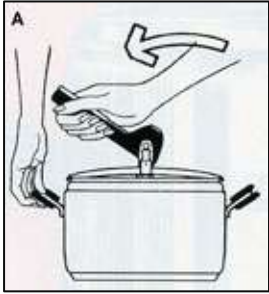
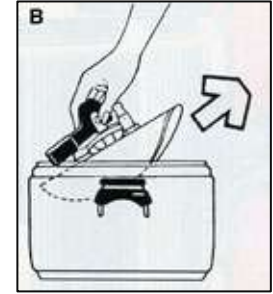


# USING YOUR LAGOSTINA PRESSURE COOKER

## How to Open Your Lagostina Pressure Cooker:



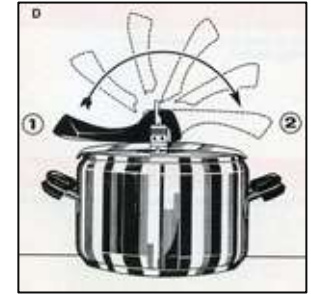
1. Open the pressure cooker by lifting the handle of the lid and turning it to position 1. See figure A.
2. Take the lid off, holding it slightly inclined as in figure B.



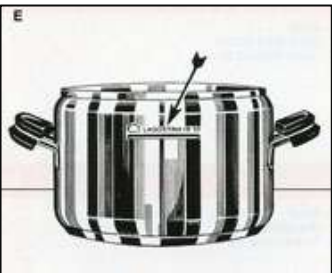
## How to Close Your Lagostina Pressure Cooker:



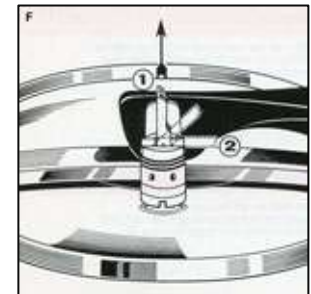
1. To close the pressure cooker, incline the lid and place it inside (keeping the handle in an open position). Place the cross bar onto the side of the pot and bring the lid into a horizontal position as shown in figure C.
2. Move the handle from position 1 to position 2 as shown in figure D.



## Cooking with Your Lagostina Pressure Cooker:



1. Place the food into the pressure cooker. Contents should not surpass the indicated level. See figure E.
2. Close the pressure cooker following the above instructions. See figure D.
3. Place the pressure release valve onto the lid of the pressure cooker and lower the valve to position 2. See figure F.
4. Place the pressure cooker on the stove with the pressure release valve

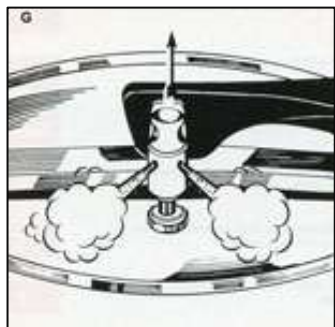


towards you and the safety plug near the wall.

5. Place the pressure cooker onto the stove on medium high heat. Once the unit has become pressurized, the lever blocking gear (red) will pop up and you should hear a light hissing sound. Reduce the heat to low and maintain a light hissing sound.

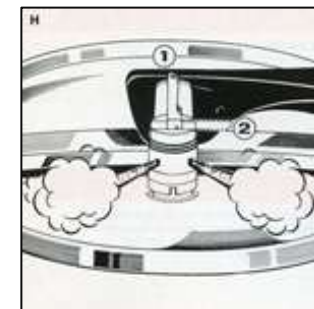
6. Start timing your cooking when the steam is constant. A light hiss should continue throughout the cooking process. The lever blocking gear (red) should remain in an elevated position.

7. Once the cooking time has elapsed, remove the pressure cooker from the stove.



8. Pull up on the pressure release valve till it clicks to allow the unit to depressurize. Do not remove the pressure release valve from the lid. Make sure that the steam is continually coming out. See figure G.

9. Move the horizontal lever on the pressure release to the vertical position to allow the unit to depressurize (position 1) Be sure to allow the steam to escape completely. See figure H.



10. When the steam has been released, gently tap the upper part of the pressure release valve section with a fork to ensure that all the steam has been released.

11. MAKE SURE THAT THE LEVER BLOCKING GEAR (RED) HAS RETURNED TO ITS LOWER POSITION.

12. Once the cooking has been completed, make sure that the pressure release valve is facing upwards and move the handle from position 2 to position 1. See Figure I.



### **Instructions for Use & Care:**

1. Never fill the pressure cooker higher than the marked level (Fig. E)
2. Never wrap food in cooking bags, etc.

3. To prepare sauces or thicken gravies, return the pressure cooker to the stove without the lid.
4. To wash the lid, remove the pressure release valve and make sure that all the openings in the detached and fixed parts are clean.
5. Before using your pressure cooker, always ensure that the safety plug is clean and free of debris by placing it under running tap water.
6. Always store your pressure cooker with the lid open.
7. It is recommended to change the safety plug every two years. This is done by inserting it from the inside of the lid so that the words 'LAGOSTINA – lato esterno" are facing the outside. Inside the safety plug there is a dissolvable plug which melts if too much pressure raises the temperature excessively. Remember that if the safety plug should eject something, it is not working correctly and should be replaced.
8. It is recommended to change the rubber gasket every two years. Always keep the rubber gasket clean and every so often use a light vegetable oil to coat it in order to keep the rubber from drying out.