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Fagor Commercial 918060803

Fagor Splendid 2-by-1 Multi-Use 5-Piece Pressure Cooker Set Instruction Manual

Model: 918060803

Introduction

The Fagor Splendid 2-by-1 Multi-Use 5-Piece Pressure Cooker Set is designed for efficient and healthy cooking. This set includes two stainless steel pots (4-quart and 8-quart), an interchangeable pressure cooker lid, a tempered glass lid, and a steamer basket with a support trivet. Crafted from premium 18/10 stainless steel, these cookers are compatible with all cooking surfaces, including induction.

Important Safety Information

Please read all instructions carefully before using your pressure cooker. Failure to follow these safety guidelines may result in injury or damage to the product.

- **Triple Safety Mechanism:** Each Fagor pressure cooker is equipped with a pressure control valve, a safety lock on the handle to prevent accidental opening under pressure, and two independent over-pressure release valves.
- **Visual Pressure Indicator:** A visual indicator confirms when pressure has been reached inside the cooker.
- **Automatic Pressure Release Valve:** This feature contributes to user safety by managing internal pressure.
- **Do Not Force Open:** Never attempt to force open the pressure cooker lid while it is under pressure. Ensure the pressure indicator has dropped completely before opening.
- **Maximum Fill Lines:** Do not exceed the maximum fill lines indicated inside the pot to prevent blockages and ensure safe operation.
- **UL Approved:** This product meets high safety standards, tested and approved by UL and Bureau Veritas laboratories.

Setup and Component Identification

Unpacking and Initial Cleaning

Carefully remove all components from the packaging. Wash all parts (pots, lids, steamer basket, trivet) with warm, soapy water before first use. Rinse thoroughly and dry.

Components

- 8-Quart Stainless Steel Pot
- 4-Quart Stainless Steel Pot
- Pressure Cooker Lid (interchangeable between both pots)
- Tempered Glass Lid (interchangeable between both pots)
- Steamer Basket
- Support Trivet for Steamer Basket



Image: The Fagor Splendid 5-Piece Pressure Cooker Set, showcasing the 8-quart pot with its pressure lid, the 4-quart pot with its tempered glass lid, and the steamer basket with its handle and support trivet. All components are made of stainless steel.

Operating Instructions

Using as a Pressure Cooker

1. **Prepare Food:** Place ingredients and liquid into the appropriate size pot. Do not fill more than two-thirds full for most foods, or one-half full for foods that expand (e.g., beans, rice).

2. **Secure Lid:** Place the pressure cooker lid onto the pot, aligning the arrows on the lid and handle. Rotate the handle until it locks securely. Ensure the gasket is properly seated.
3. **Heat Source:** Place the pot on a suitable heat source (gas, electric, ceramic, induction). Use high heat until pressure is reached.
4. **Reach Pressure:** The visual pressure indicator will rise, signaling that pressure has been achieved. Reduce heat to maintain a steady, gentle steam release from the pressure control valve.
5. **Cook:** Begin timing according to your recipe.
6. **Release Pressure:** Once cooking is complete, remove the pot from heat. Allow pressure to release naturally (slow method) or use the quick release method by running cold water over the lid (avoiding the valve) until the pressure indicator drops.
7. **Open Lid:** Only open the lid after the pressure indicator has fully dropped and no steam is escaping. Rotate the handle to unlock and lift the lid away from you to avoid steam burns.

Using as a Regular Pot

The 4-quart and 8-quart pots can be used as conventional cooking pots by simply placing the tempered glass lid on top. This allows for versatile cooking without pressure.

Using the Steamer Basket

Place the support trivet at the bottom of the pot, then insert the steamer basket. Add water below the level of the basket. Place food in the steamer basket. You can then use either the pressure cooker lid or the tempered glass lid, depending on whether you wish to steam under pressure or conventionally.



Image: The Fagor Splendid Pressure Cooker Set demonstrating its multi-use capabilities. The steamer basket holds uncooked pasta, fresh carrots are displayed, and the 4-quart pot contains green vegetables covered by the tempered glass lid.

Maintenance and Cleaning

Cleaning After Each Use

All components of the Fagor Splendid pressure cooker set are dishwasher safe. For best results and to prolong the life of your cooker, hand washing with warm, soapy water is recommended, especially for the lid and gasket.

- **Pots and Steamer Basket:** Wash with warm, soapy water or place in the dishwasher.
- **Pressure Cooker Lid:** Disassemble the pressure control valve and clean thoroughly to ensure no food particles are blocking the steam vents. Wash the lid and gasket with warm, soapy water.
- **Gasket:** Periodically remove the silicone gasket from the lid for thorough cleaning. Ensure it is flexible and free from cracks or damage. A gasket may absorb strong food odors over time; consider having a spare gasket for different types of foods if this is a concern.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

Troubleshooting

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

- **Pressure Not Building:** Ensure the lid is properly sealed, the gasket is correctly seated, and there is sufficient liquid in the pot. Check for any blockages in the pressure control valve.
- **Excessive Steam Leakage:** This often indicates an improperly sealed lid or a damaged/worn gasket. Inspect the gasket for tears or hardening and replace if necessary.
- **Food Sticking to Bottom:** Ensure adequate liquid is used and avoid excessively high heat settings once pressure is reached.
- **Lid Difficult to Open:** Confirm that all internal pressure has been released and the pressure indicator has dropped completely. Never force the lid open.

For further assistance, please contact Fagor customer support.

Specifications

- **Brand:** Fagor Commercial
- **Model Number:** 918060803
- **Capacity:** 4 Quarts, 8 Quarts
- **Material:** 18/10 Stainless Steel
- **Color:** Silver
- **Finish Type:** Stainless Steel
- **Special Features:** Induction Compatible Base, Locking Lid
- **Item Weight:** 4.3 Pounds (total set)
- **Dishwasher Safe:** Yes

Warranty Information

The Fagor Splendid 2-by-1 Multi-Use 5-Piece Pressure Cooker Set comes with a**10-year limited warranty**. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims. For detailed terms and conditions, refer to the warranty card included with your product or contact Fagor customer service.

Customer Support

For any questions, concerns, or assistance with your Fagor Splendid Pressure Cooker Set, please contact Fagor Commercial

customer support. Refer to the contact information provided in your product packaging or visit the official Fagor Commercial website for support resources.

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