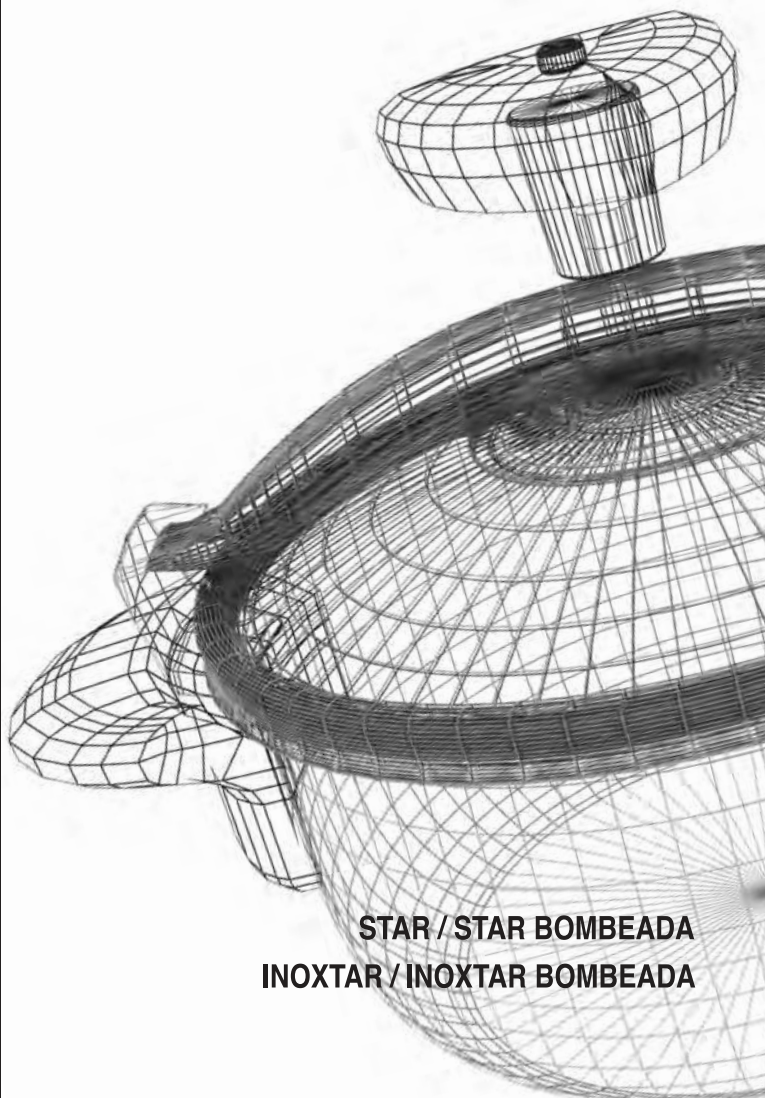




Magefesa®

Instruction manual



**Fast pressure
cooker**

**STAR / STAR BOMBEADA
INOXTAR / INOXTAR BOMBEADA**



www.magefesa.com

1. IMPORTANT SAFETY INFORMATION



ATTENTION: Read the instructions included in this manual prior to using your pressure cooker. Save purchase receipts and packaging materials for future reference.

SAFETY INSTRUCTIONS

1. Read all the instructions carefully.
2. Do not allow children near the area where the pressure cooker is being used.
3. Do not place the pressure cooker in a heated oven.
4. When under pressure, move the unit with extreme caution. Do not touch the hot surfaces. Use the handles. If necessary, wear oven gloves.
5. Do not use the pressure cooker for other than its intended purpose.
6. This appliance cooks under pressure. Improper use may result in scalding injury. Make sure the unit is properly closed before operating.
7. Never force the pressure cooker open. Do not open the cooker until making sure the internal pressure has been released completely.
8. Never use the cooker without water, as this would cause severe damage to the unit.
9. Do not fill the pressure cooker more than two thirds (2/3) full. When cooking foods that expand during cooking such as rice, pulses or stewed fruit do not fill the unit over one half (1/2) full.
10. Use the heat sources in accordance with their instructions for use.
11. Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal or any other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release devices. These foods should NOT be cooked in the pressure cooker.
12. When cooking meat with skin (i.e. tongue), that often swells at high temperatures, do not pierce the skin while swollen, as this may result in scalding injuries.
13. When cooking thick foods gently shake the pressure cooker before opening the lid to avoid splashing.
14. When regular operating pressure is reached, lower the heat to maintain the liquid inside the cooker and avoid evaporation. This will prevent the pressure cooker pot from boiling dry.
15. Always check the pressure release devices for clogging before each use.
16. Do not use this pressure cooker for pressure frying with oil.
17. Do not handle the security systems beyond what is stipulated in the maintenance instructions specified in this manual.
18. Only use genuine replacement parts in accordance with your pressure cooker model.
19. Keep these instructions in a safe place. Additional copies of the instruction manual may be downloaded from the MAGEFESA website at www.magefesausa.com

2. GENERAL PRODUCT DESCRIPTION - STAR / INOXTAR



Capacity:

4L (available capacity 2,9 l.)

6L (available capacity 4,3 l.)

8L (available capacity 5,6 l.)

10L (available capacity 7 l.)

14L (available capacity 9,3 l.)

Diameter: 22 cm

Regulation pressure: 55 KPa

Cooking temperature: 109°C

Body and lid: Stainless steel

Base: Triple difussed Alutherm base

PARTS OF THE PRESSURE COOKER

1. Lid.

33. Triangular knob.

22. Swivel valve.

35. Clamp bar.

36. Knob safety bolt.

7. Safety valve.

23. Steam pipe.

8. Silicone gasket.

37. Side clamps.

9. Helper handles.

11. Body.

13. Optional steamer basket.

3. MAIN COMPONENTS AND SAFETY FEATURES

SAFETY FEATURES

Your pressure cooker has been designed with three different security devices. Please, become familiar with these important safety features and the way they function prior to use.

1. Swivel valve (22):

Maintains the operating pressure of the pressure cooker at all times, allowing the excess steam to exit.

2. Safety valve (7):

Comes into action when excessive pressure is generated inside the pressure cooker and/or the steam pipe (23) is obstructed. Should this occur, remove the pressure cooker from the heat source and clean it with a thin rod.

3. Clamp bar (35):

If both the above safety systems become obstructed, the clamp bar will allow the lid to open enough to release the accumulated pressure inside the cooker. Should this occur, take your pressure cooker to an Authorized Service Center for technical support. Do not use the unit until the problem has been rectified.

ADDITIONAL FEATURES

1. The triple base of the pressure cooker has been specially designed for extra strength and even heat distribution.
2. The base thickness of this pressure cooker is greater than in common units, providing extra heat absorption.
3. No steam release is required. As a result, less water is used during cooking. The pressure cooker does not make noise or release food aromas. With the right amount of heat, the pressure cooker will work on its own.

YOUR PRESSURE COOKER IS MADE OF HIGH QUALITY HEAVY-GAUGE 18/10 STAINLESS STEEL WITH A THERMO-HEAT CONDUCTIVE BASE. YOUR PRESSURE COOKER IS SUITABLE FOR ALL COOKING SURFACES INCLUDING MODERN INDUCTION HOBS.

4. DIRECTIONS FOR PROPER USE

This product is intended for household use only. Do not use the pressure cooker for other than its intended purpose.

MAGEFESA pressure cookers are ideal to prepare foods that require longer cooking times such as soups, meats (stews and goulash), vegetables, potatoes, some cereals and desserts.

Depending on the food quantity and the overall size of the pressure cooker, it may be used for pressure canning.

This product cooks food under pressure. Caution should be taken when operating this pressure cooker to avoid scalding injury.

This pressure cooker is made of high quality stainless steel. However, material damage can result from mistreatment or improper use.

Please, follow the instructions provided in this manual closely.

5. USING THE COOKER FOR THE FIRST TIME

Prior to using the pressure cooker, wash the pot, lid and gasket with hot water and dish soap. In order to sterilize the cooker and get rid of any residue or dust particles we recommended boiling water in the pressure cooker pot, one-half (1/2) full, with the lid off.

Once the pressure cooker has been washed thoroughly, coat the inside of the pot with a few drops of cooking oil using a paper towel. When cooking on electric stoves, the diameter of the pressure cooker base should match that of the hotplate or ring. If you are using a gas stove, do not allow flames to exceed beyond the base of the pot. Should this occur, the surface will become discolored and the helper handles (9) will retain heat and become damaged.



ATTENTION: DO NOT USE THIS PRESSURE COOKER FOR PRESSURE FRYING WITH OIL.

ALWAYS USE AT LEAST 300 ML (0.31 QTS) OF LIQUID WHEN COOKING IN YOUR PRESSURE COOKER.

6. FILLING THE PRESSURE COOKER

1. Do not fill the pot more than two-thirds (2/3) of its capacity or exceed the recommended “MAX” fill level engraved in the inner side of you pressure cooker pot. This includes both the liquids and food contents added to the pressure cooker.
2. When preparing foods that expand during the cooking process like rice, cereals or dried food, do not fill the pot over the recommended one-half (1/2) fill level engraved in the inner side of you pressure cooker pot.
If the unit is overfilled, safety features may become impaired, increasing the risk of scalding.
3. ALWAYS add liquid to the pressure cooker pot. When using your pressure cooker to prepare foods, except for steaming, use at least 300 ml of liquid (0.31 Qts).
This way you will avoid dry cooking, preventing burnt and stuck on food. Remember that using less liquid than the recommended amount will result in damages to the pressure cooker due to overheating.
4. For steaming purposes, add at least three-fourths (3/4) liter of stock or water (0.79 Qts.). Place the ingredients in the optional steamer insert.
5. Note that certain foods such as barley, fruits and pasta produce foams that block the pressure release systems (swivel and security valves). These foods should not be cooked in a pressure cooker.
6. To prevent damage to the stainless steel surface it is important to add the salt once the contents inside the cooker start boiling, as this will help it dissolve completely. Once cooking time has elapsed, avoid keeping your food inside the pressure cooker for too long, as the acidic elements and salt in food can cause corrosion and pitting when in contact with the stainless steel for prolonged periods of time.



ATTENTION: IF THE PRESSURE COOKER HAS BEEN HEATED WITHOUT ANY CONTENTS OR FOOD, SEEK ADVICE FROM THE NEAREST AUTHORIZED TECHNICIAN BEFORE USING IT AGAIN.

ATTENTION: ALWAYS OPEN THE PRESSURE COOKER WITH CAUTION. KEEP FACE AND BODY AT A DISTANCE AS HOT COOKING STEAM MAY REMAIN INSIDE THE UNIT.

ATTENTION: NEVER PLACE THE PRESSURE COOKER IN A HEATED OVEN.

7. CHECKING THE VALVES

Valves are safety features. Before you use your pressure cooker always check the valves for clogging, as this can impair their function.

1. Steam pipe (23):

Remove the lid (1) and the swivel valve (22). Check from the inside part of the lid that the steam pipe (23) is completely clean. Otherwise, clean it using a thin rod. (FIG. 5.1)

2. Safety valve (7):

Make sure the safety valve (7) functions properly by pressing it with a thin rod from inside the lid (1). (FIG 5.2)

If the valve is able to move up and down freely that means it is functioning correctly (FIG. 2). If the valve is blocked, dismantle and clean with warm water and neutral soap. If the problem continues, stop using and take to the nearest official MAGEFESA technical center before reusing.

If the valves malfunction or become inoperable, take the pressure cooker to an official MAGEFESA technical center. It will become necessary to check both of the above safety devices.

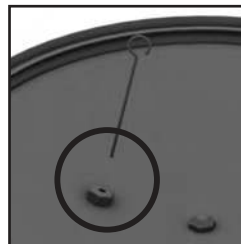


FIG.5.1

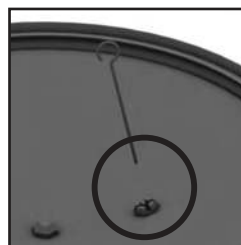


FIG.5.2

8. SECURING THE PRESSURE COOKER LID

1. Make sure the silicone gasket is properly fitted into the lid.
2. With the tightening knob (33) turned to its lower position (rotating it counterclockwise) (FIG. 6.1), place the lid (1) onto the body (11) (FIG. 6.2) making sure it gets properly fitted by sliding the fingers around it.
3. Rotate the tightening knob (33) clockwise. (FIG. 6.3)
4. Proceed to definitive closure by giving the tightening knob 1.1/2 to 2 turns until the clamp bar (35) stays tight under the side clamps (37) and the lid is well closed.
5. Place the swivel valve (22) weight on the steam pipe (8). (FIG. 6.4)



FIG.6.1



FIG.6.2



FIG.6.3



FIG.6.4

9. COOKING UNDER PRESSURE

1. Place food ingredients inside the cooker, close and place the swivel valve (7) correctly onto the steam pipe (23). Place pressure cooker on the heat source, regulated to maximum.
2. After a while, the built-up pressure inside the cooker will make the swivel valve (22) rotate and you will observe the pressure releasing through it. At this point the heat intensity should be reduced, in order to maintain a light steady pressure release.
3. Cooking times should start to be counted at this point.
4. While cooking it is NORMAL to observe small amounts of steam coming out of the safety valve (7).
5. If you use a gas burner make sure the flame is adjusted from the beginning and the pressure cooker is placed centrally on the burner, in order to avoid the flame extending beyond the base.
This way, we will be able to save energy and prevent deterioration of the helper handles (9) and silicone gasket (8).

Please note the following:

- Never leave an empty pressure cooker on a hot burner.
- Should you notice any problem during cooking, remove the pressure cooker from the heat source and allow it to cool down completely.
- To avoid damages to your pressure cooker, always cook with the minimum amount of water / liquid recommended in this manual. Do NOT allow your pressure cooker boiling dry.
- Open the pressure cooker with caution. Keep face and body at a distance as hot steam may still remain inside the pressure cooker.
- Please make sure the food you are preparing is suitable for pressure cooking.
- Do not use this pressure cooker for pressure frying with oil.

10. PRESSURE RELEASE METHODS

When the required cooking time has elapsed remove the pressure cooker from the heat. Then proceed in either of the following manners as the recipe directs.

- **Natural Pressure Release:** Remove the pressure cooker from the heating element and allow it to cool. Depending on the amount of food and liquid in the pressure cooker this method may take around 10 to 15 minutes. Once cooled, remove the swivel valve (22) to release the pressure. (FIG. 8.1) If there is still some steam left inside the pressure cooker, it will be released through the steam pipe (8).
- **Fast Pressure Reduction:** Transfer the pressure cooker to the sink. Run cold water over the lid, remove the swivel valve (22) (FIG. 8.1) and wait for the steam to dissipate completely. This method is used to release pressure as quickly as possible. It is primarily used when preparing vegetables, seafood or other tender foods that overcook easily.

Once pressure has been released, open the cooker by rotating the tightening knob (33) anti clockwise, until the clamp bar (35) lowers as far as it can go. Slid the lid (1) horizontally to remove completely. (FIG. 8.2) Use caution when opening as hot cooking steam may be released.

Once all the pressure inside the cooker has been released, gently shake the cooker before removing the lid, especially if cooking grains, purees, and foods with high-fat content or sauces. This will prevent food ejection.

Do NOT force the lid open.



FIG.7



FIG.8.1



FIG.8.2



FIG.8.3



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