

BergHOFF[®]

Since 1964 *Belgium*

Limited Lifetime Warranty

All BergHOFF products are covered by a limited lifetime warranty from the date of purchase to the original owner. BergHOFF guarantees to replace or repair any stainless steel product found defective in material, construction, or workmanship under normal household use, as described in our care and usage guide. This excludes damage from misuse, overheating or abuse, dropping of the utensil or cookware, or intentional breaking. Minor imperfections and slight color variations are normal with all stainless steel. 18/10 surgical stainless steel will turn color from overheating on a stove top (steel bluing) and may become darker golden brown on the bottom. This in no way affects the product's cooking ability and is normal. Use a good stainless steel cleaner, like BergHOFF's "Stainless Cleanser", to keep it looking new.

Customer service:
cs@berghoffusa.com

BergHOFF Pressure Cooker

Dear BergHOFF Customer,

Congratulations on the purchase of your new BergHOFF pressure cooker.

First and most importantly we would like to thank you for the trust you put in BergHOFF by purchasing our pressure cooker. By doing so, you clearly show us that our efforts to enrich and simplify your culinary endeavors, are appreciated.

BergHOFF only manufactures products that are beautiful, safe, easy and efficient to work with, and does so by the highest industry standards. To ensure safety and durability, all BergHOFF pressure cookers have been vigorously tested at all stages of production and are manufactured to extremely high standards by using the best materials available.

A properly cared for pressure cooker will give you many years of cooking enjoyment. Please carefully read these instructions. You will learn how to best use and take care of your new pressure cooker. Included are tips on healthier cooking.

How do we succeed? By always looking forward, being resourceful and by listening to you our customer. Welcome to the world of BergHOFF!

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Technical and Safety specifications

Air Tightness	No leakage of water and air is permitted within the range of 20 kpa to nominal working pressure
Capacity & nominal	3 L, 4.5 L, 6 L, 7 L -- 22cm/8"
Diameter	3.5 L, 8.5 L, 10.3 L, -24cm/10"
Material	18/10 stainless steel
Working pressure	0.9 – 1.1 time nominal working pressure
Safety pressure	1.3 – 2.4 times nominal working pressure
Tolerable internal pressure	No less than 3 times the maximum working pressure
Safety for opening cover	A device keeps the cooker closed when the internal pressure exceeds 5 kpa/0.73 PSI
Safety for closing cover	The pressure does not exceed 5 kpa/0.73 PSI when the closed cover is not in the right position.
Safety against blocking	There is a safety device to prevent blockage of the release opening of the pressure-limiting valve.
License No.	XK 16.103.0077

Important Safeguards

- Read all of the instructions.
- Keep the pressure cooker away from children or pets.
- Never leave the pressure cooker unattended.
- Do not put the pressure cooker into a heated oven.
- When moving or carrying the pressure cooker, while under pressure, remember to move with the greatest care. Do not touch hot surfaces, use the handles and knobs. If necessary, use oven mitts or hot pads.
- Do not use the pressure cooker for other than its intended use.
- This appliance cooks under pressure and therefore can cause scalding when used improperly. Make sure that it is properly closed before applying it to heat. Please refer to the "Instructions for Use" section.
- Never open the pressure cooker with force. Do not open before its internal pressure has completely dropped. Please refer to the "Instructions for Use" section.
- Never use your pressure cooker without adding water or liquid; this would seriously damage it.
- Do not fill the pressure cooker beyond 2/3 of its capacity. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill it beyond half of its capacity.
- Use the appropriate heat source. Please refer to the "Instructions for Use" section.
- After cooking meat with a skin (e.g. chicken or beef tongue) which may swell under the effect of pressure, make sure that you do not puncture the meat while the skin is swollen (this is to avoid scalds).
- When cooking doughy food (food that tends to foam), gently shake the pressure cooker before opening, to avoid food ejection and scalds.
- Before each use, make sure that the valves are not obstructed. Please refer to the "Instructions for Use" section.
- Never use the pressure cooker for pressure deep-frying.
- Do not tamper with any of the safety systems. Please refer to the "Instructions for Use" section.
- Only use manufacturer's spare parts in accordance with the relevant model. Always use the body and cover from the same manufacture, indicated as being compatible.
- Keep these instructions close at hand.

General Description

BergHOFF pressure cookers have been designed to satisfy the most demanding requirements. The body and the lid are made of 18/10 stainless steel and the heat distributing base is of the sandwich type.

Components

- Cooker body
- Cooker lid
- Lower long handle
- Upper long handle
- Side handle
- Operating (pressure) valve
- Switch (opening and closing)
- Rubber ring (FIG.009)
- Safety valve
- 6-layer sandwich base
- Safety lock

Troubleshooting

If you notice that the pressure valve does not rise, it is possible that one of the following has happened:

- The switch is not in the closed position.
- There is not enough liquid inside the pressure cooker.
- The rubber ring is dirty or damaged.
- The temperature of the cooker is too low.

If you notice that steam escapes from the rim of the cover it is possible that one of the following has occurred:

- The pressure cooker is not correctly closed.
- The rubber ring is not correctly placed or is damaged.

Do not attempt to modify any of the parts. Do not attempt to assemble them in any way other than indicated. Only use the manufacturer's spare parts (available at your dealer).

Do not disassemble upper handle, side handle, or the safety valve as these parts contain their structural components.

Safety Systems

Care of Product

Cover

- Never put in the dishwasher.
- Always clean the cover by hand using a soft sponge or cloth.
- Before each use, make sure that the valves are not obstructed by food particles or any other materials.
- The valves do not have to be cleaned every time the pressure cooker is used. Clean them periodically when you notice that they are dirty.
- Wash and rinse the rubber ring with warm water or a mild detergent after each use. Once dry, correctly fit it in place again.
- If the pressure cooker will not be used for a long period of time, the ring should be stored separately.
- To ensure correct functioning, the ring should be replaced each year.
- Tip: Let a little oil drip on the rubber ring. This will extend its duration and improve its functioning.

Body

- To keep your pressure cooker like new, we recommend washing it with warm water and a mild detergent after each use. Use a soft sponge or cloth. Dry thoroughly after washing.
- The body of the pressure cooker can also be put in the dishwasher.
- DO NOT use abrasive cleaners or scourers. These cleansers may dull the polished finish of the product.
- Stains or marks may appear depending on the food cooked. This does not affect the performance or features. "BergHOFF's Magic for Stainless Steel" may be used in order to remove these stains.
- Never leave bleach inside the pressure cooker, even if it is diluted.
- Do not leave tomato sauce for long periods of time in the pressure cooker.
- If the pressure cooker will not be used for a long period of time, clean the body and cover and keep it dry. It is important to keep the body and cover from banging into each other to avoid deformation.
- It is best to store the pressure cooker with the cover upside down. This prevents damage to the rubber ring.

Note: The pressure cooker shall no longer be used in the event of discrepancies with regard to the operation of the safety device; if repair by replacement part obtainable in the trade is not possible, the supplier shall be contacted.

The safety lock prevents opening of the cooker when there is pressure inside. To open the cooker push the switch to the open position and remove the lid following the instructions.

The pressure inside the cooker is controlled by an operating valve which prevents an excessive build-up of pressure.

An automatic safety valve, located inside the upper handle, and accessible from inside the cooker for checking and assembly, comes into operation when there is an excessive increase in pressure.

An additional safety window situated on the rim of the lid prevents any damage occurring to the cooker as a result of any abnormal increase of pressure inside the unit. The rubber ring should be replaced each year in order to ensure the correct functioning of this window.

Six independent operating safety systems

- As soon as the pressure reaches 80 kpa/11.60 PSI, an operating valve (or pressure valve) regulates the inside pressure and releases steam.
- A safety valve located inside the upper long handle prevents any over-pressure from further rising. An automatic steam release system is activated when the pressure inside exceeds 160 kpa/23.20 PSI.
- The safety lock automatically checks the inside pressure. The pressure cooker cannot be opened when the pressure exceeds 2 kpa/0.29 PSI. Once the safety lock is activated, the cover cannot be opened as long as there is a certain pressure inside.
- If, for some reason, the first pressure valve does not work and the pressure inside increases, the rubber ring is pressed through the border of the cover, causing the extra steam to escape and the pressure to decrease.
- Pressure shall not rise until the cover is correctly closed and the switch properly locked.
- A safety window at the edge of the cover shall automatically open when the operating valve and safety valve become dysfunctional. To ensure the correct functioning of this window, the gasket should be replaced each year.

Instructions for Use

Before using the pressure cooker for the first time, remove all labels. Wash the pot, cover, and rubber ring with a mild detergent. Rinse and dry thoroughly.

Valves: Check that the steam outlet is not obstructed by food particles or any other material before each use.

Lid silicon gasket: Wash and rinse the silicon gasket with hot water or mild dishwashing detergent after each use, then replace it on the cover lid. Ensure that the gasket is placed in the ridge on the inside of the cover and pushed to a plastic rod of the upper handle.

Opening the pressure cooker: Ensure that the switch is in the open position. Turn the upper long handle towards the right while holding the lower long handle with the left hand. Lift the cover lid up when the mark on the lid is opposite the center of the lower long handle.

It is essential to add a minimum of .24Qt/.25L of water or some other liquid so that the steam can be produced. The cooker should never be filled to more than 2/3 of the maximum capacity (including liquid and ingredients). When cooking food that produces foam, do not fill the cooker more than ½ full. When making sauces, make sure that they are not too thick. Shake the pressure cooker before removing the cover lid to remove possible hot spots or depressions which might have been created inside.

This is recommended for cooking soups or vegetables like cream of lentil soup, chick peas, etc.

As a safety measure, the above mentioned capacities should always be maintained. Avoid total evaporation of the liquid.

Closing the pressure cooker: Check the safety and pressure valves, making sure that both valves are not obstructed. Place the ring correctly in the rim of the cover. Place the cover lid on the body so that the mark on the cover is opposite the center of the lower long handle. Using your left hand, lightly press the cover and with your right hand, turn the upper long handle horizontally toward the left until they match and you cannot move any further. Pull the switch towards you in the closed position.

Cooking: Place the pressure cooker on the correct sized heat source. It is essential to add a minimum of water or another liquid so that steam can be produced. However, never fill it beyond 2/3 of the maximum capacity. When cooking foods that produce foam, do not fill the cooker beyond ½ of the maximum capacity.

This is recommended when cooking soups, vegetables, chickpeas, etc. Avoid total evaporation of the liquid.

When gas is used for cooking, the flame should be controlled from the beginning to prevent it from extending beyond the base of the pressure cooker. Therefore, it is important to ensure that the pressure cooker is centered over the gas flame, thereby saving energy and preventing the handles and rubber ring from getting burnt.

When the pressure valve rises, letting steam escape, reduce the heat so that a small amount of steam continuously escapes. This way the food will be perfectly cooked, while nutrients such as vitamins, minerals, and aroma are preserved as much as possible. If the pressure valve stops releasing steam during the cooking process, turn up the heat. If the valve releases steam too strongly, turn it down. During cooking it is quite normal to lose small amounts of steam through the safety valve.

When the cooking is finished, open the pressure cooker as follows:

- Remove the pressure cooker from the heat source.
- Place the pressure cooker in the sink under the tap and cool down with cold water. Never submerge it in water.
- Once the pressure cooker has cooled down, gently push the switch forward (to the open position) and open.
- Do not attempt to open the cooker while it is still hot or when steam is still escaping from the pressure valve.

Note: Should the safety valve operate during the cooking process:

- Remove the cooker from the heat source, cool down and open.
- Remove the valve and check that the chimney below the pressure control valve is not obstructed. Also, clean thoroughly.
- Replace valve, close cooker, and continue cooking.
- If during normal use, the second safety window situated in the rim of the cover should operate before the first valve inside the upper handle, **IMMEDIATELY STOP COOKING.**