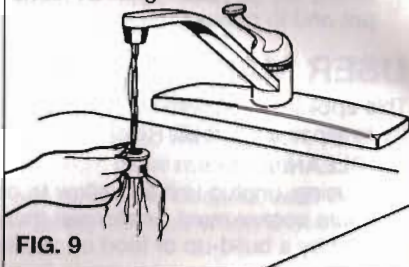


FIG. 9

Check spring-loaded part before replacing on unit



FIG. 10

#### 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.

Clean the pipe

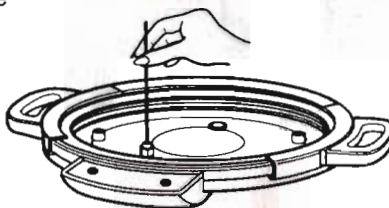


FIG. 11

#### 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).

Clean safety valves with a pointed object

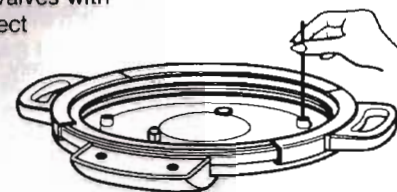


FIG. 12

### 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**