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› Lacor 18 L Pro-Classic Pressure Cooker (19 Quarts) User Manual

## LACOR 20518

# Lacor 18 L Pro-Classic Pressure Cooker (19 Quarts) User Manual

Model: 20518

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient use of your Lacor 18 L Pro-Classic Pressure Cooker, model 20518. Please read this document thoroughly before initial use and retain it for future reference. Proper understanding and adherence to these instructions will ensure optimal performance and longevity of your appliance.

## IMPORTANT SAFETY INSTRUCTIONS

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When using pressure cookers, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions.

- **Do not fill above the MAX fill line:** Overfilling can cause food to block the pressure release valve, leading to excessive pressure.
- **Do not open under pressure:** Never attempt to force open the pressure cooker lid while it is under pressure. Ensure all pressure has been released before opening.
- **Check sealing gasket and valves:** Before each use, inspect the sealing gasket for cracks or damage and ensure all pressure release valves are clear and free from obstructions.
- **Use on appropriate heat source:** Ensure the pressure cooker is used on a heat source compatible with its base material (aluminum).
- **Keep hands and face clear:** When releasing pressure, keep hands and face away from the steam vent to avoid burns.
- **Supervise children:** Close supervision is necessary when the pressure cooker is used near children.
- **Aluminum properties:** The cooker is made of pure aluminum. It is normal for aluminum to develop a darker patina over time, especially with certain foods or cleaning agents. This does not affect its performance.

## PRODUCT OVERVIEW

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Familiarize yourself with the components of your Lacor Pro-Classic Pressure Cooker.



**Figure 1:** The Lacor 18 L Pro-Classic Pressure Cooker. This image displays the complete pressure cooker unit, including the pot body, lid, and handles, alongside some food items for scale.

- **Pot Body:** The main cooking vessel.
- **Lid:** Seals the pot to create a high-pressure environment.
- **Main Handle:** For carrying and securing the lid.
- **Side Handles:** For stability when lifting or moving the cooker.
- **Sealing Gasket:** A rubber or silicone ring inside the lid that creates an airtight seal.
- **Pressure Regulator Valve:** Controls and releases excess pressure during cooking.
- **Safety Valve:** An additional safety mechanism to release pressure if the main valve fails.
- **Lid Locking Mechanism:** Ensures the lid is securely fastened before pressure builds.



**Figure 2:** Top view of the pressure cooker lid. This image highlights the pressure regulator valve (black knob), the safety valve (red button), and the lid's locking bar mechanism.

## SETUP

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1. **Unpack:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
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. **Install Gasket:** Ensure the sealing gasket is correctly seated within the lid rim.

4. **Check Valves:** Verify that the pressure regulator valve and safety valve are clean and move freely.

## OPERATING INSTRUCTIONS

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1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the MAX fill line (typically 2/3 full for most foods, 1/2 full for foods that expand like rice or beans). Ensure there is always at least 1 cup of liquid.
2. **Close the Lid:**
  - Place the lid onto the pot, aligning the lid's locking bar with the pot's handles.
  - Rotate the black knob on the lid counter-clockwise to loosen the locking mechanism.
  - Position the lid so that its thin support rim rests directly on the equator of the white silicone ring.
  - Align the lid precisely, ensuring the pot rim has equal distance to the lid rim on all sides.
  - Once aligned, rotate the black knob clockwise to tighten the locking mechanism. Do not overtighten; the seal is primarily created by the gasket and pressure.
3. **Heat Application:** Place the pressure cooker on a suitable heat source set to high.
4. **Pressure Build-Up:** As steam builds, the pressure regulator valve will begin to hiss and rotate, indicating that full pressure has been reached. Reduce heat to maintain a steady, gentle rotation of the valve.
5. **Cooking Time:** Begin timing your recipe once full pressure is reached.
6. **Pressure Release:** Once cooking is complete, remove the cooker from the heat.
  - **Natural Release:** Allow the pressure to dissipate naturally. This is suitable for foods that benefit from continued cooking. The pressure indicator will drop on its own.
  - **Quick Release:** For foods that require precise cooking times, carefully move the pressure regulator valve to the release position (if applicable) or run cold water over the lid (avoiding the valves) to rapidly cool the cooker. Keep hands and face clear of the steam.
7. **Open Safely:** Only open the lid once all pressure has been released and the pressure indicator has dropped. Rotate the black knob counter-clockwise to loosen the locking mechanism, then carefully lift the lid away from you to avoid residual steam.

## CLEANING AND MAINTENANCE

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

- **After Each Use:** Wash the pot body, lid, and gasket with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Gasket Care:** Remove the sealing gasket from the lid for cleaning. Inspect it for any signs of wear, cracks, or hardening. Replace the gasket annually or if damage is observed.
- **Valve Cleaning:** Ensure the pressure regulator valve and safety valve are clear of food particles. Use a small brush or toothpick if necessary.
- **Aluminum Discoloration:** As the cooker is made of aluminum, it may develop a dark residue or discoloration, especially when new or with certain foods. This is a natural characteristic of aluminum and is harmless. It will diminish with continued use and hand washing. Avoid abrasive cleaners.
- **Dishwasher Use:** While the product is listed as dishwasher safe, hand washing is recommended for aluminum cookware to preserve its finish and prevent potential discoloration or dulling over time. If using a dishwasher, avoid harsh detergents.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Pressure not building or steam leaking from lid.	<ul style="list-style-type: none"><li>◦ Lid not properly sealed or aligned.</li><li>◦ Gasket is worn, damaged, or improperly seated.</li><li>◦ Pressure regulator valve or safety valve is blocked or faulty.</li><li>◦ Insufficient liquid in the pot.</li></ul>	<ul style="list-style-type: none"><li>◦ Ensure the lid is correctly aligned and the locking knob is tightened sufficiently (refer to Operating Instructions).</li><li>◦ Inspect the gasket for damage and ensure it is seated correctly. Replace if necessary.</li><li>◦ Clean all valves thoroughly. Ensure they move freely.</li><li>◦ Add more liquid to the pot.</li></ul>
Difficulty opening the lid after cooking.	<ul style="list-style-type: none"><li>◦ Residual pressure inside the cooker.</li></ul>	<ul style="list-style-type: none"><li>◦ Do not force the lid. Ensure all pressure has been released, and the pressure indicator has dropped completely before attempting to open.</li></ul>
Black residue on cleaning cloth or hands.	<ul style="list-style-type: none"><li>◦ Natural oxidation of aluminum, especially when new or with certain cleaning methods.</li></ul>	<ul style="list-style-type: none"><li>◦ This is normal for aluminum and harmless. It will diminish with continued use and hand washing. Avoid abrasive cleaners.</li></ul>

## SPECIFICATIONS

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- **Brand:** LACOR
- **Model Number:** 20518
- **Capacity:** 18 Liters (approximately 19 Quarts)
- **Material:** Pure Aluminum
- **Color:** Silver
- **Finish Type:** Matte
- **Product Dimensions:** 3.94 x 12.6 x 9.06 inches
- **Item Weight:** 5.5 pounds (2.5 Kilograms)
- **Operation Mode:** Manual
- **Special Feature:** Dishwasher Safe (refer to cleaning instructions for aluminum care)
- **Manufacturer:** Lacor Menaje Profesional, S.L.

## WARRANTY AND SUPPORT

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Specific warranty information for the Lacor 18 L Pro-Classic Pressure Cooker is not provided in this manual. For details regarding warranty coverage, product support, or to purchase replacement parts, please contact the manufacturer, Lacor Menaje Profesional, S.L., or your authorized retailer directly. Please retain your proof of purchase for warranty claims.