

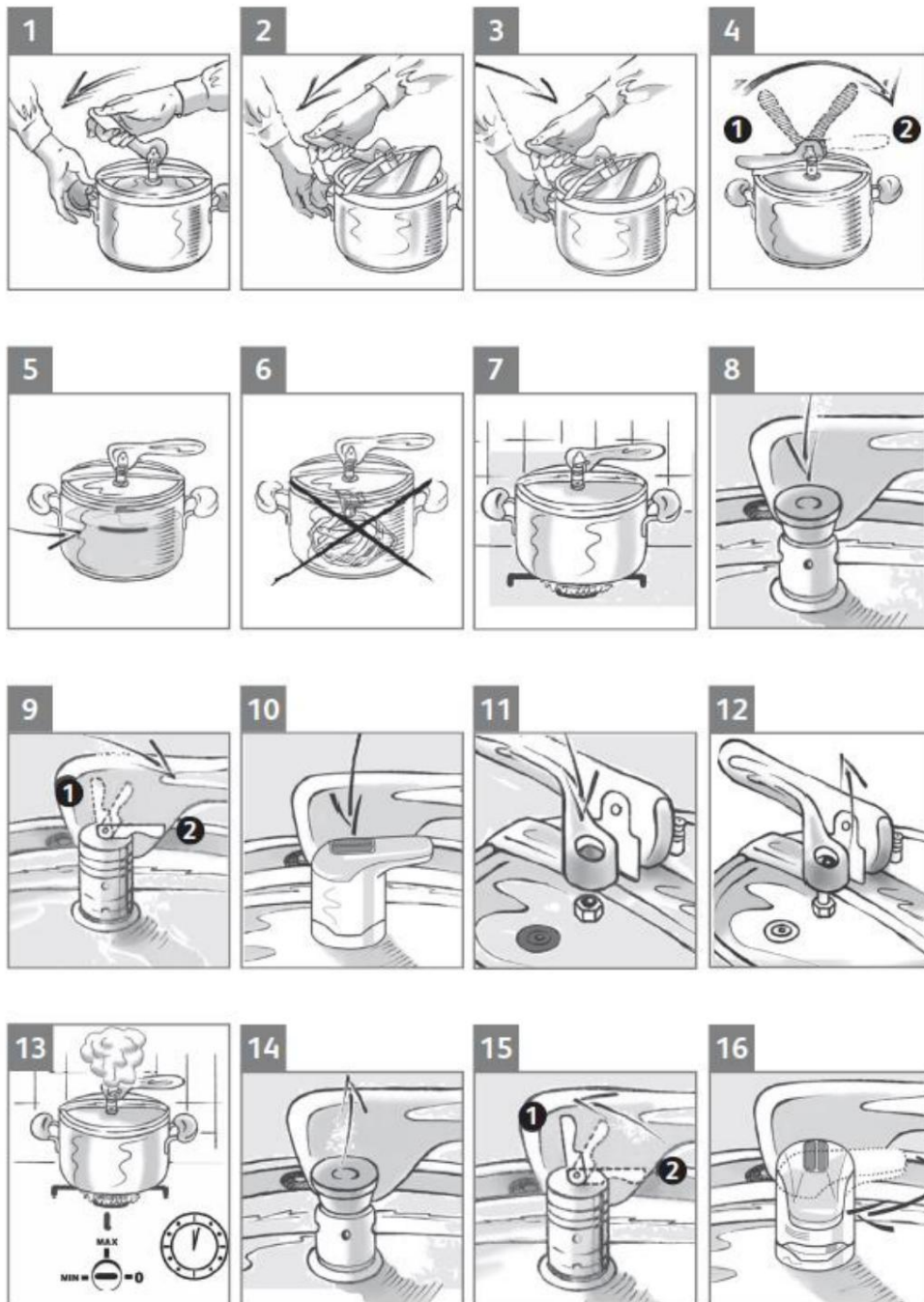
MODE D'EMPLOI - AUTOCUISEUR TRADITIONNEL

Cher client,

Il est important de suivre le mode d'emploi car la garantie de Lagostina en dépend.

En suivant ces instructions, vous optimiserez les performances de votre produit. Veuillez conserver ce mode d'emploi et d'entretien pour référence ultérieure. Les déclarations contenues dans ce document ne portent pas atteinte à vos droits légaux.

POUR COMMENCER



COMPOSANTS D'AUTOUISEUR

A : Couvercle

B : Poignées de levier

C : Soupape de pression

D : Vanne de commande

E : Dispositif d'arrêt à levier pour poignées de niveau :
LEVERBLOCK®

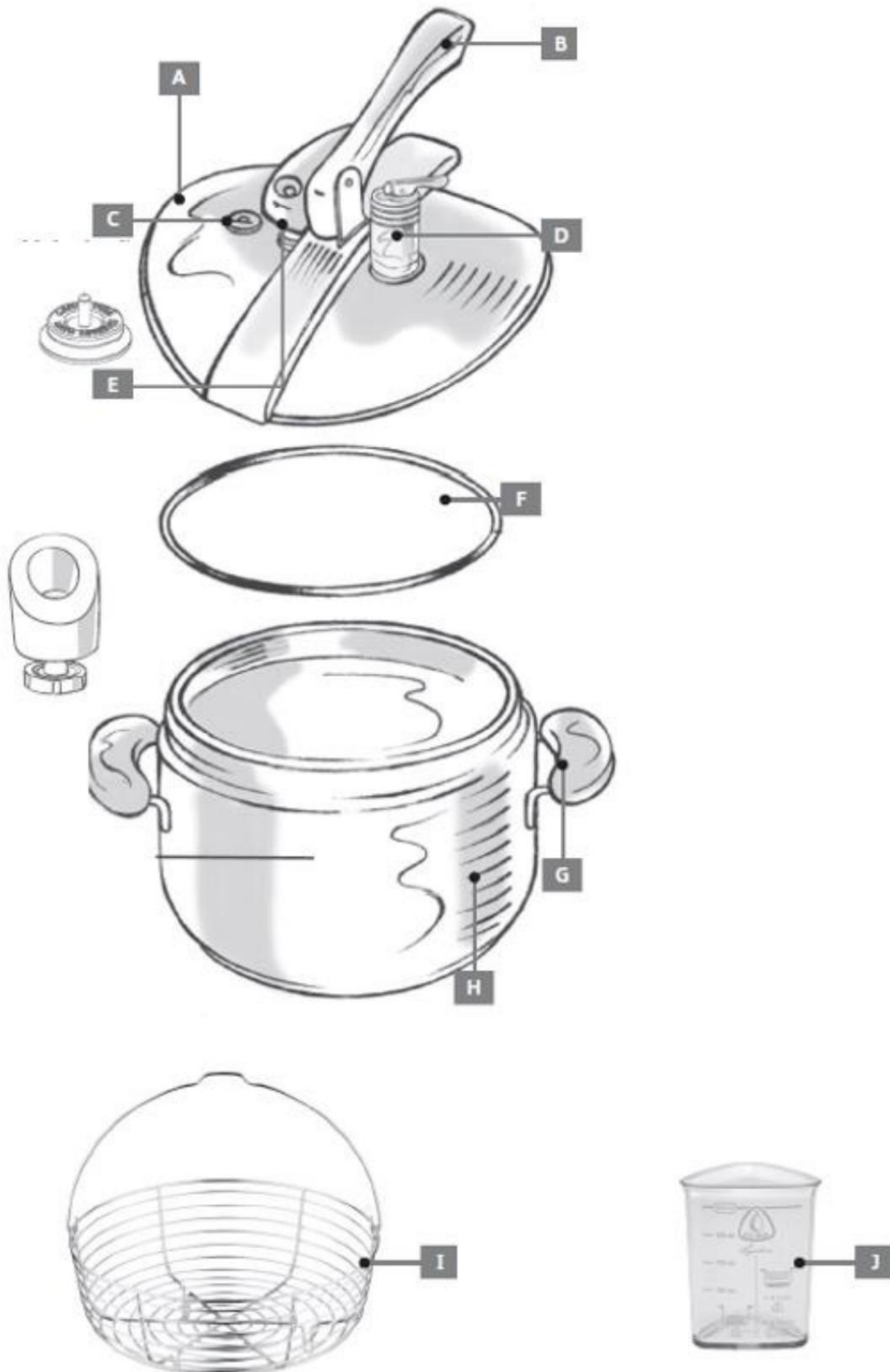
F : Joint d'étanchéité

G : Poignée de corps

H : Corps

I : Panier

J : Eco dose *



Product description

Nature of the used materials:

- Body and lid: stainless steel.
- Pressure release valve: stainless steel, plastic, copper
- Safety valve: valve body made of silicone steel
- Seal: NBR/Silicone
- LEVERBLOCK® device: stainless steel, anodized aluminium
- Handle-covering: thermohardening material.
- Bottom: stainless steel, aluminium.

Nominal capacity (models available): lt. 3,5/5/6/7/9/12

Operating pressure:*
One-pressure valve: 55 kPa (0,55 bar) 112 °C

Double-pressure valve*
Position 1 → 40 kPa (0,40 bar) 109 °C
Position 2 → 70 kPa (0.70 bar) 115 °C

Compatible sources of heat*

- The heat sources to be used are indicated on the product and on the box.
- The pressure cooker can be used on most sources of heat, including induction except Aga.
- The manufacturing month, year and number punched on the cover (bottom part), guarantee the traceability.
- 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.

Lagostina Accessories

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

Lagostina safety systems

This pressure cooker is provided with devices that guarantee the maximum safety :

- LEVERBLOCK®

The LEVERBLOCK® device does not only indicate the presence of pressure in the cooker, but also prevents the lid from opening before the complete steam discharge of the cooker.

- Safety valve

The safety device has two separated mechanical levels of operations.

• First level of operation

When pressure in the cooker increases unexpectedly the internal steel device lifts stopping in the higher position of the silicone body, having the excess steam come out (fig. 17).

Turn the heat source off; have the pressure cooker completely cooled.

Open the cooker. Check and, if need be, wash both the fixed and the mobile part of the operating valve under running water, making sure that it comes out from the holes. Clean the safety valve. Place again the steel insert pushing it downwards (fig. 18) to restore the correct position (fig. 28).

Fig. 17

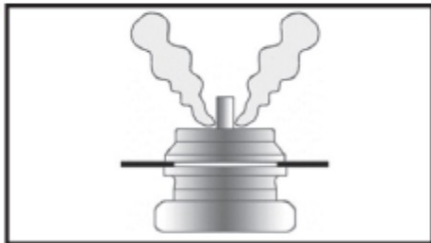
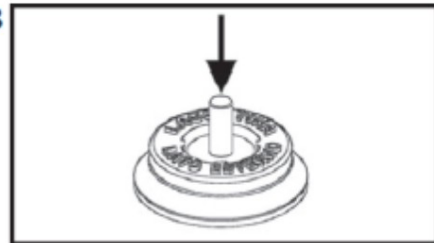


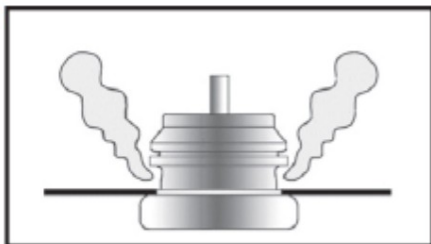
Fig. 18



• Second level of operation

When pressure is over the first level the valve lifts from its seat (fig. 19).

Fig. 19



If the second level of operation occurs turn the heat source off, have the pressure cooker completely cooled. It is not advisable to try to reposition the safety valve; this should be done at a Lagostina Service Center

Instructions for use

After unpacking the pressure cooker, make sure that it is in good conditions. If in doubt, do not use the cooker and contact your dealer or a Lagostina Service Center.

Keep the wrapping materials (plastic bags, polystyrene foam etc.) away from the reach of children.

All parts which come in contact with food (including valves) must be carefully washed before their initial use. Remove all labels from the pressure cooker before use.

How to open the pressure cooker

Open the cooker lifting the handle of the lid, turning it as explained in the figure (fig. 1). Remove the lid by holding it slightly inclined. (fig. 2)

How to close the pressure cooker

To close the cooker incline the lid and place it inside, keeping the handle in the open position. (fig. 3)

Place the cross bar on the side of the cooker moving the handle from position ① to position ②. (fig. 4)

Advice for use

Do not fill the cooker over 2/3 of its capacity. Do not exceed the level indicated by the mark on the outside of the pressure cooker. (fig. 5)

In the case of foods that increase in volume or produce foam while cooking, like rice and legumes, do not fill the cooker more than half of its capacity. Do not cook foods like apple compote, pearl barley, oat flakes or other kinds of cereals, pasta, rhubarb, broken peas, blue berries etc. These foods easily produce foam and burst and therefore could obstruct the pressure release valve. Food should not be wrapped in cloth, paper or plastic while cooking. (fig. 6)

Never use the cooker without adding liquid (at least 25 cl 1/2 pint or an Eco dose, depending on the model). It could cause serious damage to it. Before each use make sure that the pressure release valve is not obstructed. Dissolve the salt by mixing the liquid or other ingredients to avoid damage to the steel.

This device cooks with pressure: improper use can cause burns.

Make sure that the cooker is well closed and firmly placed on the heat source.

The cookers with aluminium base are suitable for use on GAS. Handle the cooker with metal handles with oven gloves or pot-holders.

Using the Eco dose*

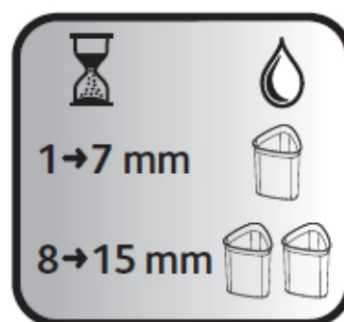
The Eco dose helps you to add the right quantity of water for your cooking.

- For steam cooking between 1 and 7 min. add 1 Eco dose to the pan.

- For steam cooking between 8 and 15 min. add 2 Eco doses to the pan.

It is not possible to carry out steam cooking of more than 15 minutes with 2 Eco doses as you risk damaging your product.

- Beyond 2 Eco doses, part of the food plunge into the water.



1 Eco dose = 250ml (25cl)

*depending on the model 13

Cleaning and preservation

In order to maintain the perfect functioning of the pressure cooker all its parts should be carefully kept clean.

Wash the pressure cooker after each use: the prolonged contact of salty or acid foods could damage the metal and cause the formation of stains and rings inside the cooker. They can be removed using lemon juice, thinned vinegar or standard detergent for stainless steel.

These stains, which can not be put down to manufacturing defects, do not reduce the quality and functionality of the cooking device at all.

After each use remove the upper section of the pressure release valve by pulling it straight up.

(Except for the valve 2 pressures where you have to turn the mobile part before pulling it). Check that all holes, included those of the lower valve section, are free of deposits and are not clogged.

Wash the upper and lower valve section under a strong jet of water ensuring that water comes out of the holes.

After washing, reinstall the valve in the lid by slightly screwing it and make sure that it is correctly placed.

To wash the body of the cooker use the usual detergents available on the market. Do not use abrasive products, bleaching solutions or chlorinated products.

Never wash the lid in the dishwasher.

Maintenance

Replacing the safety valve

Replacement procedure

Remove the safety valve from the lid pushing it from the outside. (fig. 25)

Make sure that the lid hole is clean and without residues and then insert the valve from the inner part (fig. 26), so that the LAGOSTINA writing is on the external side of the lid (fig. 28).

The valve shall be placed making sure that the joint groove is fully introduced into the lid hole: push from the bottom, helping the valve to come out from the hole with side-pressures. Rotate the valve to ease checking the correct positioning (fig. 27).

Check that the safety valve is in the position of (fig. 28), the writing "LATO ESTERNO" (EXTERNAL SIDE) shall be on the external side of the lid.

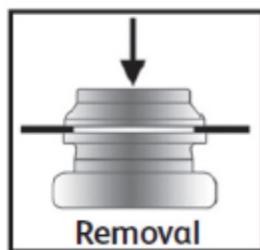


Fig. 25

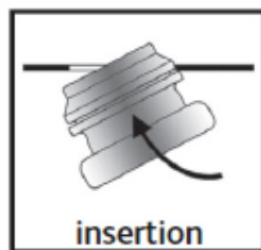


Fig. 26

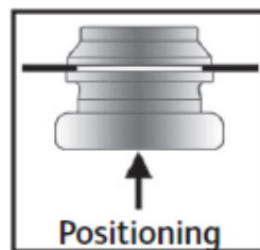


Fig. 27

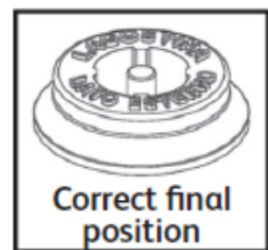


Fig. 28

When to replace the safety valve

- We recommend to replace the safety valve every three (3) years
- If the first level of operation occurs more than once (fig.17)
- After more than three years and if the second level of operation has occurred (fig.19)
- If the silicone body is visibly damaged

Replacing the rubber gasket

It is recommended to replace the rubber gasket housed in the upper edge of the cooker at least every five years. The replacement shall be carried out at a Lagostina Service Center.

Replacing the LEVERBLOCK®

It is recommended to replace the LEVERBLOCK® device at least every five years.

If in doubt, contact your supplier or a Lagostina Service Center.

For the pressure cooker to function properly and for the Lagostina guarantee to be valid, only original Lagostina spare parts available at your supplier or at a Lagostina Service Center shall be used.

Any repairing or replacement of components not available on the market shall be carried out by the Lagostina Service Center.

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.

Sulle altre parti, la garanzia è secondo la legislazione specifica del vostro paese, 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.