

[manuals.plus](#) /

› [BRA](#) /

› [BRA Excellent Duo Fast Pressure Cooker Set 7+4 Liters, Made of 18/10 Stainless Steel, With 2 Cooking Programs and Opening Lock System, Suitable for All Types of Cooktops](#)

**BRA 8411796108191**

# BRA Excellent Duo Fast Pressure Cooker Set User Manual

Model: 8411796108191

## 1. INTRODUCTION

---

The BRA Excellent Duo Fast Pressure Cooker Set, Model 8411796108191, is designed to revolutionize your cooking experience. This set includes two pressure cookers, 7-liter and 4-liter capacities, crafted from durable 18/10 stainless steel. It features a triple diffuser base for even heat distribution and is compatible with all cooktop types, including induction.

Equipped with multiple safety systems, including 3 pressure safety mechanisms and an opening lock system, this pressure cooker ensures safe operation while complying with CE regulations. It significantly reduces cooking times, preserving the maximum amount of vitamins and nutrients in your food. Beyond its pressure cooking capabilities, it can also be used as a conventional pot for traditional recipes, offering exceptional versatility for preparing a wide range of dishes, from savory stews to delicious desserts.

## 2. PRODUCT COMPONENTS AND KEY FEATURES

---



**Figure 2.1:** The BRA Excellent Duo Pressure Cooker Set, showcasing both the 7-liter and 4-liter pots.

## 18/10 EDELSTAHL MIT BAKELITGRIFF



**excellent**

SPÜLMASCHINENGEEIGNET  
(OHNE DECKEL)



Figure 2.2: A single BRA Excellent Pressure Cooker with its lid securely in place, highlighting the ergonomic handle.

### Key Features:

- **Quality Stainless Steel:** Manufactured from 18/10 stainless steel, ensuring high durability and resistance to wear.
- **Triple Diffuser Base:** Advanced technology for uniform heat distribution, enabling perfect and efficient cooking on all cooktop types (induction, gas, ceramic, electric).



Figure 2.3: Illustrates the pressure cooker's compatibility with various cooktop types.

- **Fast and Healthy Cooking:** Two operating levels for preparing various dishes quickly. Level 1 for dietary cooking, Level 2 for foods requiring longer cooking times.
- **Enhanced Safety:** Features 3 pressure safety systems and 1 pressure release unlocking system, fully compliant with CE regulations.



Figure 2.4: Detailed view of the lid's safety mechanisms and pressure indicators.

- **Culinary Versatility:** The set includes 4-liter and 7-liter pots, perfect for preparing a wide range of dishes, from stews to desserts. This design also allows the pot to be used as a conventional cooking pot when the pressure lid is not engaged.



Figure 2.5: The pressure cooker alongside fresh ingredients, demonstrating its use in meal preparation.



## 3. SETUP AND FIRST USE

---

### 3.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the pot and lid thoroughly with warm soapy water before first use. Rinse well and dry completely. The pot is dishwasher safe, but the lid should be hand-washed to protect its delicate mechanisms.
3. Inspect the silicone gasket and valves on the lid to ensure they are clean and properly seated.

### 3.2 Assembling the Lid

Ensure the lid's handle aligns correctly with the pot's handle. The lid features an "easy open" system (EO TECH) for secure locking.



Figure 3.1: View of the underside of the pressure cooker lid, showing the sealing gasket and pressure valves.

## 4. OPERATING INSTRUCTIONS

---

### 4.1 Filling the Pot

- Always add a minimum of 250ml (1 cup) of liquid to the pot when pressure cooking.
- Do not fill the pot more than 2/3 full for most foods. For foods that expand (e.g., rice, legumes, dried vegetables), do not fill more than 1/2 full.



**Figure 4.1:** The pressure cooker pot filled with various vegetables and liquid, ready for cooking.

## 4.2 Closing the Lid

1. Place the lid on the pot, aligning the arrow on the lid with the arrow on the pot handle.
2. Rotate the lid handle clockwise until it clicks into the locked position. Ensure the lid is fully sealed and cannot be opened.

## 4.3 Cooking Process

1. Place the pressure cooker on a suitable heat source. The triple diffuser base ensures even heat distribution across all cooktop types, including induction, gas, ceramic, and electric.
2. Set the desired cooking program using the selector on the lid:
  - **Level 1 (60 KPa):** For delicate foods and dietary cooking, such as vegetables and fish.
  - **Level 2 (100 KPa):** For foods requiring faster cooking and higher pressure, such as meats and legumes.
3. Heat the cooker on high until the pressure indicator rises and steam begins to escape steadily from the valve.
4. Reduce the heat to maintain a steady, gentle release of steam. Begin timing your recipe from this point.

## 4.4 Releasing Pressure

Once cooking is complete, there are two primary methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the indicator will drop. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For faster pressure release, carefully turn the pressure release valve to the steam release position. Be cautious of hot steam. This method is suitable for delicate foods that can overcook quickly.

## 4.5 Opening the Lid

Only open the lid once the pressure indicator has fully dropped and no steam is escaping. Rotate the lid handle counter-clockwise to unlock and lift the lid away from your face.



**Figure 4.2:** The pressure cooker with its lid partially opened, indicating safe pressure release.

## 5. CARE AND MAINTENANCE

---

### 5.1 Cleaning

- **Pot:** The stainless steel pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Lid:** The lid contains sensitive mechanisms and should always be hand-washed. Remove the silicone gasket and wash it separately. Clean the pressure valves and steam vent thoroughly to prevent blockages. Ensure all parts are completely dry before reassembling.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the stainless steel finish and lid components.

### 5.2 Storage

Store the pressure cooker with the lid inverted on the pot or slightly ajar to allow air circulation and prevent odors. Ensure all components are dry before storage.

## 6. TROUBLESHOOTING

---

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edges.	Lid not properly closed. Gasket is dirty, damaged, or improperly seated. Food debris on rim. Insufficient liquid.	Ensure lid is fully locked. Clean or replace gasket; ensure it's correctly seated. Clean pot rim and lid. Add more liquid.
Pressure indicator not rising.	Insufficient heat. Pressure valve blocked.	Increase heat. Ensure pressure valve is clean and clear.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Do not force open. Release all remaining pressure using the quick release method or allow natural cooling until the pressure indicator drops completely.

## 7. PRODUCT SPECIFICATIONS

Attribute	Value
Brand	BRA
Model Number	8411796108191
Color	Silver
Diameter	18 Centimeters
Capacity	7 Liters (Duo set includes 4L and 7L pots)
Material	18/10 Stainless Steel
Special Features	Induction compatible base, 2 cooking programs, opening lock system
Product Weight	4.41 Kilograms
Manufacturer	ISOGONA

## 8. WARRANTY AND SUPPORT

### 8.1 Manufacturer's Warranty





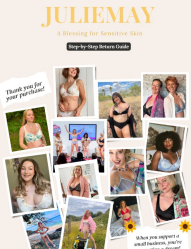

This BRA Excellent pressure cooker set is manufactured to high-quality standards and complies with CE regulations. For specific details regarding the manufacturer's warranty period and terms, please refer to the documentation included with your purchase or contact the manufacturer directly. Standard consumer warranty rights apply.

### 8.2 Customer Support

Should you encounter any issues or require assistance with your BRA Excellent pressure cooker, please contact the retailer from whom you purchased the product or visit the official BRA website for support resources and contact information.



## Related Documents - 8411796108191

	<p><a href="#">Manual de Usuario BRA Vitesse Olla a Presión: Instrucciones y Seguridad</a></p> <p>Guía completa de usuario para la olla a presión BRA Vitesse. Incluye instrucciones de seguridad, uso, limpieza, mantenimiento y garantía.</p>
	<p><a href="#">BRA Vitesse: Manual de Instrucciones para Olla a Presión</a></p> <p>Guía completa para la olla a presión BRA Vitesse. Incluye instrucciones de uso, seguridad, tiempos de cocción, mantenimiento y preguntas frecuentes. Disponible en múltiples idiomas.</p>
	<p><a href="#">BRA Perfecta Aluminum Moka Pot - Instructions for Use and Guarantee</a></p> <p>Comprehensive guide for the BRA Perfecta aluminum moka pot, including usage instructions, cleaning tips, and a 3-year manufacturer's guarantee. Learn how to brew delicious coffee.</p>
	<p><a href="#">Tarifa Precios 2023 - BRA Cocina y Utensilios de Cocina</a></p> <p>Catálogo completo de precios 2023 de BRA, incluyendo ollas a presión, sartenes, cafeteras, utensilios, cubiertos y complementos de cocina. Descubre la calidad y sostenibilidad de BRA.</p>
	<p><a href="#">JulieMay Lingerie: Step-by-Step Return Guide, Bra Fitting Tips &amp; Customer Stories</a></p> <p>Comprehensive guide from JulieMay Lingerie covering bra fitting tips, size recommendations, a detailed step-by-step return process, and inspiring customer testimonials. Find out how to select the perfect fit and manage returns with ease.</p>
	<p><a href="#">Sahaara Solids Bra-Making Class: Week 3 Sewing Guide</a></p> <p>Detailed instructions for Week 3 of the Sahaara Solids Bra-Making Class, covering basic bra sewing techniques including attaching bands, straps, and hook and eye closures. Provided by Rubies Bras.</p>

