

Lagostina Lagoeasy'UP

Lagostina Irradial Control Lagoeasy'UP Pressure Cooker 7L User Manual

Model: Lagoeasy'UP | Capacity: 7 Liters

1. INTRODUCTION

Thank you for choosing the Lagostina Irradial Control Lagoeasy'UP Pressure Cooker. This appliance is designed to provide efficient and healthy cooking, saving both time and energy. Crafted from high-quality 18/10 stainless steel, it features an innovative opening system and multiple safety mechanisms for reliable performance. This manual provides essential information for the safe and effective use of your pressure cooker.

2. SAFETY INFORMATION

Your Lagostina pressure cooker is equipped with 6 safety systems to ensure safe operation. Please read and adhere to the following safety guidelines:

- Always ensure the lid is correctly closed and locked before applying heat.
- Never attempt to open the lid while the pressure cooker is under pressure. The red plunger on the lid indicates when pressure is present. Wait until the plunger has fully descended before opening.
- Do not fill the pressure cooker beyond the maximum fill line indicated inside the pot. Overfilling can lead to unsafe pressure levels and improper cooking.
- Ensure the pressure release valve is clear and unobstructed before each use.
- Use appropriate heat settings for your cooktop. Excessive heat can damage the cooker and compromise safety.
- Keep hands and face away from the steam release valve during operation to avoid burns.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your pressure cooker:

- **Pot Body:** Made of 18/10 stainless steel with an Irradial Plus triple-layer base.
- **Lid:** Features the Lagoeasy'UP opening system and integrated safety mechanisms.

- **Main Handle:** Ergonomic handle for secure lifting and carrying.
- **Side Handles:** Robust stainless steel handles for additional support.
- **Control Valve:** Allows for controlled vertical steam release.
- **Red Plunger:** Visual indicator for internal pressure.



Figure 1: The Lagoon Easy'UP opening system allows for easy, single-movement lid operation. The lid also features a secure double fixed handle.

VALVOLA CONTROL

Permette di controllare
la fuoriuscita del vapore



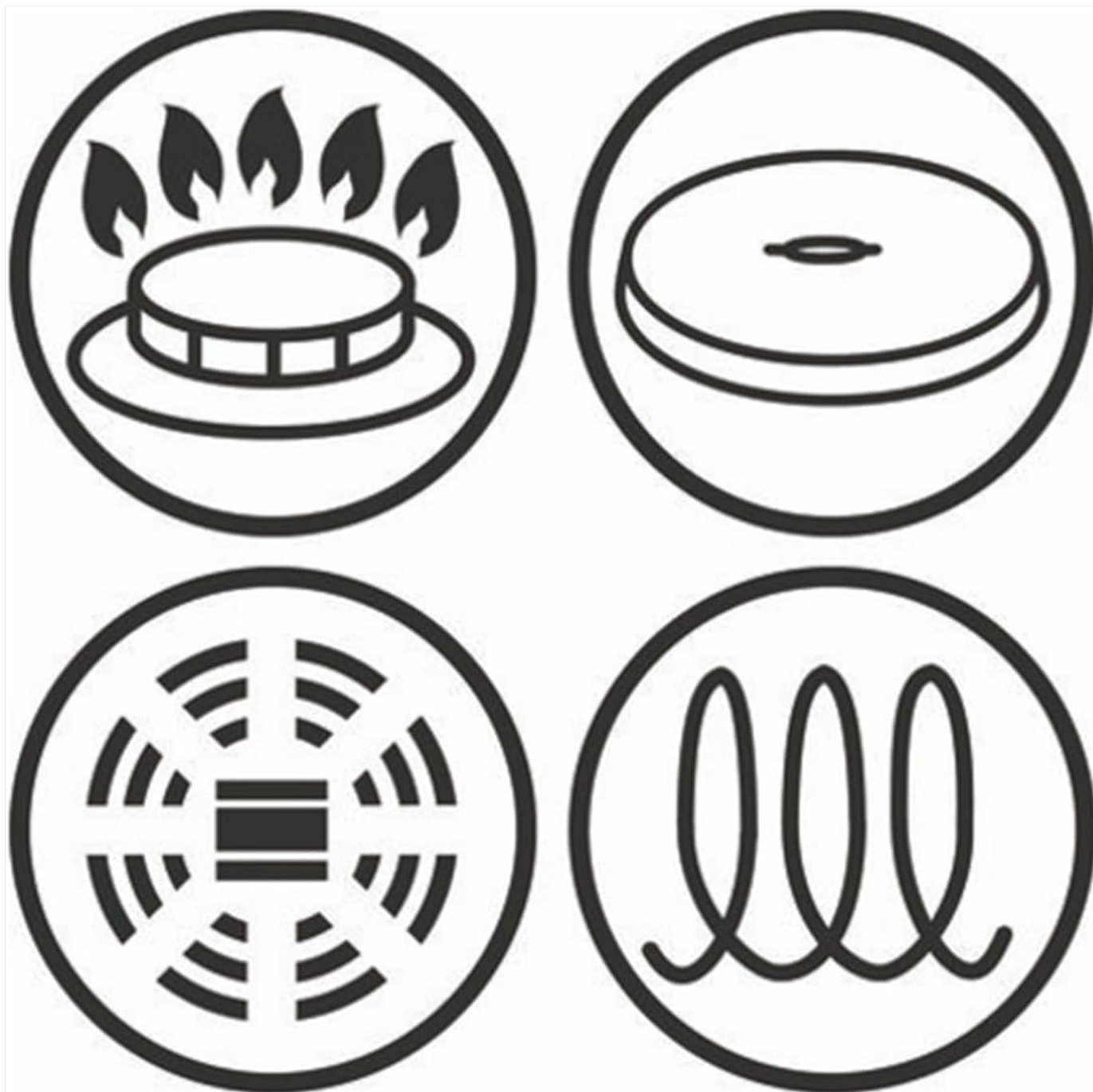
Figure 2: The Control Valve enables precise management of steam release during cooking.

CUCINA SANA E SOSTENIBILE

Risparmio di 80% di acqua
e 50% di energia



Figure 3: High-quality 18/10 stainless steel construction and the Irradial Plus base for even heat distribution. Proudly Made in Italy.



**COMPATIBILE CON TUTTI I TIPI
DI PIANO COTTURA**

Figure 4: The pressure cooker is compatible with all types of cooktops, including induction, gas, and electric.



18/10
Antiaderente

Alluminio

Fondo a triplo strato
Diffusione uniforme
del calore

IRRADIAL[®] PLUS ★★

Figure 5: The Irradial Plus triple-layer base ensures rapid and uniform heat distribution for optimal cooking results.

4. SETUP

Before first use, and after each use, ensure the pressure cooker is clean.

1. **Unpacking:** Carefully remove all packaging materials and labels from the pressure cooker.
2. **Initial Cleaning:** Wash the pot body, lid, and all removable parts (like the valve) with warm soapy water. Rinse thoroughly and dry completely.
3. **Inspect Components:** Check that all parts are present and in good condition. Ensure the sealing gasket is properly seated in the lid.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective cooking with your pressure cooker:

1. **Prepare Ingredients:** Place your ingredients and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill line marked inside the pot.
2. **Close the Lid:** Position the lid onto the pot. Using the Lagoeasy'UP system, close the lid with a single, effortless movement. Ensure it is securely locked in place.
3. **Place on Heat Source:** Place the pressure cooker on a suitable cooktop (induction, gas, or electric). Start with high heat.
4. **Build Pressure:** As the temperature rises, steam will begin to build inside. The red plunger on the lid will rise, indicating that pressure has been reached.
5. **Adjust Heat:** Once the red plunger is fully raised, reduce the heat to maintain a steady, gentle steam release from the Control Valve. Begin timing your recipe.
6. **Release Pressure:** After cooking, turn off the heat. You can release pressure using one of three methods:
 - **Natural Release:** Allow the pressure cooker to cool down naturally until the red plunger drops.
 - **Quick Release (Control Valve):** Carefully rotate the Control Valve to release steam vertically. Keep hands

and face clear of the steam.

- **Cold Water Release (for pot only):** For faster release, run cold water over the rim of the lid (avoiding the valve) until the plunger drops.

7. **Open the Lid:** Only open the lid once the red plunger has completely dropped. Open the lid away from your face to avoid residual steam.

Lagostina App: Enhance your cooking experience by downloading the dedicated Lagostina App. It offers over 100 recipes, a cooking timer, and useful tips for pressure cooking various dishes, from appetizers to desserts.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and performance of your pressure cooker.

- **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. The Control Valve can be easily disassembled for thorough cleaning. Ensure all parts are dry before reassembly.
- **Gasket:** Regularly inspect the sealing gasket for any signs of wear or damage. Replace if necessary to maintain proper pressure.
- **Storage:** Store the pressure cooker clean and dry. You may store the lid inverted on the pot to prevent the gasket from compressing over time.

7. TROUBLESHOOTING

If you encounter issues with your pressure cooker, consider the following common solutions:

- **Pressure Not Building:** Ensure the lid is properly closed and sealed. Check that the gasket is correctly seated and not damaged. Verify the Control Valve is in the closed position.
- **Steam Leaking from Lid:** This often indicates an improperly seated or damaged gasket. Check the gasket and reposition or replace if needed. Ensure the lid is securely locked.
- **Lid Cannot Be Opened:** The pressure cooker is likely still under pressure. Do not force it. Allow more time for natural pressure release or use the quick release method via the Control Valve until the red plunger drops completely.
- **Food Not Cooking Properly:** Ensure sufficient liquid was added. Verify the heat setting was appropriate and maintained for the duration of cooking.

For further assistance, please refer to the Lagostina website or contact customer support.

8. SPECIFICATIONS

Brand	Lagostina
Model Number	Lagoeasy'UP
Capacity	7 Liters
Material	18/10 Stainless Steel
Color	Silver

Product Dimensions (DxWxH)	23P x 34l x 29.1H cm
Item Weight	2.6 Kilograms
Cooktop Compatibility	Induction, Gas, Electric
Control Method	Manual, App
Dishwasher Safe	Yes (Pot Body)
Country of Origin	Italy

9. WARRANTY AND SUPPORT

Your Lagostina Irradial Control Lagoeasy'UP Pressure Cooker comes with a comprehensive**25-year manufacturer's warranty**, reflecting our commitment to quality and durability.

For product support, spare parts, or warranty claims, please visit the official Lagostina website or contact their customer service department. You can also find additional resources and recipes through the Lagostina App.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

