

Instruction Manual

Pressure Cooker

External Closure



Pressure Cooker

External Closure



12, 15 and 20 liters

INDEX:

Important safety precautions.....	04
Discover your ABC Aluminum pressure cooker.....	05
Features of your pressure cooker.....	06
How to open and close.....	07
How to clean your pressure cooker.....	08
How to use your pressure cooker.....	09
Security system.....	11
Guarantee certificate:.....	12
Discover the entire line of ABC Aluminum pressure cookers.....	12



CAREFULLY READ THE INSTRUCTIONS PRESENTED IN THIS MANUAL

CAUTIONS AND WARNINGS

Safety measures for the proper use of your Alumínio ABC Pressure Cooker:

- ▶ Never modify safety valves and other components and always use original parts corresponding to your Alumínio ABC pressure cooker. The use of non-original parts may cause the product to malfunction, in addition to voiding the contractual warranty. This guidance is extremely important so that accidents do not occur.
- ▶ Always make sure there is liquid inside the Pressure Cooker, as using it without liquid will cause irreparable damage to the product, in addition to causing accidents.
- ▶ This product must not be used by children. Keep children away when using the pressure cooker.
- ▶ Always obey the maximum levels of solids and liquids when placing food.
- ▶ Always center the pan with the stove flame, this will give the pressure cooker more safety and durability
- ▶ Be careful when handling your pressure cooker when it is under pressure. Do not touch heated surfaces and use the necessary thermal handles and gloves.
- ▶ Never place the pressure cooker inside a heated oven or microwave
- ▶ Be careful when handling the pressure cooker when it contains hot liquids.
- ▶ Never use the pressure cooker for any purpose other than to cook food under pressure.
- ▶ This pressure cooker cooks with pressure. Misuse can cause severe burns. Make sure your pressure cooker is tightly closed/sealed before using it. Overlapping handles/handles (wing/cover handle over wing/body handle). See page 07.
- ▶ Never exceed the water level beyond 2/3 of the height of the pressure cooker body. For foods that grow during cooking (rice, dehydrated vegetables or jams) do not exceed half the height of the pressure cooker body. And for liquid foods or soups, use half the internal volume of the pan. See page 09.
- ▶ Never leave the lid of the pressure cooker supported to conserve heat (use conventional lids for this) because even with the flame off, the heat from the feeder generates pressure, which can cause an accident.

- ▶ Never cook foods that may foam, such as mashed apples, barley, oats and other cereals; and pasta such as: noodles, spaghetti or other pasta, as these foods clog the pressure tube.
- ▶ Never open your pressure cooker when it is hot. Open only when cold and the internal pressure has been completely reduced. Never force the handles/handles to open your pressure cooker. See page 09.
- ▶ Never use your pressure cooker to deep fry (with oil or butter).
- ▶ Never remove the pressure relief valve during cooking with your pressure cooker still hot; steam escaping from the tube can cause severe burns.
- ▶ In the event of steam escaping from one of the safety systems, protect yourself from the steam escaping. Turn off the heat and wait for your pressure cooker to cool down. See the security system on page 11.
- ▶ Ensure wings/cables are correct and securely mounted.
- ▶ Never force the handles/handles or the lid if the pan is firmly closed. Allow to cool to reduce all internal pressure. After this operation, the lid should open easily.
- ▶ Never use your pressure cooker without the safety spring or if it needs replacement; in the two cases mentioned, your safety will be at risk. See Security System on page 11.
- ▶ Keep the pot, valves and steam outlet pins clean and unobstructed at all times.

SAVE THESE INSTRUCTIONS AFTER READING.

Discovery your Alumínio ABC Pressure Cooker

Pressure control valve and steam outlet pin

Repetitive safety valve

Cover

Pan body wings

Pot body

Cover wing

Cover cable

Body wing

Pot cable



Features of your pressure cooker:

▶ **Pressure Exhaust Valve:**

Keeps the internal pressure in the pan stable.



- ▶ **Steam outlet pin:** Threaded in the center of the cap, allowing excess pressure to escape. The pressure relief valve is connected to its outer end.



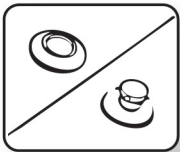
▶ **Wings/cables:**

They allow the opening and closing of your pressure cooker, as well as its handling. See how to handle on page 07.



▶ **Repetitive safety valves:**

It will act in case of clogging in the pressure tube. In this case, the central pin of the valve will move upwards, relieving the internal pressure.



▶ **Security locks:**

Fitting system between the handles/handles of the body and lid, which prevent the lid of your pan from opening, while there is internal pressure, provided that at the beginning of its operation your pan has been properly closed with the handles/handles overlapping.



How to open and close:

Practice opening and closing, proceeding as follows:

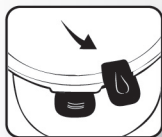


FIG 01



FIG 02

Match the handle/handle of the cap to the center of the handle/handle of the body.
FIG 01 e FIG 02.



FIG 03



FIG 04

Fitting the cover onto the body, slide the cover clockwise until the wings/handles are fully overlapping.
FIG 03 e FIG 04.



FIG 05



FIG 06

To open, turn the cover in the opposite direction.
FIG 05 e FIG 06.



FIG 07



FIG 08

When the handle/handle of the cover reaches the center of the handle/handle of the body, lift the cover by opening it.
FIG 07 e FIG 08.

Perform this operation a few times until it becomes easy for you. If the lid is difficult to turn off, grease the rubber trim with edible oil or butter. Too much lubrication, however, can deform the rubber gasket. Grease at most the first three times you are going to use your Alumínio ABC pressure cooker.

When your cooker is in use or with internal pressure, the wings should always overlap. Never force open and never open with pressure. See how to use your pan on page 09.

How to clean your pan

Attention: Before using for the first time, wash your pressure cooker.

▶ **Inside the body:**

Use a small amount of water immediately after removing food. Scrub with a steel sponge and detergent, removing stains or stuck food.

▶ **Exterior of the body:**

Do not let the pan soak and also do not wash it in the dishwasher, this could damage the shine of your pan. The bottom of the pan can be cleaned with a steel sponge, water and detergent.

▶ **Cover:**

Always remove the rubber gasket and pressure relief valve. Wash cover, trim and pressure relief valve. Also clean the pressure tube. See how to use your pan on the next page. Rinse and dry the parts, reassemble them and you are ready for the next use.

Attention: always use original accessories.

Never adapt similar safety devices to your Alumínio ABC pressure cooker. The use of non-original accessories or obstruction with objects foreign to the safety systems impair the functioning of your pan, putting your safety at risk.



The company is not responsible for damaged parts of the product due to misuse. If you need accessories for your pan, please contact our authorized dealer.

Como usar a sua panela:

► Steam outlet pin review:

Take the lid of your pressure cooker, remove the pressure control valve and place the lid up to the light to verify that the steam outlet pin is clear. If not, clean it with a wire, as well as the five holes of the steam outlet pin on the inner side of the lid, never use wooden sticks or breakable objects; make sure by looking again against the light. With everything clean, assemble the pressure control valve.



► Supply:

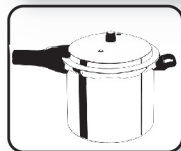
Place the food and the necessary amount of water so that it does not dry out during cooking. Make sure the food amounts of water are correct, i.e. no more than 1/2 of the capacity for soups, rice and dry grains, including water, and no more than 2/3 for other foods including water.



► Cooking:

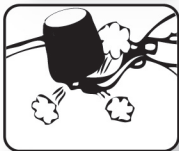
Place the pot already filled and closed correctly, on high heat (unless the recipe indicates medium or low heat), until the pressure control valve starts to expel steam (the pressure does not occur immediately, it takes a while starting point for heating water and generating steam). Reduce the heat to a minimum, to save energy and obtain uniform cooking, starting, counting from that moment, the cooking time, which depends on the quantity and consistency of the food. During cooking, excess pressure will exit through the pressure control valve, automatically maintaining a constant internal pressure.

Never use your pressure cooker without water.



► **Removal of food:**

At the end of cooking, turn off the heat. Do not remove the pressure control valve until you are sure the pressure has been completely reduced. Reduce the pressure according to the food you are in: for fresh fish or vegetables, cool quickly by placing your pressure cooker under the tap water jet, making it fall on the side of the lid and never over the control valve depression. For dry meats and vegetables, let your pressure cooker cool down to normal temperature for a period after which place it under the water jet reducing the pressure completely. Using a fork, lift the pressure control valve slightly to ensure that the pressure is completely released. Only then remove the pressure control valve by lifting it with a fork and pulling it out. Open your pan following the instructions: "How to Open and Close". Never force the pressure cooker to open. If the lid doesn't slide off easily, let your pressure cooker cool down further.

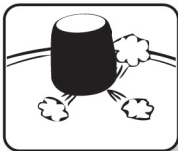


Never hit the edge of your pressure cooker with utensils, avoid knocks or falls, so as not to harm its operation, bringing risks to your safety.

TAKE CARE WHEN HANDLING YOUR PRESSURE COOKER CONTAINING HOT FOOD

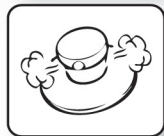
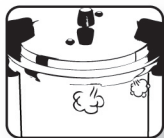
► **Steam leaking from the steam outlet pin:**

If there is constant steam leakage after heating your pressure cooker, lift the pressure control valve gently, positioning it correctly over the steam outlet pin. The movement and release of a small amount of steam through the steam outlet pin, during cooking on low or medium heat, is a normal function of your pan, which eliminates excess steam, maintaining a constant internal pressure. The formation of water droplets around the steam outlet pin at the beginning of the operation is normal, and is caused by the condensation of hot steam, which, when leaving the pan, comes into contact with the coldest surface of the lid, disappearing when the lid gets hot.



► **Steam leakage through the sealing ring:**

If steam is escaping from the edges of the lid, cool the pot by eliminating all internal pressure. Remove the pressure control valve and open the pot. Clean the inner edges and O-ring and dry them. Reassemble and restart operation. If there is still leakage, carefully stretch the O-ring. If the leak continues, replace the O-ring with a new, original one. Do not use your pressure cooker if it constantly leaks pressure. Please contact the manufacturer. See page 12.



Security system:

Pressure controlling valve

Repetitive safety valve

Security locks



► **Pressure controlling valve:**

It keeps the internal pressure in the pan stable, being an automatic control for cooking.



► **Security locks:**

They prevent the opening of the pot while there is internal pressure. Encountering resistance, do not force it to open, this can cause serious accidents and (or) damage to the safety system. Cool your pan in water or wait for it to cool naturally. The lid must be opened naturally, without any effort.



▶ Repetitive safety valves:

Acts in the event of obstruction of the steam outlet pin. In this case, the valve's central pin moves upwards, relieving the internal pressure. FIG 01 To start processing, turn off the heat, cool and open your pressure cooker. Remove the pressure control valve, clear all the holes in the steam outlet pin and replace it again. Return the center pin of the repetitive safety valve to the correct position, FIG 02, pressing it down. Restart the processing, frequently repeating the steam output through the competitive safety valve, without any obstruction in the steam output pin, replace it with a new and original one.



FIG 01



FIG 02

Guarantee certificate:

This pressure cooker is guaranteed for 2 (two) years, from the date of purchase, against manufacturing defects, provided that the use of the cooker is correct and careful

Discover the entire line of Alumínio ABC pressure cookers.



Internal Closure
Polished - 3, 4.5, 7.5 e 10 liters
Nonstick - 4.5, 7.5 e 10 liters



External Closure - Bakelite handle and handle
12, 15 e 20 liters.



www.aluminioabc.com.br

Made by:
Indústria e Comércio Alumínio ABC

Avenida Tancredo de Almeida Neves, 1400
Ferraz de Vasconcelos - SP
(11) 4674-6177