Fagor Commercial 918060242

Fagor DUO 4 Quart Multi-Setting Pressure Cooker Instruction Manual

Model: 918060242

Safety Components Setup Operation Maintenance & Support Troubleshooting Specifications Warranty

Introduction

Thank you for choosing the Fagor DUO 4 Quart Multi-Setting Pressure Cooker. This manual provides essential instructions for the safe and efficient use, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Instructions

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions.

- **Never fill the pressure cooker more than two-thirds full.** For foods that expand during cooking, such as rice or dried vegetables, do not fill more than half full.
- **Do not use the pressure cooker for deep frying with oil.**
- **Ensure all safety mechanisms are clean and free from obstruction** before each use. This includes the pressure indicator, operating valve, and safety valve.
- **Always check that the lid is properly closed and locked** before applying heat. The safety lock prevents pressure from building if the lid is not correctly sealed.
- **Do not force the lid open** while the pressure cooker is pressurized. The pressure indicator will block the safety lock until all pressure has been released.
- **Use caution when releasing pressure.** Steam is extremely hot. Keep hands and face away from the steam vent.
- **Always use oven mitts or pot holders** when handling the hot pressure cooker.
- **Do not immerse the lid in water** immediately after cooking, as this can damage the safety mechanisms. Allow it to cool naturally or release pressure as instructed.

- **Keep out of reach of children.**
- This pressure cooker is equipped with **three independent pressure release mechanisms** for enhanced safety.

Product Components



Image 1: Fagor DUO 4 Quart Pressure Cooker, showing the main pot, lid, and handles.

- **Pressure Cooker Pot:** Made from 18/10 stainless steel with an aluminum-encapsulated base for even heat distribution.
- **Lid Assembly:** Includes the main operating valve, pressure indicator, safety valve, and safety lock mechanism.
- **Main Gasket:** Silicone or rubber ring that creates an airtight seal between the lid and the pot.
- **Main Handle:** Ergonomically designed for secure grip and includes the safety lock.
- **Helper Handle:** For easier transport and handling of the pot.
- **Pasta/Steamer Basket Insert:** For steaming vegetables or cooking pasta.
- **Support Trivet:** To elevate the steamer basket inside the pot.

Setup and First Use

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage if desired.
2. **Initial Cleaning:** Wash the pot, lid (without immersing the entire lid assembly), gasket, steamer basket, and trivet with warm, soapy water. Rinse thoroughly and dry completely.
3. **Gasket Lubrication:** For easier sealing, lightly coat the main gasket with a small amount of vegetable oil before placing it into the lid. This helps maintain its flexibility and ensures a proper seal.
4. **Familiarization:** Practice opening and closing the lid without food to understand the locking mechanism and how the pressure indicator operates.

Operating Instructions

1. Preparing for Cooking

- **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker pot. Ensure the liquid level is at least 1 cup (250ml) unless specified otherwise in a recipe. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
- **Insert Accessories:** If using the steamer basket and trivet, place the trivet at the bottom of the pot, then the basket with food.

2. Securing the Lid

1. Align the lid with the pot, ensuring the gasket is properly seated.
2. Rotate the lid clockwise until it locks securely into place. The safety lock on the handle should engage.
3. Set the operating valve on the lid to the desired pressure setting: **LOW (8 psi)** for delicate foods or **HIGH (15 psi)** for meats and denser foods.

3. Cooking Under Pressure

1. Place the pressure cooker on a suitable heat source (compatible with all cooktops, including induction).
2. Set the heat to high. Steam will begin to escape from the operating valve, and the pressure indicator will rise.
3. Once the pressure indicator is fully raised and a steady stream of steam is released, reduce the heat to maintain a gentle, consistent steam release. This indicates that the desired pressure has been reached.
4. Begin timing your recipe from this point.

4. Releasing Pressure

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the pressure indicator will drop. This method is ideal for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times, such as vegetables, carefully move the operating valve to the steam release position. This will rapidly release steam until the pressure indicator drops. **Exercise extreme caution as hot steam will be expelled.**

5. Opening the Lid

- Only open the lid once the pressure indicator has fully dropped and the safety lock is disengaged.
- Rotate the lid counter-clockwise and lift it away from you to avoid residual steam.

Care and Maintenance

- **Cleaning the Pot:** The stainless steel pot can be washed with warm, soapy water. For stubborn food residues, soak the pot or use a non-abrasive cleaner.
- **Cleaning the Lid:** Wash the lid with warm, soapy water. Pay special attention to cleaning the operating valve and safety valve to ensure they are free from food particles. **Do not immerse the entire lid assembly in water.**
- **Gasket Care:** Remove the gasket from the lid after each use for thorough cleaning. Wash it with warm, soapy water, rinse, and dry. Store the gasket separately or loosely in the lid to prevent compression and prolong its life. Replace the gasket annually or if it shows signs of cracking or damage.
- **Dishwasher Safety:** The Fagor DUO 4 Quart Pressure Cooker is **not dishwasher safe**. Hand washing is recommended for all components.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.

Troubleshooting Guide

Problem	Possible Cause	Solution
Pressure not building or steam escaping excessively from lid edge.	Lid not properly closed; gasket not seated correctly or damaged; insufficient liquid.	Ensure lid is securely locked. Check gasket for proper placement and condition; replace if damaged. Add more liquid.
Pressure indicator not rising.	Insufficient heat; operating valve not set correctly; clogged vent.	Increase heat. Ensure operating valve is set to LOW or HIGH. Check and clean all vents and valves.
Lid cannot be opened after cooking.	Residual pressure inside the cooker.	Do not force. Ensure pressure indicator has fully dropped. If not, release remaining pressure using the quick release method or allow to cool naturally.
Food is undercooked.	Insufficient cooking time; pressure not maintained.	Increase cooking time. Ensure heat is consistently maintained to keep pressure.

Product Specifications

Brand: Fagor Commercial

Model Number: 918060242

Capacity: 4 Quarts

Material: 18/10 Stainless Steel

Color: Polished Stainless Steel

Finish Type: Ceramic

Special Features: Induction Compatible Base, Locking Lid, Multi-Setting Pressure (8 psi / 15 psi)

Product Dimensions: 17.5 x 9.5 x 6.5 inches

Item Weight: 1 Pounds

Control Method: Touch

Operation Mode: Automatic

Dishwasher Safe: No

Warranty and Support

The Fagor DUO 4 Quart Pressure Cooker comes with a **Ten Year Limited Warranty**. This warranty covers defects in materials and workmanship under normal household use. Please refer to the separate warranty card included with your purchase for full terms and conditions.

For technical assistance, replacement parts, or warranty claims, please contact Fagor Customer Service. Contact information can typically be found on the Fagor Commercial website or on your product packaging.

Online Resources: For additional recipes, tips, and product information, visit the official Fagor website.

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