

BRA A185503

BRA New Star 8L Pressure Cooker Instruction Manual

Model: A185503

INTRODUCTION

Thank you for choosing the BRA New Star 8L Pressure Cooker. This manual provides essential information 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.

The BRA New Star pressure cooker is crafted from high-quality 18/10 stainless steel, designed for maximum safety and efficiency. It is compatible with all types of heat sources, including induction cooktops, and features an efficient diffuser base for optimal heat distribution.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions thoroughly before operating the appliance.
- 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.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure unit is properly closed before operating.
- Never force open a pressure cooker. Ensure the internal pressure is completely released before opening.
- Do not fill the unit more than two-thirds full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill more than half full.
- Ensure the pressure release device is clear before use.
- Do not use this pressure cooker for deep frying with oil.
- Always check that the lid gasket is correctly seated before each use.

PRODUCT OVERVIEW

The BRA New Star pressure cooker is designed for efficient and safe cooking. Key components include:

- **Pot Body:** Made from durable 18/10 stainless steel.
- **Lid:** Features a secure closing mechanism and pressure regulation valve.
- **Main Valve:** Regulates cooking pressure.
- **Safety Valve:** An additional safety mechanism to release excess pressure.
- **Handles:** Ergonomically designed with silicone inserts for a comfortable and secure grip.
- **Diffuser Base:** Ensures even heat distribution and compatibility with all heat sources, including induction.



Image: The BRA New Star 8L Pressure Cooker, showcasing its stainless steel body, lid with pressure valve, and ergonomic handles with silicone inserts.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and labels from the pressure cooker.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and all removable parts (gasket, valves) with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Placement:** Ensure the silicone gasket is correctly and securely seated inside the lid rim.
4. **Valve Check:** Verify that the main pressure valve and safety valve are clean and free from any obstructions.



Image: A person preparing ingredients next to the BRA New Star pressure cooker, illustrating readiness for use.

OPERATING INSTRUCTIONS

1. Filling the Pressure Cooker

- Add your ingredients and the required amount of liquid to the pot.
- **Do not fill the pressure cooker more than two-thirds (2/3) full.**
- For foods that expand (e.g., rice, dried beans, grains), **do not fill more than half (1/2) full.**



Image: Raw ingredients, including meat and vegetables, placed inside the BRA New Star pressure cooker, demonstrating proper filling.

2. Closing the Lid

1. Align the lid with the pot body according to the markings (if any) or by matching the handles.
2. Rotate the lid handle until it locks securely into place. Ensure the lid is fully sealed and cannot be opened without releasing the locking mechanism.

3. Cooking Under Pressure

1. Place the pressure cooker on your chosen heat source (gas, electric, ceramic, induction).
2. Set the heat to high. The pressure indicator will rise, and steam will begin to escape from the main valve.
3. Once the desired pressure level is reached (indicated by the valve), reduce the heat to maintain a steady, gentle steam release.
4. Begin timing your recipe from this point. Cooking with a pressure cooker can save up to 30% of time and energy compared to traditional methods.

4. Releasing Pressure and Opening the Lid

There are generally two 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, like stews.
- **Quick Release:** For faster pressure release, carefully move the pressure cooker to the sink and run cold water over the lid (avoiding the valves) until the pressure indicator drops. Alternatively, use the pressure release valve if your model allows for a controlled release of steam.

Important: Never attempt to open the lid until the pressure indicator has fully dropped and no steam is escaping. Forcing the lid open can cause serious injury.



Image: The BRA New Star pressure cooker resting on a wooden surface after cooking, with prepared ingredients nearby, indicating the completion of a cooking cycle.

CLEANING AND MAINTENANCE

- **After Each Use:** Allow the pressure cooker to cool completely before cleaning.
- **Pot Body:** The stainless steel pot body is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.

- **Lid:** Hand wash the lid with warm soapy water. Pay special attention to cleaning around the valves and the gasket.
- **Gasket:** Remove the silicone gasket from the lid and wash it separately. Ensure it is clean and flexible. Replace the gasket if it becomes stiff, cracked, or damaged, as this can affect pressure sealing.
- **Valves:** Regularly check that the main pressure valve and safety valve are clear of food particles and debris. Clean them according to the manufacturer's instructions, ensuring they move freely.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; gasket damaged or misplaced; insufficient liquid; valve obstructed.	Ensure lid is securely locked. Check gasket for proper placement and damage. Add more liquid if necessary. Clean valves.
Steam escaping from lid edges.	Gasket dirty, damaged, or improperly seated; lid not closed correctly.	Clean or replace gasket. Ensure lid is aligned and locked securely.
Food not cooking properly.	Insufficient cooking time; heat too low; pressure not maintained.	Increase cooking time. Ensure heat is sufficient to maintain pressure. Check for proper pressure build-up.
Difficulty opening lid after cooking.	Residual pressure inside.	Do not force. Ensure all pressure has been released (pressure indicator dropped) before attempting to open.

Note on Replacement Parts: Information regarding the availability of specific replacement parts for this model is currently unavailable. It is recommended to contact the manufacturer or retailer for assistance with spare parts if needed.

SPECIFICATIONS

Brand	BRA
Model Number	A185503
Capacity	8 Liters
Material	18/10 Stainless Steel
Color	Silver
Diameter	24 Centimeters
Dimensions (L x W x H)	30 x 24 x 30 cm
Item Weight	4.1 Kilograms
Features	Induction Base, Gas Cooker Compatible, Dishwasher Safe

Operating Mode	Manual
Country of Origin	Spain


WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or visit the official BRA website. Keep your proof of purchase for any warranty claims.

Regarding spare parts, information on availability is currently not provided. For assistance with replacement parts or any product-related inquiries, please contact BRA customer service or your retailer.

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Related Documents - A185503

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