Bene Casa BC-33869

Bene Casa Stainless Steel Pressure Cooker (7.4 Quarts) Instruction Manual

Model: BC-33869

1. Introduction

Thank you for choosing the Bene Casa Stainless Steel Pressure Cooker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

2. Important Safety Information

WARNING: Failure to follow these safety instructions may result in serious injury or property damage.

- Always read all instructions before using the pressure cooker.
- Do not fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.
- Ensure the lid is properly closed and locked before applying heat. The Sure-lock Lid System is designed for safety, but always double-check.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open the lid.
- Do not touch hot surfaces. Use handles or oven mitts.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Never use the pressure cooker without sufficient liquid, as this can cause damage.
- Regularly inspect the gasket and pressure release valve for wear or damage. Replace if necessary.
- Keep children away from the pressure cooker during use.

3. Product Overview and Components

Familiarize yourself with the various parts of your Bene Casa Pressure Cooker for safe and effective use.



Figure 1: Exploded view of the Bene Casa Pressure Cooker, illustrating its main components including the pot, lid, sealing gasket, and various pressure valves.

- **Pot:** The main cooking vessel, made of stainless steel.
- **Lid:** Features the Sure-lock system, main handle, and pressure regulation components.
- **Sealing Gasket:** A silicone ring that creates an airtight seal between the lid and the pot.
- **Pressure Release Valve:** Regulates and releases excess pressure during cooking.
- **Safety Valve:** An additional safety mechanism to release pressure if the main valve malfunctions.
- **Main Handle:** For securing the lid and carrying.
- **Side Handles:** For safe handling and transport of the pot.

4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly and dry completely. Ensure no residue remains.
3. **Gasket Placement:** Ensure the silicone sealing gasket is correctly seated inside the rim of the lid. It should fit snugly and evenly.
4. **Test Run (Optional but Recommended):** Add 2-3 cups of water to the pot. Secure the lid. Place on a

stovetop and bring to pressure. Allow it to maintain pressure for 5-10 minutes, then release pressure (see Operating Instructions). This helps you become familiar with the cooker's operation and ensures all parts are functioning correctly.

5. Operating Instructions

5.1 Preparing for Cooking

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker pot. Remember not to exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. **Secure the Lid:** Place the lid onto the pot, aligning the lid's arrow with the pot's handle. Rotate the lid handle clockwise until it locks securely into place. The Sure-lock system will engage, preventing the lid from being opened under pressure.
3. **Check Valves:** Ensure the pressure release valve is clear and properly seated.



Figure 2: The pressure cooker with its lid securely closed, ready for cooking.

5.2 Cooking Under Pressure

4. **Apply Heat:** Place the pressure cooker on a suitable heat source (compatible with electric stovetops). Set the heat to high.
5. **Pressure Build-Up:** Steam will begin to escape from the pressure release valve, indicating pressure is building. Once a steady stream of steam is released, or the pressure indicator rises, reduce the heat to maintain a gentle, steady release of steam.
6. **Cooking Time:** Begin timing your recipe once the cooker reaches full pressure.



Figure 3: Cooked meal inside the pressure cooker, demonstrating its capacity.

5.3 Releasing Pressure and Opening the Lid

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 continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times, you can use the quick release method. Carefully move the pressure release valve to the 'vent' position (if applicable) or run cold water over the edge of the lid (avoiding the valve) until the pressure indicator drops. **Caution:** A strong jet of steam will be released. Keep hands and face clear.

7. **Open Lid:** Once all pressure has been released and the pressure indicator has dropped, rotate the lid handle counter-clockwise to unlock and remove the lid. Always open the lid away from your face to avoid residual steam.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your pressure cooker and ensure continued safe operation.

- **Daily Cleaning:** After each use, wash the pot and lid with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Gasket Care:** Remove the silicone gasket from the lid after each use and wash it separately. Inspect it for cracks, tears, or stiffness. If damaged, replace it immediately. Ensure it is completely dry before reinserting or storing.
- **Valve Cleaning:** Periodically check the pressure release valve and safety valve for any food particles or blockages. Clean with a small brush or toothpick if necessary. Ensure they move freely.

- **Dishwasher Safe:** The stainless steel pot is dishwasher safe. For the lid, hand washing is recommended to protect the delicate valve mechanisms and gasket.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; insufficient liquid; gasket damaged; valve blocked.	Ensure lid is locked; add more liquid; check/replace gasket; clean valves.
Steam leaking from lid edge	Gasket improperly seated or damaged; lid not closed correctly.	Reposition or replace gasket; ensure lid is fully locked.
Lid stuck after cooking	Residual pressure inside.	Do not force. Ensure all pressure is released (pressure indicator dropped) before attempting to open.
Food undercooked	Insufficient cooking time; heat too low.	Increase cooking time; ensure proper heat is maintained to keep pressure.

If you experience a problem not listed here, or if the suggested solutions do not resolve the issue, please contact Bene Casa customer support.

8. Specifications

- **Model Number:** BC-33869
- **Capacity:** 7.4 Quarts
- **Material:** Stainless Steel
- **Product Dimensions:** 15.35 x 9.45 x 10.63 inches
- **Item Weight:** 6.75 pounds
- **Special Feature:** Electric Stovetop Compatible
- **Dishwasher Safe:** Pot is dishwasher safe (hand wash lid recommended)

8.1 Capacity Guide

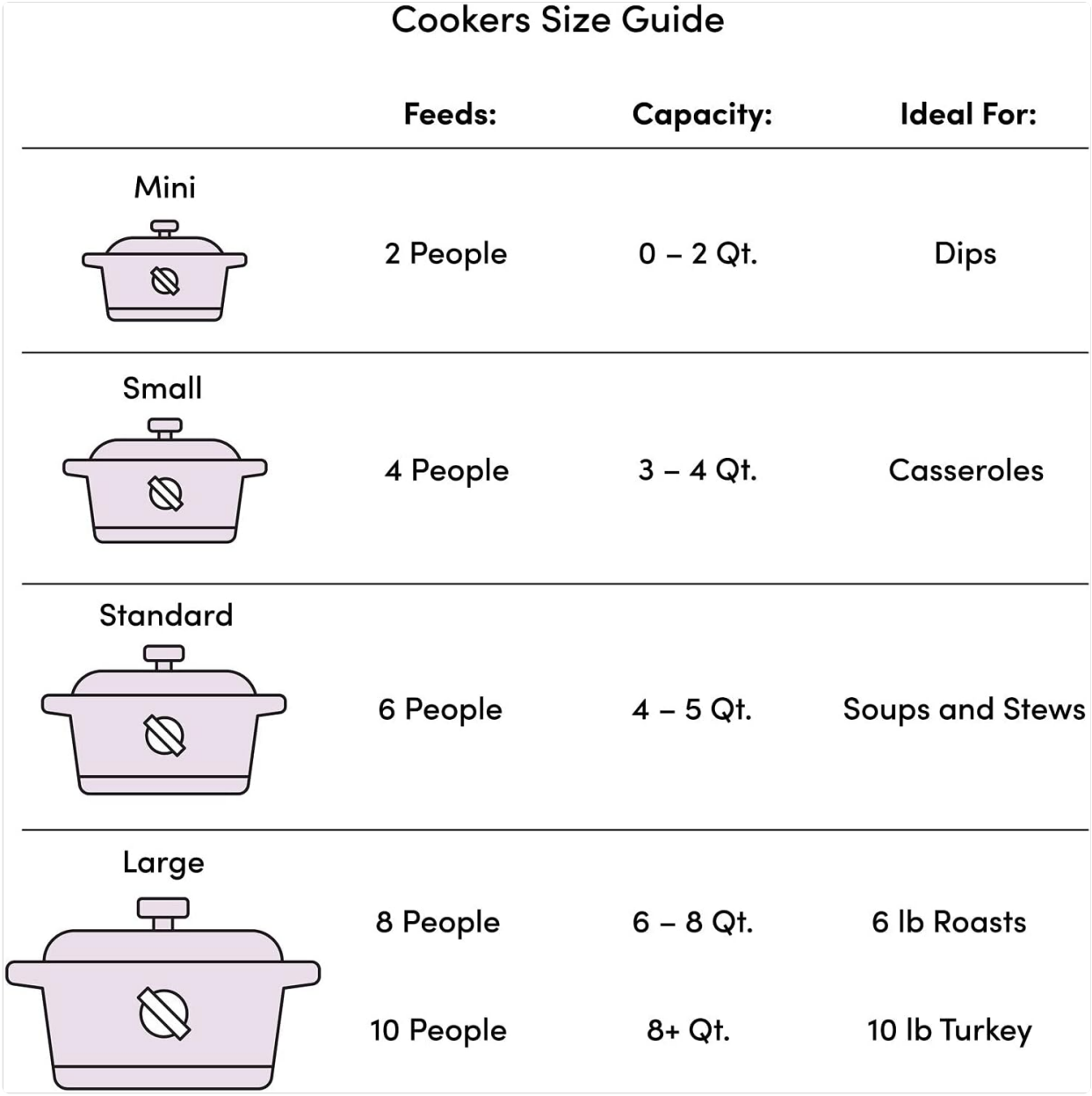


Figure 4: General guide for pressure cooker capacities and their suitability for different meal sizes.

Figure 5: Visual representation of various pressure cooker capacities, including the 7.4QT model, and their recommended serving sizes.

9. Warranty and Support

Bene Casa products are manufactured to high-quality standards. For warranty information, product support, or to purchase replacement parts, please refer to the contact information provided with your purchase or visit the official Bene Casa website. Please have your model number (BC-33869) available when contacting support.

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