

INSTRUCTIONS FOR USE - PRESSURE COOKER EASY OPENING

Dear Customer,

It is important to follow the directions for use because Lagostina's guarantee hinges upon them. By following these instructions, you will also obtain the best performance from your product. Please keep these directions for use and maintenance for reference. The statements in this document do not prejudice your statutory rights.

PRESSURE COOKER COMPONENTS

A : Lid handle

B : Opening button

C : Operating valve*

D : Operating valve positioning mark*

E : Steam vent*

F : Safety rod and pressure indicator: LEVERBLOCK®

G : Pressure valve

H : Sealing gasket

I : Maximum filling mark

J : Body handle*

K : Eco dose*



*depending on the model

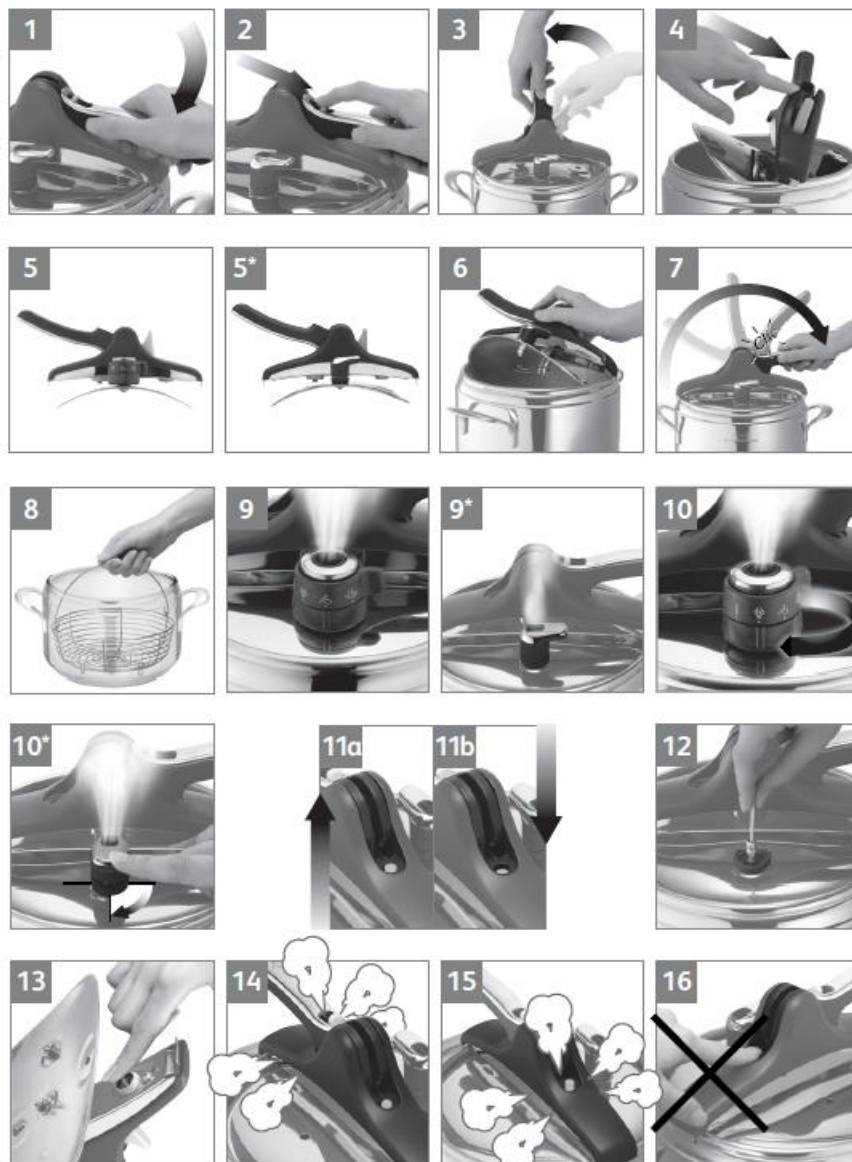
OPENING – CLOSING

Opening: opening is done in two steps

- Press on the lid handle (A) to the maximum (see diagram 1) and pull on the opening button (B) (see diagram 2) holding the handle down.
- Lift the handle, keeping the button pulled out and go with the lid handle as indicated in diagram 3. When opening the pressure cooker, make sure you don't put your finger in the hole located next to the safety rod (see diagram 16).
- To remove the lid, just push it (see diagram 4).

Closing:

- Make sure that the lid handle is in the opening position (see diagrams 5).
- Slide the lid onto the body and indicated in diagram 6
- Tilt the lid handle until the locking "click" is obtained (see diagram 7).



*depending on the model

IMPORTANT PRECAUTIONS

For your safety, this appliance complies with the essential safety requirements of Directive No. concerning pressure equipment.

Take a moment to read all of these recommendations:

- As for all cooking appliances, keep a close eye on children and certain disabled persons if you use your pressure cooker when they are present.
- Do not put your pressure cooker in a hot oven.
- Be very careful when moving your pressure cooker under pressure. Do not touch hot surfaces. Use the body handles. Use potholders if necessary.
- Never use the lid handle to transport your pressure cooker.
- Do not use your pressure cooker for purposes other than that for which it is designed.
- Your pressure cooker cooks under pressure. Injury by scalding can occur with improper use. Make sure that the pressure cooker is properly closed before starting cooking (see the Opening-Closing chapter).
- Never force the pressure cooker open. Make sure that the inside pressure has been released.
- Never use your pressure cooker without a liquid, this could seriously damage it. .
- Use compatible source(s) of heat
- Do not fill your pressure cooker above 2/3. For food that swells during cooking, such as rice, dried vegetables, compotes, etc., do not fill your pressure cooker beyond half the height of the body.
- Do not use coarse salt in your pressure cooker, add fine salt after cooking.
- For meats with a surface skin that could swell under pressure (beef tongue, for example), pierce the meat before cooking. Once done, if the skin on the meat looks swollen, wait before removing it from the pressure cooker.
- For mushy foods (split peas, rhubarb, etc.), the pressure cooker should be lightly shaken before opening so that these foods do not spatter out.
- Before each use, check that the valves and steam vent are not blocked (see the Cleaning and Maintenance chapter).
- Do not use your pressure cooker to fry under pressure with oil.
- Do not do anything to the safety systems beyond the recommended cleaning and maintenance.
- Change the sealing gasket every five years. This operation should be performed by an Authorised Lagostina Service Centre.
- Only use original Lagostina parts corresponding to your model. Notably, use Lagostina bodies and lids.
- Do not use your pressure cooker to store acidic or salty foods before and after cooking.
- Do not cook recipes with milk in your pressure cooker.
- Alcohol vapour is inflammable. Watch over your appliance when making alcohol based recipes.
- Always make sure that the operating valve is in the open (pressure released) position before attempting to open your pressure cooker.

Keep these instructions in a safe place for future reference

COMPATIBLE SOURCES OF HEAT

- The pressure cooker can be used on most sources of heat, including induction except Aga.
- On electric and induction hobs, use a heat diffuser with a diameter less than or equal to that of the base of the pressure cooker.
- On ceramic hobs, make sure that the base of the body is clean.
- On gas, the flame should not exceed the diameter of the body.
- Whatever the source of heat, make sure that your pressure cooker is properly centred.

Do not heat the body when empty, you risk damaging your appliance.



Gas



Solid
Electric



Ceramic/
Halogen



Induction



Solid
Electric



Oven gloves
recommended

LAGOSTINA ACCESSORIES

- To change parts or make repairs, contact an Authorised Lagostina Service Centre.
- Use only original Lagostina parts corresponding to your model.

CLEANING

Wash your pressure cooker after each use.

Do not wash the body and lid in a dishwasher.

- Wash the body in warm water and washing up liquid. You can use a scouring pad on the inside.
- Clean the lid under water with a sponge and dishwashing liquid.
- After this operation, leave the lid to drip dry with its handle in the opening position. Do not leave food in your pressure cooker. Never use bleach or chlorinated products; this could affect the quality of the stainless steel. If white stains appear on the inside bottom of your pressure cooker:
 - This may be due to salt added to cold water: always add salt (fine) to boiling water or a hot liquid.
- If the body's appearance has changed:
 - It is blackened: you can clean it with a special stainless-steel product.
 - It becomes iridescent: clean it with white vinegar or a special stainless-steel product. If food has burnt in the pressure cooker:
 - Let the body soak for some time before washing. Never use bleach or chlorinated products.

MAINTENANCE

- Regularly check that nothing is blocking the steam vent. If necessary, unblock it using a thin object (see diagram 12), then run water through it. When storing your pressure cooker, place the lid on the body without closing it.

Replacing the rubber sealing gasket: we recommend changing the rubber sealing gasket on the upper edge of the body approximately every five years. This operation should be performed by an Authorised Lagostina Service Centre.

If the pressure cooker has been heated without any liquid inside: have it checked by an Authorised Lagostina Service Centre.

Have your pressure cooker checked by an Authorised Lagostina Service Centre after 10 years of use.

LAGOSTINA SAFETY SYSTEMS

Your Lagostina pressure cooker is equipped with several safety systems, including two pressure release systems:

First system: the pressure valve (G) releases pressure; steam is released out of the lid (see diagram 14).

Second system: the safety rod (F) rises, passing a notch and holding in the up position, thus releasing pressure (see diagram 15).

If one of the safety systems is triggered:

- Turn off the source of heat.
- Let the pressure cooker cool down thoroughly.
- If the safety rod (F) is in the up position, push it down to open the pressure cooker.
- Open.
- Check and clean the operating valve, steam vent and pressure valve.

If the second safety system is triggered (safety rod - F), we recommend that you have your pressure cooker checked by an Authorised Lagostina Service Centre.

***CHARACTERISTICS**

Nominal capacity (models available): lt. 3,5/5/6/7/9

One-pressure valve*
Operating pressure : 55 kPa (8psi) 112°C
Maximum safety pressure : 130kPa (19psi)

Double-pressure valve*
Operating pressure 1 : 40 kPa (6psi) 109°C
Operating pressure 2 : 70 kPa (10psi) 115°C
Maximum safety pressure : 130kPa (19psi)

WARRANTY

The body of your Lagostina pressure cooker is guaranteed for 25 years against:

- any defect related to the metal structure,
- any premature deterioration of the base metal, in the context of use as recommended in the instructions for use.

For other parts, there is a 1-year warranty (except for legislation specific to your country) against all defects or manufacturing faults.

The Lagostina warranty covers all parts and labour. This contractual guarantee is acquired upon presentation of the sales receipt or invoice proving the date of purchase.

This warranty excludes:

- deterioration consecutive to negligent uses such as: impact, dropping, use in an oven, washing in a dishwasher, etc. ...
- wear parts: sealing gasket, handles, basket, operating valve.

You can only benefit from this warranty at Authorised Lagostina Service Centres