

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Tramontina](#) /

› [Tramontina Brava 4.5L Stainless Steel Pressure Cooker Instruction Manual](#)

### Tramontina 62416200

# Tramontina Brava 4.5L Stainless Steel Pressure Cooker Instruction Manual

Model: 62416200

## INTRODUCTION

This manual provides essential information for the safe and efficient use of your Tramontina Brava 4.5L Stainless Steel Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Tramontina Brava 4.5L Stainless Steel Pressure Cooker, showcasing its polished stainless steel finish and ergonomic handles.

## SAFETY INSTRUCTIONS

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

- Always read the entire instruction manual before operating the pressure cooker.

- Do not fill the pressure cooker more than two-thirds (2/3) full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half (1/2) full. Overfilling can block the steam vent and create excessive pressure.
- Ensure the lid is properly closed and locked before heating. Never attempt to force open the lid while the cooker is under pressure.
- Do not touch hot surfaces. Use handles or oven mitts.
- Never use the pressure cooker without liquid. A minimum amount of liquid is required to generate steam.
- Keep children away from the pressure cooker during use.
- Regularly inspect all safety devices (working valve, safety valve, safety lock, safety vent) for blockages or damage. Clean them thoroughly after each use.
- Do not use the pressure cooker for deep frying with oil.
- If steam escapes from anywhere other than the working valve, turn off the heat immediately and allow the pressure to release naturally. Do not attempt to open the lid.
- Use only genuine Tramontina replacement parts for safety components.



Image: Close-up view of the pressure cooker lid, highlighting the working valve, safety valve, and safety lock mechanism.

## PRODUCT FEATURES

- **Material:** Constructed from high-quality stainless steel for durability and hygiene.
- **Triple Bottom:** Features a triple-layer base (stainless steel 18/10, aluminum, magnetic stainless steel 18/Cr) for even heat distribution and efficient cooking, saving time and energy.
- **Capacity:** 4.5 liters, suitable for various cooking needs.
- **Compatibility:** Compatible with gas, electric, glass-ceramic, and induction cooktops.
- **Safety System:** Equipped with multiple safety mechanisms including a working valve, safety valve, and safety lock.
- **Handles:** Heat-resistant handles and side handles for safe and comfortable handling.
- **Reinforced Edges:** Pot edges are reinforced for added durability.



Image: Exploded diagram illustrating the components of the pressure cooker, including the working valve, safety lock, safety vent, and the three layers of the triple bottom (18/10 Stainless steel, Aluminium, 18/Cr Magnetic stainless steel).



Image: The pressure cooker shown with icons indicating compatibility with gas, electric, glass-ceramic, and induction cooktops.

## SETUP AND FIRST USE

1. **Unpacking:** Remove all packaging materials and labels from the pressure cooker.
2. **Initial Cleaning:** Wash the pot and lid thoroughly with warm soapy water. Rinse well and dry completely.
3. **Inspect Components:** Check that the working valve, safety valve, and gasket are correctly installed and free from any obstructions or damage.
4. **First Test Run (Optional but Recommended):**
  - Fill the cooker with water up to the 2/3 mark.
  - Close the lid securely.
  - Place on a heat source and bring to pressure.
  - Allow steam to escape from the working valve for 5-10 minutes.
  - Turn off the heat and release pressure using the natural release method (allow to cool) or quick release (if applicable and safe for your model, refer to specific instructions).
  - Open the lid and discard the water. This helps to clean any manufacturing residues.



Image: The interior of the pressure cooker displaying the "max. 2/3" fill line, indicating the maximum safe liquid level.

## OPERATING INSTRUCTIONS

1. **Prepare Ingredients:** Place your ingredients and the required amount of liquid into the pressure cooker. Ensure the fill level does not exceed the maximum marks (2/3 for most foods, 1/2 for expanding foods).
2. **Close the Lid:** Align the lid with the pot and close it according to the markings on the lid and handle. Ensure it is securely locked.
3. **Apply Heat:** Place the pressure cooker on a suitable heat source. Use a medium to high heat setting until steam begins to escape steadily from the working valve.
4. **Reduce Heat:** Once steam is escaping steadily, reduce the heat to maintain a constant, gentle steam release. This is when the cooking time begins.
5. **Cooking Time:** Follow recipe-specific cooking times.
6. **Release Pressure:** After cooking, turn off the heat. There are generally two methods for pressure release:
  - **Natural Release:** Allow the pressure cooker to cool down naturally until the pressure indicator drops completely. This method is ideal for foods that benefit from continued cooking, like stews

and roasts.

- **Quick Release (Caution):** For some foods, you may carefully release pressure by placing the cooker under cold running water (avoiding the lid and valves) or by using the steam release mechanism if your model has one. Always ensure the pressure indicator has dropped before attempting to open the lid.

7. **Open the Lid:** Once all pressure has been released and the indicator has dropped, unlock and open the lid away from your face to avoid residual steam.



Image: An open pressure cooker on a countertop, with a ladle pouring liquid into it, illustrating the preparation stage.

## MAINTENANCE AND CLEANING

- **After Each Use:** Wash the pot and lid with warm soapy water. Use a soft sponge or cloth. Avoid abrasive cleaners or steel wool, which can scratch the stainless steel.
- **Clean Valves:** Carefully remove and clean the working valve and safety valve after each use to ensure they are free from food particles. Use a small brush or toothpick if necessary to clear any blockages.
- **Gasket:** Remove the rubber 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.



- **Drying:** Dry all parts thoroughly before reassembling and storing to prevent water spots and corrosion.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.



Image: A close-up of the sturdy, heat-resistant side handle of the pressure cooker, designed for safe handling.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam escaping from lid edges	Lid not properly closed, gasket damaged or dirty, insufficient liquid.	Ensure lid is securely locked. Inspect and clean/replace gasket. Add more liquid.
Pressure not building up	Lid not sealed, working valve or safety valve blocked, insufficient heat.	Check lid seal. Clean valves. Increase heat. Ensure enough liquid is present.
Lid cannot be opened after cooking	Residual pressure inside.	Do not force. Allow more time for natural pressure release or use quick release method (if safe for your model) until the pressure indicator drops completely.
Food is undercooked	Insufficient cooking time, pressure not maintained.	Increase cooking time. Ensure heat is adjusted to maintain steady steam release.

SPECIFICATIONS

- **Brand:** Tramontina

- **Model:** 62416200 (Brava)
- **Capacity:** 4.5 Liters
- **Material:** Stainless Steel
- **Diameter:** 20 cm
- **Bottom Type:** Triple Bottom (Stainless Steel 18/10, Aluminum, Magnetic Stainless Steel 18/Cr)
- **Compatibility:** Gas, Electric, Glass-Ceramic, Induction Cooktops
- **Special Features:** Decompression system, internal capacity indicator, heat-resistant handles.
- **Product Dimensions:** 20 x 24 x 40 cm (approximate, based on product data)
- **Weight:** 2.69 kg (approximate)

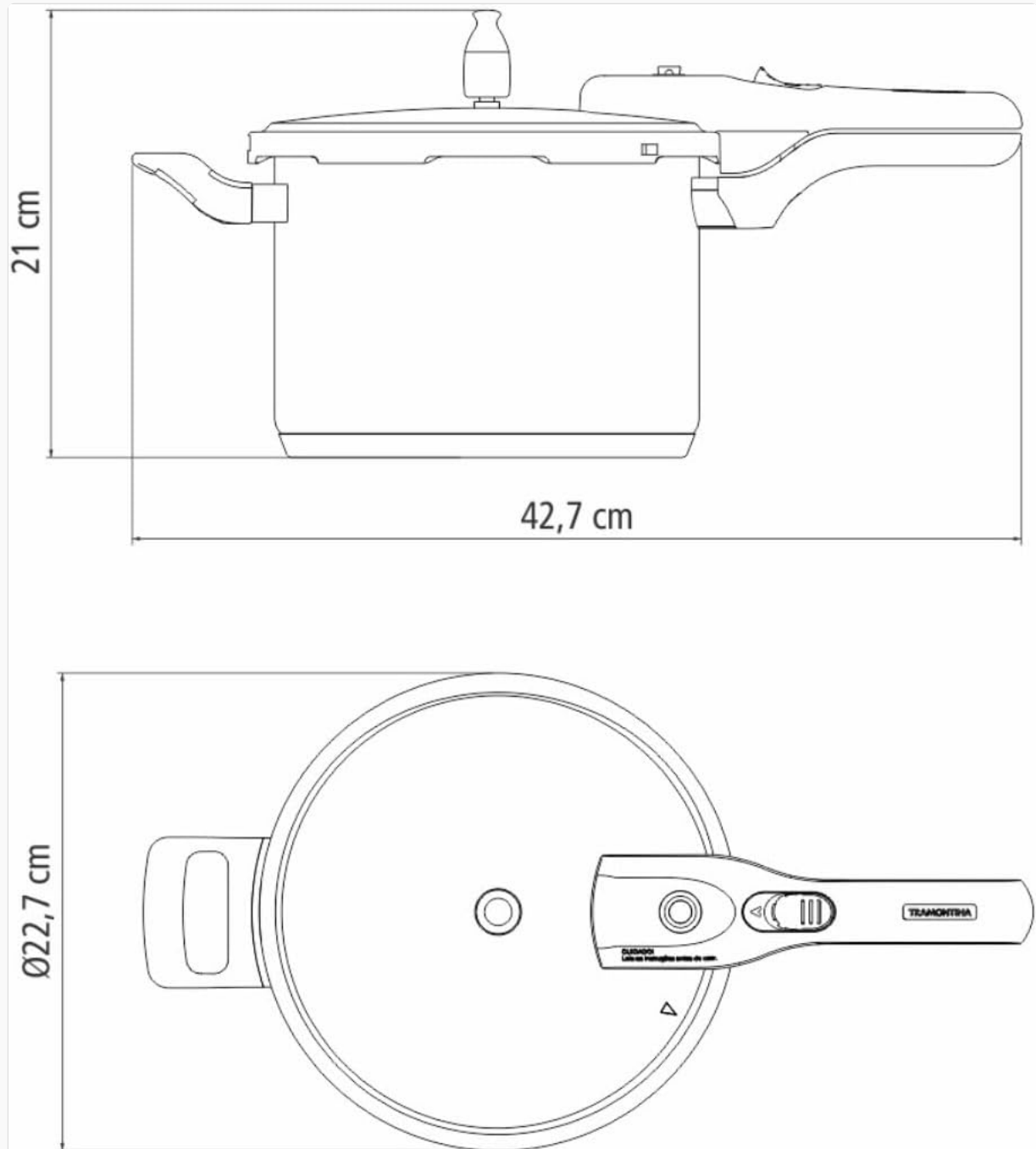


Image: Technical drawing showing the side and top views of the pressure cooker with key dimensions: height 21 cm, width 42.7 cm, and diameter 22.7 cm.





## WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided with your purchase or visit the official Tramontina website. For technical support or replacement parts, contact Tramontina customer service directly.

You can find more information and contact details on the [Tramontina Brand Store](#).

© 2023 Tramontina. All rights reserved.

## Related Documents - 62416200

	<p><a href="#">Tramontina Brava Pressure Cooker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Tramontina Brava pressure cooker, covering safety, operation, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Tramontina Brava Pressure Cooker: User Manual and Safety Guide</a></p> <p>Comprehensive user manual for the Tramontina Brava pressure cooker, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and warranty information. Learn how to safely and effectively use your stainless steel pressure cooker.</p>
	<p><a href="#">Tramontina Brava Pressure Cooker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Tramontina Brava pressure cooker, covering identification, important safety information, usage, cleaning, maintenance, and troubleshooting. Includes cooking times and warranty details.</p>
	<p><a href="#">Tramontina Solar Pressure Cooker: User Manual, Safety, and Cooking Guide</a></p> <p>Comprehensive user manual for the Tramontina Solar Pressure Cooker. Includes safety instructions, operating guide, maintenance tips, cooking times, and warranty information for efficient and safe cooking.</p>





[Tramontina Arizona Pressure Cooker Instruction Manual](#)

Comprehensive instruction manual for the Tramontina Arizona pressure cooker, detailing first use, operation, safety precautions, cleaning, troubleshooting, and cooking times.



[Tramontina Solar Pressure Cooker: User Manual, Safety, and Operating Instructions](#)

Comprehensive guide for the Tramontina Solar Pressure Cooker, covering safety instructions, operating procedures, cooking tips, maintenance, and warranty information. Learn how to use your pressure cooker safely and effectively.