

Lagostina 010044010522

Lagostina Briosa Lagoeasy'Up Pressure Cooker 3.5L - Instruction Manual

Model: 010044010522

1. INTRODUCTION

Thank you for choosing the Lagostina Briosa Lagoeasy'Up Pressure Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. Please read all instructions carefully before first use and retain for future reference.

This pressure cooker is designed for home use to prepare a variety of meals quickly and efficiently, preserving nutrients and flavors.

2. IMPORTANT SAFETY INFORMATION

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

- Read all instructions before using the pressure cooker.
- 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.
- Extreme caution must be used 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. Make certain unit is properly closed before operating. See "Closing the Lid" section.
- Never force open the pressure cooker. Do not open until the internal pressure has completely dropped. See "Releasing Pressure" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit over 1/2 full.
- Use appropriate heat sources as specified in the instructions.
- Always check the pressure release device for clogging before use.

- Do not use this pressure cooker for deep frying with oil.
- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the operating instructions.
- Use only genuine Lagostina replacement parts.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Lagostina Briosa Lagoeasy'Up Pressure Cooker:

- **Pot Body:** The main stainless steel vessel.
- **Lid:** Features the Lagoeasy'Up opening/closing mechanism and pressure valve.
- **Main Handle:** Integrated into the lid for easy opening and closing.
- **Side Handles:** For safe lifting and carrying of the pot.
- **Pressure Regulator Valve:** Controls and releases steam pressure.
- **Safety Valve:** An additional safety feature to release excess pressure.
- **Gasket:** Ensures an airtight seal between the lid and the pot body.



Figure 1: Overview of the Lagostina Briosa Lagoeasy'Up Pressure Cooker.



Figure 2: Ergonomic side handle for comfortable grip.



Figure 3: Detail of the Lagoeasy'Up lid and pressure valve.

4. SETUP AND FIRST USE

1. **Unpacking:** 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 gasket with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the silicone gasket is correctly seated inside the lid rim.
4. **Familiarization:** Practice opening and closing the lid a few times without food or water to understand the Lagoeasy'Up mechanism.

5. OPERATING INSTRUCTIONS

5.1. Opening the Lid (Lagoeasy'Up Technology)

The Lagoeasy'Up system allows for effortless one-hand opening and closing.

Figure 4: The Lagoeasy'Up system for easy lid opening.

1. Ensure all pressure has been released from the cooker before attempting to open. The safety valve must be fully lowered.
2. Grip the main handle on the lid.
3. Lift the handle upwards and rotate it counter-clockwise until the lid unlocks from the pot body.
4. Carefully lift the lid off the pot.

5.2. Closing the Lid

1. Place the lid onto the pot body, aligning the lid with the pot.
2. Lower the main handle and rotate it clockwise until it locks securely into place. You should hear a click or feel it firmly seated.
3. Verify that the lid is properly sealed and cannot be rotated further.

5.3. Cooking with Pressure

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the 2/3 fill line (1/2 for expanding foods).
2. **Close Lid:** Securely close the lid as described in "5.2. Closing the Lid".
3. **Set Pressure Valve:** Adjust the pressure regulator valve to the desired pressure setting (if applicable, refer to your recipe or food type).
4. **Heat Source:** Place the pressure cooker on a suitable heat source (e.g., gas, electric, induction). Use high heat until pressure is reached.
5. **Reaching Pressure:** Steam will begin to escape from the pressure regulator valve, and the safety valve will rise. This indicates pressure is building.
6. **Start Cooking Time:** Once a steady stream of steam is released or the pressure indicator shows the desired level, reduce the heat to maintain pressure. Begin timing your recipe.

5.4. Releasing Pressure

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. Pressure will gradually decrease, and the safety valve will drop. This method is ideal for foods that benefit from continued cooking, like stews and roasts.
- **Quick Release:** Carefully turn the pressure regulator valve to the steam release position. Steam will rapidly escape. Once all steam has been released and the safety valve has dropped, the lid can be opened. Use caution to avoid steam burns. This method is suitable for delicate foods or when you need to stop cooking quickly.

Never attempt to open the lid until all internal pressure has been released and the safety valve has dropped.



Figure 5: Using the pressure cooker on a stovetop.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your pressure cooker.

- **Cleaning the Pot Body:** The stainless steel pot body is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Cleaning the Lid:** The lid should be hand washed. Remove the gasket and wash it separately. Clean the pressure regulator valve and safety valve openings to ensure they are free from food debris.
- **Gasket Care:** Regularly inspect the silicone gasket for cracks, tears, or hardening. Replace if damaged. Ensure it is clean and flexible for a proper seal.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to prevent odors and to prolong the life of the gasket.



Figure 6: Multi-layer base for efficient heating and easy cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not properly sealed; insufficient liquid; gasket damaged.	Ensure lid is securely closed. Add more liquid. Inspect and replace gasket if necessary.
Steam leaking from lid edge	Gasket improperly seated or damaged; food debris on rim.	Re-seat gasket. Clean lid rim and gasket. Replace gasket if damaged.
Safety valve not rising	Insufficient pressure; valve clogged.	Increase heat. Check and clean safety valve mechanism.
Lid stuck after cooking	Pressure still inside.	Do not force. Ensure all pressure is released (safety valve dropped) before attempting to open.

If you encounter issues not listed here, please contact Lagostina customer support.

8. SPECIFICATIONS

- **Model:** 010044010522

- **Capacity:** 3.5 Liters
- **Material:** 18/13 Stainless Steel
- **Dimensions:** 13.39 x 9.06 x 7.87 inches (Product Dimensions)
- **Item Weight:** 5.06 pounds (2.3 Kilograms)
- **Special Features:** Dishwasher Safe (Pot Body), Locking Lid (Lagoeasy'Up Technology)
- **Control Method:** Touch
- **Operation Mode:** Manual
- **Voltage:** 220 Volts
- **Wattage:** 1000 watts
- **Manufacturer:** Lagostina
- **ASIN:** B0845DW86D

Note: Voltage and Wattage specifications are provided as per product data, though this is a stovetop pressure cooker. These may refer to general product line specifications or an error in the source data.

9. WARRANTY AND SUPPORT

Lagostina products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or customer support, please refer to the official Lagostina website or contact their customer service department directly.

Please retain your proof of purchase for warranty claims.

Contact Information: Please visit www.lagostina.com for the most up-to-date support information and contact details for your region.