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Fagor Commercial 918060607

Fagor Splendid 6 Quart 15-PSI Pressure Cooker User Manual

Model: 918060607

1. Introduction

Welcome to the Fagor Splendid 6 Quart 15-PSI Pressure Cooker user manual. This guide provides essential information for the safe and efficient operation of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.

The Fagor Splendid pressure cooker is constructed from high-gauge 18/10 stainless steel with an aluminum encapsulated bottom for even heat distribution. It features a triple safety system and is compatible with all domestic stovetops, including gas, electric, ceramic, and induction.

2. Important Safeguards

When using pressure cookers, basic safety precautions should always be followed:

- **Read all instructions:** Familiarize yourself with the appliance before use.
- **Do not touch hot surfaces:** Use handles or knobs. Always use oven mitts or pot holders when handling hot parts.
- **Close supervision:** Close supervision is necessary when the pressure cooker is used near children.
- **Do not place in a heated oven:** Pressure cookers can explode if placed in a heated oven.
- **Exercise extreme caution:** When moving a pressure cooker containing hot liquids.
- **Do not use for other than intended use:** This appliance is designed for pressure cooking food.
- **Never force open:** Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates the cooker is still under pressure.
- **Do not fill above 2/3 full:** When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit more than 1/2 full.
- **Ensure proper assembly:** Always check that the pressure control valve and safety valves are clear and properly seated before each use.
- **Use appropriate heat source:** This pressure cooker is suitable for gas, electric, ceramic, and induction stovetops.

3. Product Overview

Your Fagor Splendid pressure cooker consists of several key components designed for safe and efficient cooking.



Figure 1: Fagor Splendid 6 Quart Pressure Cooker with its lid slightly open, showcasing the stainless steel pot and the lid's handle assembly.



Figure 2: Top-down view of the Fagor Splendid Pressure Cooker with the lid securely closed, highlighting the ergonomic handle and the pressure control dial.



Figure 3: Detailed close-up of the Fagor Splendid Pressure Cooker's lid handle, showing the pressure control dial with settings and the visual pressure indicator.

Key Components:

- **Pot:** The main stainless steel cooking vessel.
- **Lid:** Features a safety locking handle and pressure control mechanisms.
- **Main Handle:** Ergonomic handle for safe handling and lid locking.
- **Pressure Control Valve/Dial:** Regulates and releases pressure. It has positions for cooking, pressure release, and unlocking for cleaning.
- **Visual Pressure Indicator:** A pin on the handle that rises when pressure builds and drops when pressure is released.
- **Safety Release Valves:** Independent valves designed to prevent excessive pressure build-up.
- **Gasket/Sealing Ring:** Creates an airtight seal between the lid and the pot.

4. Setup and First Use

4.1 Unpacking

1. Carefully remove all packaging materials from the pressure cooker and its components.
2. Inspect the cooker for any signs of damage. If damaged, do not use and contact customer service.

4.2 Initial Cleaning

1. Wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly and dry completely.
2. Ensure the pressure control valve and safety valves are clear of any debris.

4.3 Gasket Installation

Ensure the silicone gasket is properly seated inside the rim of the lid. It should fit snugly and evenly to create a proper seal.

5. Operating Instructions

5.1 Preparing Food and Liquid

1. Place your ingredients and the required amount of liquid into the pressure cooker pot.
2. Do not fill the pot more than 2/3 full. For foods that expand (e.g., rice, beans), do not fill more than 1/2 full. Always ensure there is at least 1 cup of liquid for pressure to build.

5.2 Closing and Locking the Lid

1. Align the lid with the pot.
2. Place the lid onto the pot and turn the handle clockwise until it locks securely into place. The safety locking handle prevents opening before all pressure is released.
3. Ensure the pressure control dial is set to the cooking position (usually indicated by a symbol or 'HIGH').

5.3 Cooking Under Pressure

1. Place the pressure cooker on your stovetop over high heat.
2. Heat until the visual pressure indicator rises and steam begins to escape steadily from the pressure control valve. This indicates that full pressure (15 PSI) has been reached.
3. Reduce the heat to the lowest setting that maintains a steady stream of steam from the valve.
4. Begin timing your recipe from this point.

5.4 Releasing Pressure

Once cooking time is complete, pressure must be released before opening the lid. There are two methods:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the visual pressure indicator will drop. This method is suitable for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** Carefully turn the pressure control dial to the automatic pressure release position. Steam will rapidly escape. Once the visual pressure indicator drops completely, all pressure has been released. This method is suitable for delicate foods like vegetables to prevent overcooking.

5.5 Opening the Lid

Only open the lid once the visual pressure indicator has fully dropped, confirming that all internal pressure has been released. Turn the lid handle counter-clockwise to unlock and remove the lid.

6. Maintenance and Cleaning

6.1 Cleaning the Pot

The stainless steel pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.

Rinse thoroughly and dry immediately to prevent water spots.

6.2 Cleaning the Lid and Components

1. Remove the gasket from the lid. Wash the gasket and lid with warm, soapy water.
2. Ensure the pressure control valve and safety valves are clean and free of food particles. The pressure control dial can be removed for cleaning by setting it to the unlock position.
3. Rinse all components thoroughly and allow them to air dry completely before reassembling.

6.3 Storage

Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent the gasket from compressing permanently.

7. Troubleshooting

Problem	Possible Cause	Solution
Pressure not building up	Lid not properly closed; gasket not seated correctly; insufficient liquid; pressure control valve not in cooking position.	Ensure lid is locked; check gasket position; add more liquid; set dial to cooking position.
Steam leaking from lid	Gasket dirty or worn; lid not properly closed; food debris on rim.	Clean or replace gasket; ensure lid is locked; clean pot rim.
Lid stuck after cooking	Pressure still inside the cooker.	Do not force. Ensure visual pressure indicator has dropped completely. Release any remaining pressure using the quick release method if necessary.
Food undercooked	Insufficient cooking time; pressure not maintained.	Increase cooking time; ensure heat is sufficient to maintain pressure.

8. Specifications

- **Model Number:** 918060607
- **Capacity:** 6 Quarts
- **Material:** 18/10 Stainless Steel
- **Pressure Setting:** HIGH (15 PSI)
- **Stovetop Compatibility:** Gas, Electric, Ceramic, Induction
- **Item Weight:** Approximately 7.5 pounds
- **Control Method:** Dial (for pressure regulation and release)

9. Warranty and Support

9.1 Warranty Information

The Fagor Splendid pressure cooker pot is covered by a 10-year warranty. Other components, such as the gasket and valves, typically carry a 1-year warranty. Please refer to your purchase documentation for specific warranty terms and conditions.

9.2 Customer Support

For technical assistance, replacement parts, or warranty claims, please contact Fagor Commercial customer service. Keep your model number (918060607) and proof of purchase readily available when contacting support.

You can visit the official Fagor Commercial website for contact information or refer to the documentation included with your product.

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