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## MBR BC-33869

# Bene Casa Pressure Cooker 7.4 QT User Manual

Model: BC-33869 | Brand: MBR

## INTRODUCTION

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Thank you for purchasing the Bene Casa 7.4 QT Pressure Cooker. This appliance is designed to make delicious meals efficiently and safely. Crafted from sleek stainless steel with curved handles, a secure lid, and multiple safety valves, this pressure cooker offers a reliable and convenient cooking experience. Please read this manual thoroughly before first use to ensure proper operation, maintenance, and safety.



Image: The Bene Casa 7.4 QT Pressure Cooker, fully assembled, showcasing its stainless steel body and black handles.

## IMPORTANT SAFETY INFORMATION

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Always follow basic safety precautions when using electrical appliances, especially pressure cookers. Failure to do so may result in injury or property damage.

- Read all instructions carefully before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.

- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Ensure the pressure cooker is correctly assembled and the lid is securely locked before applying heat.
- Never force the lid open. Ensure all internal pressure has been released before opening.
- Do not use the pressure cooker for purposes other than its intended use.
- Regularly inspect the safety fuse, pressure alarm, and silicone gasket for wear or damage. Replace if necessary.



Image: A close-up view of the pressure cooker lid, highlighting the safety fuse, pressure alarm, and main pressure valve.

## PRODUCT COMPONENTS

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The Bene Casa Pressure Cooker consists of the following main parts:

1. **Pressure Cooker Pot:** The main stainless steel vessel.
2. **Lid:** Stainless steel lid with integrated handle and safety mechanisms.
3. **Silicone Gasket/Sealing Ring:** A flexible ring that creates an airtight seal between the lid and the pot.
4. **Main Pressure Valve:** Regulates the internal pressure during cooking.
5. **Safety Fuse/Pressure Alarm:** An additional safety mechanism to release excess pressure if the main valve is blocked.
6. **Side Handles:** Ergonomic handles on the pot for easy lifting and carrying.
7. **Lid Handle:** Handle on the lid for opening and closing.



Image: An exploded view of the pressure cooker, showing the pot, the lid with its components, and the silicone gasket separately.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and silicone gasket with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the silicone gasket is properly seated in the rim of the lid. It should fit snugly and evenly.
4. **Water Test:** For your first use, perform a water test. Add 2-3 cups of water to the pot. Secure the lid according to the "Operating Instructions" section. Place on a stovetop and bring to pressure. Once pressure is reached, reduce heat and maintain for 5 minutes. Allow pressure to release naturally or using a quick release method (refer to "Operating Instructions"). This test familiarizes you with the cooker's operation and confirms proper sealing.

## OPERATING INSTRUCTIONS

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## Preparing for Cooking:

1. **Add Ingredients:** Place your desired ingredients and liquid into the pressure cooker pot. Do not fill more than 2/3 full for most foods, and no more than 1/2 full for foods that expand (e.g., beans, grains).
2. **Secure the Lid:** Align the lid with the pot. Place the lid onto the pot and rotate the lid handle clockwise until it locks securely into place. Ensure the lid is fully sealed and cannot be lifted.
3. **Position Pressure Valve:** Ensure the main pressure valve is in the correct position for pressure cooking (usually a closed or sealed position).

## Cooking Under Pressure:

1. **Apply Heat:** Place the pressure cooker on a suitable heat source (gas, electric, induction). Use high heat until pressure is reached.
2. **Reach Pressure:** The pressure indicator will rise, and the main pressure valve will begin to hiss or rock, indicating that full pressure has been reached.
3. **Reduce Heat:** Once full pressure is reached, immediately reduce the heat to the lowest setting that maintains pressure. Start your cooking timer.
4. **Maintain Pressure:** Monitor the pressure indicator and adjust heat as needed to maintain consistent pressure throughout the cooking time.

## 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 indicator will drop on its own. This method is ideal for foods that benefit from continued cooking or for foamy foods.
- **Quick Release (Cold Water Release):** For faster pressure release, carefully place the pressure cooker under a cold water tap, allowing cold water to run over the lid (avoiding the pressure valve). The pressure will drop rapidly. This method is suitable for delicate foods that can overcook quickly. **Do not use this method for foamy foods or if the cooker is overfilled.**

**Opening the Lid:** Once the pressure indicator has fully dropped and no steam is escaping, you can safely open the lid. Rotate the lid handle counter-clockwise and lift the lid away from you to avoid steam burns.



Image: The Bene Casa Pressure Cooker placed on a gas stovetop, ready for or during cooking.

## MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your pressure cooker.

- **After Each Use:** Wash the pot, lid, and silicone gasket with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and mineral buildup.
- **Dishwasher Safe:** The pot is dishwasher safe. The lid and gasket should preferably be hand-washed to preserve their integrity and sealing properties.
- **Clean Valves:** Periodically check and clean the main pressure valve and safety fuse to ensure they are free from food particles or blockages. Use a small brush or toothpick if necessary.
- **Gasket Care:** The silicone gasket may absorb odors over time. To remove odors, soak the gasket in a solution of water and white vinegar, or boil it in water with a lemon slice. Replace the gasket every 1-2 years, or sooner if it shows signs of cracking, hardening, or poor sealing.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors from building up in the gasket.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Steam leaking from lid rim	Gasket not seated correctly, gasket worn/damaged, food debris on rim.	Reposition gasket, clean rim, replace gasket if damaged.
Pressure not building	Lid not sealed, insufficient liquid, main valve open.	Ensure lid is locked, add more liquid, close main valve.
Lid stuck after cooking	Pressure not fully released.	Ensure pressure indicator has dropped completely. Do not force open.
Food burning at bottom	Insufficient liquid, heat too high.	Always use adequate liquid. Reduce heat once pressure is reached.

## SPECIFICATIONS

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**Model:** BC-33869

**Capacity:** 7.4 Quarts (approx. 7 Liters)

**Material:** Stainless Steel

**Color:** Silver / Stainless Steel

**Dimensions:** 12.5 x 12.5 x 10 inches

**Item Weight:** 6.85 pounds

**Control Method:** Manual

**Special Features:** Locking Lid, Triple Safety Feature (Safety Fuse, Pressure Alarm, Silicone Gasket)

**Dishwasher Safe:** Pot is dishwasher safe (Lid and Gasket hand-wash recommended)

**UPC:** 037005338692

## WARRANTY AND SUPPORT

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This Bene Casa Pressure Cooker is backed by a Limited 1-Year Warranty. For warranty claims, technical support, or replacement parts, please contact MBR customer service. Keep your proof of purchase for warranty validation.

For further assistance, please visit the [MBR Store on Amazon](#).

