

Easy



TABLE OF CONTENTS

0. IMPORTANT PRECAUTIONS

- 1. **PRODUCT DESCRIPTION** PAG02
- 2. **PRIOR TO FIRST USE** PAG04
- 3. **USING THE PRESSURE COOKER** PAG05
- 4. **UPKEEP AND MAINTENANCE** PAG10
- 5. **WARRANTY CERTIFICATE** PAG14
- 6. **DECLARATION OF COMPLIANCE** PAG14
- 7. **COOKING TIMES** PAG15

Pressure Cooker
Easy



Recommended maximum power 3000W

Recommended heat sources



IMPORTANT PRECAUTIONS

- 1. Read the present instructions carefully to the end so as to become familiar with the characteristics and potential of the pressure cooker.
- 2. Take great care when using it near children.
- 3. Do not place the pressure cooker in a heated oven.
- 4. When the pressure cooker is under pressure, handle it very carefully. Do not touch warm surfaces. Use the handles and, if necessary, use gloves or another mean of protection.
- 5. Do not use the pressure cooker for any purpose other than that for which it is intended.

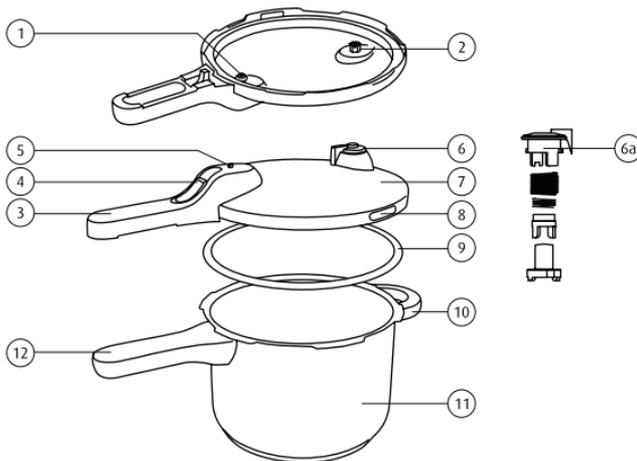
- 6.** The pressure cooker works under pressure. Misuse may cause burns and serious damages. Check that the pressure cooker has been properly closed and the valves are clear before placing it on the heat source. Read the chapter "Using the pressure cooker".
- 7.** Never force the opening of the pressure cooker or remove the lid without first checking that the pressure cooker is depressurised. See the instructions on depressurisation in point 3.3 of the present manual.
- 8.** Do not use the pressure cooker without liquid inside, as it could be seriously damaged. Read the chapter "Prior to First Use".
- 9.** Do not fill the pressure cooker more than 2/3 of its capacity. With food which increases in volume during cooking, such as rice or dry vegetables, do not fill the pressure cooker more than half of its capacity.
- 10.** Do not place an empty pressure cooker on a connected source of heat.
- 11.** When you use an electrical or vitroceramic griddle, use a disk with a diameter which is equal to or lower than the diameter of the bottom (Bd) of the pressure cooker. Make sure the bottom of the cooker is clean and dry.
- 12.** When you use a gas stove, adjust the flame so it doesn't go above the diameter of the bottom.
- 13.** The superficial skin of some meats swells under the effect of pressure (e.g. tongue). After cooking, do not prick the meat if it looks swollen; you may scald yourself. Prick the meat before cooking.
- 14.** When making greasy foods, you should shake the pressure cooker slightly before opening the lid, preventing the food from spitting out.
- 15.** Do not use the pressure cooker under pressure for frying food.
- 16.** Do not operate the safety systems more than that which is recommended in the cleaning and maintenance instructions. Read the chapter "Upkeep and maintenance".
- 17.** Do not use the pressure cooker when it, or any of its components, is damaged or does not correspond to the functions described in the usage instructions. Only use replacement parts of the Silampos brand and of the model in question. Contact the Silampos Post Sales Assistance Service.

18. FOLLOW AND KEEP THESE INSTRUCTIONS

PAG02 PRODUCT DESCRIPTION

Capacity (Liters)	Interior Diam. of pressure cooker (cm)	Diameter of bottom (cm)	Type	Oper. pressure (bar)*		Safety pressure (bar)*
				Level 1	Level 2	
4	22	19,6	Bayonet	0,5	0,9	1,9
6	22	19,6	Bayonet	0,5	0,9	1,9
7,5	22	19,6	Bayonet	0,5	0,9	1,9

* **Pressure unit: 1 bar = 1kg/1cm²** (a force of 1kg is exercised over an area of 1cm²)



Pressure cooker diameter	Ø22 cm
Capacity	4L - 6L - 7,5L
1. Safety valve Safety device which opens and closes automatically, releasing any excess pressure inside the pressure cooker. It is connected to the pressure indicator and block the closing/opening button to prevent the opening of the pressure cooker when there is pressure inside.	—
2. Adjustment valve nut	—
3. Bakelite lid handle	—
4. Closing/opening button After placing the lid, the linear movement of this button allows the opening and closing of the pressure cooker. It only allows the pressure cooker to open when it no longer has any pressure inside.	—
5. Pressure indicator Device indicating the presence of pressure inside the pressure cooker.	—
6. Adjustment valve Device stabilising the pressure inside the pressure cooker when in operation by selecting the desired pressure level.	—
6a. Selector button Allows the pressure level to be selected and the pressure cooker to be depressurised. It may be removed to clean the adjustment valve.	—
7. Complete lid	—
8. Safety window Safety device allowing the release of steam via expansion of the ring.	—
9. Silicone pressure cooker rem sealing ring Allows the pressure cooker to be sealed.	* 644000019903
10. Bakelite side handle	* 644000019902
11. Pressure cooker unit	—
12. Bakelite unit handle	* 644000019901

- Not available on the market | * Code for separated parts

Only use replacement parts of the SILAMPOS brand and of the model in question.
Contact the Silampos Post Sales Assistance Service.

PAG04 **PRIOR TO FIRST USE**

Prior to first use, remove all the labels from the pressure cooker. Wash it in hot water and washing-up liquid. After washing, dry it with a cloth.

Lubricate the sealing ring with a bit of cooking oil to facilitate the opening and closing of the pressure cooker. Make sure the steam release devices are clear.

Give the pressure cooker a test run using half a litre of water. Let it cook for 10 minutes until the adjustment valve starts giving off steam.

Minimum Quantity:

You should not use the pressure cooker with a quantity of liquid of under 250 ml; you may damage the pressure cooker and/or the heat source.

Maximum Quantity:

Do not fill the pressure cooker more than 2/3 of its capacity.

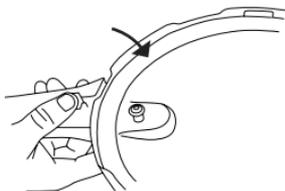
Please note if you exceed the limit of the capacity, the steam could be released through the adjustment valve or through the edge of the lid. This could also occur if the heat source is too high.

3.1 PRIOR TO USE

1. Place the ring on the inner edge of the lid, checking that it is adjusted and correctly placed in accordance with **(FIG.01)**
2. Check whether the adjustment valve is clear: Pull the selector button, turn it to the position , remove it and check whether the channel is clear. **(FIG.02)**
3. Check whether the safety valve is clear, lightly pressuring the valve piston via the interior of the lid, with the aid of a pointed object. **(FIG.03)**
4. To close the pressure cooker, place the lid in such a way as to make the lid close position indicator  coincide with the close position indicator of the pressure cooker handle  and turn the lid clockwise. **(FIG.04)**
5. After ensuring the overlaying of the lid handles and of the pressure cooker unit **(FIG.05)**, pull the button to the close position until you hear a click. **(FIG.06)**

PAG06 USING THE PRESSURE COOKER

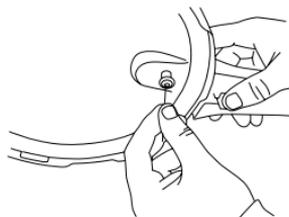
(FIG.01)



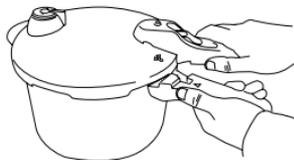
(FIG.02)



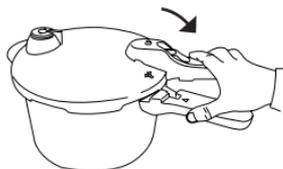
(FIG.03)



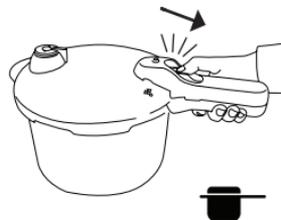
(FIG.04)



(FIG.05)



(FIG.06)



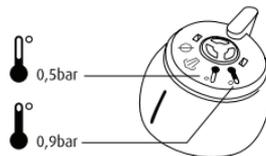
3.2 DURING USE

1. Place the pressure cooker on the connected heat source.

Please note that with induction-heating cooking, extremely high temperatures are reached in a matter of seconds, which requires greater precaution and care.

2. Select the pressure level you wish to use:

- Position (0.5 bar): for fast cooking;
- Position (0.9 bar): for super fast cooking.



3. Start counting cooking time after checking that the steam is coming out in constant fashion via the adjustment valve.

4. If during the use of the pressure cooker the pressure indicator fails to rise and/or the adjustment valve does not release steam, check whether the power of the heat source is strong enough. Should this persist, depressurise the pressure cooker and check:

- Whether the quantity of liquid inside the pressure cooker is sufficient;
- Whether the pressure cooker is closed;
- Whether the adjustment valve is clear;
- Whether the silicone sealing ring and the edge of the lid are in good conditions.

During the first minutes of the cooking process, it is normal if the adjustment valve does not release the steam or do it intermittently.

5. Do not place objects on the pressure indicator and/or adjustment valve whilst the pressure cooker is working.

6. Use the heat stored in the thermal bottom and save energy by disconnecting the heat source before the food cooking time has terminated.

7. If steam is released via the lid edges, via the safety valve and/or via the expansion window, remove the pressure cooker from the heat source, depressurise it and check:

- Whether the adjustment valve is clear;
- Whether the sealing ring is clean, properly positioned and shows any sign of deterioration;
- Whether the edge of the pressure cooker unit shows any signs of deterioration which prevent the effective adjustment of the sealing ring.

3.3 UPON COMPLETION OF USE

1. Once the cooking time has elapsed, remove the pressure cooker from the heat source and depressurise it, slowly turning the selector button to the position indicated in **(FIG.07)**, to release the steam. **Please note** that you should be extremely careful to avoid any burns which may be caused by the steam released.

2. After depressurisation, open the pressure cooker moving the button from the close to the open position until you hear a click **(FIG.08)**; remove the lid, turning the handle anti-clockwise. **(FIG.09)**. **Please note** that you should not force the opening of the pressure cooker until the pressure indicator is totally down, as this practice can put the user in danger and damage the cooker.

3. To handle the pressure cooker only use Bakelite accessories and, where necessary, wear gloves or some other means of protection. **(FIG.10)**.

USING THE PRESSURE COOKER PAG09

4. Wash the pressure cooker in plentiful water and washing-up liquid to prevent the stainless steel from being eroded by the cooking of salty or acidic foods. You can wash the pressure cooker in the dishwasher, removing the sealing ring first.

5. If you burned the food during the cooking process: Leave the pressure cooker to rest in water and some washing-up liquid for a few minutes before washing it.

6. For more thorough cleaning:

- Remove the sealing ring and wash it.

- Remove the selector button and rinse under the tap via the adjustment valve (**FIG.11**).

Reset the selector button and check whether the system has been properly assembled. This shall be easy to move. **Please note** that an improper assembly may make the operation of the adjustment valve difficult or even stop it from working, obliging the safety valve to operate.

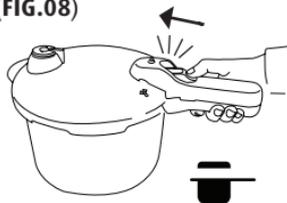
- Check whether the safety valve is clear, lightly pressing the valve piston via the interior of the lid with the aid of a pointed object.

7. Once clean and dry, put the pressure cooker away without its lid on to avoid deformations to the sealing ring. (**FIG.12**)

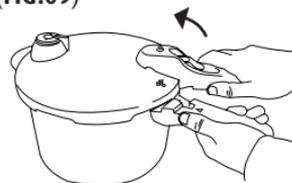
(FIG.07)



(FIG.08)

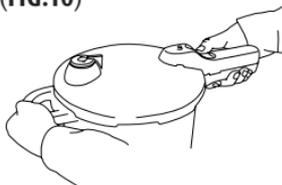


(FIG.09)

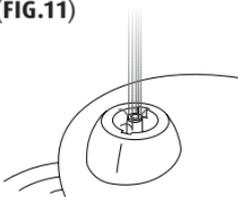


PAG10 USING THE PRESSURE COOKER

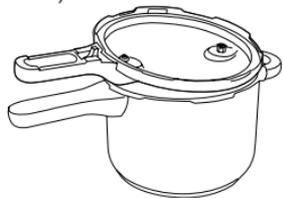
(FIG.10)



(FIG.11)



(FIG.12)



UPKEEP AND MAINTENANCE

Keep your pressure cooker in good working order for longer:

- Don't heat the pressure cooker when it's empty. If you left the pressure cooker on the heat source without any liquid inside, take the pressure cooker to the Silamos post-sales assistance service to be checked.
- The salty cooking water and the water with washing-up liquid shall not remain in the pressure cooker for long time periods.
- After 10 years it is recommended you carry out a general revision of the pressure cooker at the Silamos post-sales assistance service.

- Replace the sealing ring every year or at least every two years.

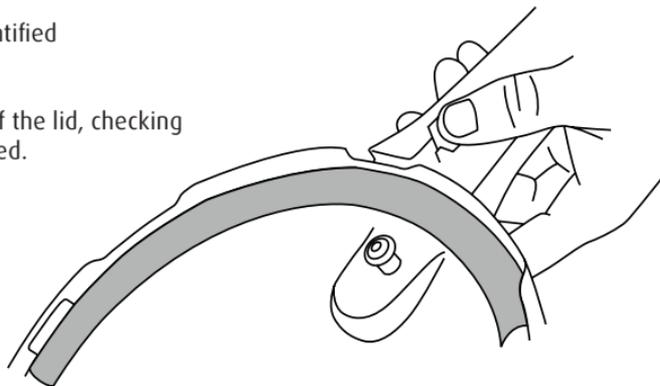
It will need to be replaced early whenever the following occur:

- Cracks or dents
- Deformations;
- Dark appearance;
- Lack of flexibility.

Any of the aforementioned irregularities may prevent the correct sealing or closure of the pressure cooker.

To place a new sealing ring:

- Select a Silampos sealing ring identified in the table (pag.03)
- Place the ring on the inner edge of the lid, checking that it is adjusted and properly placed.



PAG12 **UPKEEP AND MAINTENANCE**

OCCURRENCE	RECOMMENDATION
Removal of labels	Wet the label in very hot water and remove it. If traces of glue remain, soak a bit of cotton wool in alcohol and wipe.
Use of abrasive pads	This type of wire mesh scratches the surface of the pressure cooker. Rub horizontally and not vertically.
Use of detergents	Do not use disinfectants containing bleach or other detergents containing chlorine (Cl).
Burned food	Add some water and ammoniac detergent and leave to rest for a few minutes. Wash the piece normally.
Limescale stains (whitish stains)	Add a bit of vinegar and water and heat the pressure cooker for a few minutes. Leave to cool and wash normally.

UPKEEP AND MAINTENANCE PAG13

OCCURRENCE

Rust stains (brownish stains)

RECOMMENDATION

Do not use steel wire pads when cleaning stainless steel parts. This type of pad may leave rust stains, permanently damaging the surface of the piece. Use stainless steel pads.

Food stains

Add some bicarbonate of soda and water and heat the piece for a few minutes. Leave to cool and wash.

Excess heat stains (coloured stains)

Clean the piece with a 10% nitric acid diluted solution, or use brighteners for chrome items.

The **SILAMPOS** cleaning product is recommended and effective at removing stains and residues, making your pressure cooker shine again.

PAG14 WARRANTY CERTIFICATE

The Silampos Easy pressure cooker has a 2-year warranty and a specific 25-year warranty for its Impact Disc Plus thermal bottom, against manufacturing defects. The consumer should inform the seller if there is any lack of compliance within 2 months starting from the day it was detected in order to benefit from the warranty. The warranty period starts from the date of the product delivery and does not cover the parts subject to periodic replacement, as classified in the instructions attached, and any damage caused by negligent use, improper use or accident. When the product does not comply with the contract, the consumer has the right to require it for free. The warranty shall be null and void when unauthorised entities have repaired, modified or replaced pressure cooker parts. The expression "for free", used previously, is related to the needed expenditures to establish the compliance of the product with the contract, including namely transport, working force and material expenditures. Those expenditures and the risks related to the postage of the pressure cooker to Silampos Customer Services and its subsequent devolution to the client are Silampos responsibility only when the warranty duty is fulfilled. Any expenses relating to the maintenance or restoration of the product apart from the appliance of the warranty shall be borne by the consumer. The warranty is free and occurs automatically when purchasing the Easy pressure cooker. The rights and duties of both involved parts are stipulated in the decree-law nº 67/2003, modified by the decree-law nº 84/2008, to which it is related to.

CONTACT FOR ASSISTANCES - Silampos, Sociedade Industrial de Louça Metálica Campos, S.A.
Rua das Cortinhas, nº.301 | 3701-906 Cesar PORTUGAL | Tel.: 351.256850400 | servicoaoconsumidor@silampos.pt

DECLARATION OF COMPLIANCE

To all intents and purposes, we do hereby declare that the pressure cookers manufactured by Silampos comply with the provisions of EEC Directive no.97/23 and the applicable standards, to wit EN 12778. As well as with EEC Regulation no.1935/2004, ensuring that all the food compatibility requirements have been complied with.

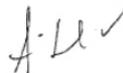
Manufacturer SILAMPOS - Sociedade Ind. de Louça Metálica Campos, S.A. - P.O. Box 2004 - Cesar PORTUGAL

Evaluation of Compliance Module B "Exam CE de Tipo"

Body Notified CATIM - Centro de Apoio Tecnológico à Indústria Metalomecânica nº.0464

April 2008

Signature Engº. Anibal Campos



Cereals

	Approx. cooking time	Pressure level
Pearl barley (3 cups)	15/20 min	2 nd Level
Basmati Rice (1 cup and a half)	5/7 min	2 nd Level
Brown Rice (1 cup and a half)	15/20 min	2 nd Level
Long grain rice (1 cup and a half)	5/7 min	2 nd Level
Wheat grain (3 cups)	18 min	2 nd Level

Meat

	Maximum cooking time	Pressure level
Beef/ veal	35/40 min	2 nd Level
Kid/lamb	10/18 min	2 nd Level
Whole chicken	12/18 min	2 nd Level
Soup (meat)	10/15 min	2 nd Level

Seafood and fish

	Maximum cooking time	Pressure level
Crab	2/3 min	1 st Level
Hake fillets	2/3 min	1 st Level
Soup (fish)	5/6 min	2 nd Level
Fish	5/6 min	1 st Level
Lobster	2/3 min	1 st Level
Mussels	2/3 min	1 st Level
Shrimp	1/2 min	1 st Level

THE COOKING TIMES CAN VARY DEPENDING ON THE HEAT SOURCE USED.