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› BERGNER Jumpy 6.0L Stainless Steel Induction Pressure Cooker Instruction Manual

Bergner Q3933

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Model: Q3933

1. INTRODUCTION

Thank you for choosing the BERGNER Jumpy 6.0L Stainless Steel Induction Pressure Cooker. This manual provides essential information for the safe and efficient use, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

This pressure cooker is designed for modern kitchens, featuring durable stainless steel construction and an encapsulated aluminum base for even heat distribution, making it suitable for all heat sources, including induction.



Image 1.1: The BERGNER Jumpy 6.0L Stainless Steel Induction Pressure Cooker.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- 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 the unit is properly closed before operating. See "Closing the Lid" section.
- Never force the pressure cooker open. Make sure internal pressure is completely released before opening. See "Releasing Pressure" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.

- Always check the pressure release devices for clogging before use.
- Do not use this pressure cooker for deep frying with oil.
- Do not operate the pressure cooker without water, as this could severely damage the unit.
- Use only original BERGNER replacement parts.

3. PRODUCT COMPONENTS

Familiarize yourself with the different parts of your BERGNER Jumpy pressure cooker:



Image 3.1: Exploded view of the pressure cooker with labeled components.

1. **Lid (Tapa de cocina):** The main cover of the pressure cooker.
2. **Pot Body (Cuerpo de la olla):** The main cooking vessel. Features an encapsulated aluminum induction base for even heating.
3. **Sealing Ring (Anillo de cierre):** A silicone or rubber gasket that creates an airtight seal between the lid and the pot body.

4. **Upper Handle (Asa superior) & Lower Handle (Asa inferior/Mango inferior):**Ergonomic handles for safe handling and transport.
5. **Pressure Limiting Valve (Válvula limitadora de presión):**Regulates the internal pressure during cooking.
6. **Safety Valve to prevent opening (Válvula de seguridad para evitar la apertura):**A mechanism that prevents the lid from being opened when pressure is still inside.
7. **Steam Release Base (Base liberadora de vapor) & Safety Window (Ventanilla de seguridad):**Additional safety features for controlled steam release and pressure monitoring.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all packaging materials. Inspect the pressure cooker for any damage. If any parts are damaged or missing, do not use the appliance and contact customer support.

4.2 Initial Cleaning

Before first use, wash all parts (pot body, lid, sealing ring, and valves) with warm soapy water. Rinse thoroughly and dry completely. Ensure the sealing ring is properly seated in the lid and that the pressure limiting valve and safety valve are clear of any debris.



Image 4.1: Interior view of the pressure cooker with the lid open, showing the pot body and lid components.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pressure Cooker

Add food and liquid to the pot body. Ensure that the total contents (food and liquid) do not exceed the maximum fill line, which is typically $\frac{2}{3}$ of the pot's capacity. For foods that expand, such as rice or beans, do not exceed $\frac{1}{2}$ of the pot's capacity.



Image 5.1: The interior of the pressure cooker, indicating the maximum fill line for safe operation.

5.2 Closing the Lid

Place the lid onto the pot body, aligning the handles. Rotate the lid clockwise until it locks securely into place. Ensure the sealing ring is correctly positioned and the lid is fully sealed. The safety valve should prevent the lid from being opened once pressure begins to build.

5.3 Cooking Under Pressure

1. Place the sealed pressure cooker on a suitable heat source (gas, electric, ceramic, or induction).
2. Set the heat to high. As the temperature rises, steam will begin to escape from the pressure limiting valve, indicating that pressure is building inside.
3. Once a steady stream of steam is released, reduce the heat to maintain a gentle, consistent steam release. This is when the cooking time begins.
4. Follow your recipe for the recommended cooking time.



Image 5.2: The pressure cooker in use, demonstrating its cooking function.

5.4 Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease. This method is ideal for foods that benefit from a longer cooking time or are prone to foaming.
- **Quick Release:** For faster pressure release, carefully move the pressure limiting valve to the steam release position (if applicable) or run cold water over the edge of the lid (avoiding the valve) until the pressure is fully released. Use extreme caution to avoid steam burns.

IMPORTANT: Never attempt to open the lid until all internal pressure has been released. The safety valve will drop or unlock when it is safe to open.

5.5 Opening the Lid

Once all pressure is released, rotate the lid counter-clockwise to unlock and remove it. Always open the lid away from your face to avoid residual steam.

6. MAINTENANCE AND CLEANING

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

- **After Each Use:** Wash the pot body, lid, and sealing ring with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Dishwasher Safe:** The pot body and lid are dishwasher safe. However, hand washing is recommended for the sealing ring and valves to ensure longevity.
- **Sealing Ring:** Remove the sealing ring from the lid for cleaning. Inspect it regularly for cracks, hardening, or damage. Replace if necessary (typically every 1-2 years, depending on usage).
- **Valves:** Ensure the pressure limiting valve and safety valve are clear of food particles or blockages. Clean them gently with a small brush if needed.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

7. TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Pressure not building	Lid not properly sealed; Sealing ring damaged or misplaced; Insufficient liquid; Valve blocked.	Ensure lid is locked correctly; Check and reposition/replace sealing ring; Add more liquid; Clean valves.
Steam leaking from lid edge	Lid not properly sealed; Sealing ring damaged or dirty; Pot rim dirty.	Re-seat lid; Clean or replace sealing ring; Clean pot rim.
Lid cannot be opened after cooking	Internal pressure still present.	Ensure all pressure is released (safety valve drops); If still stuck, cool under cold water (avoiding valves).
Food is undercooked	Insufficient cooking time; Heat too low; Pressure not maintained.	Increase cooking time; Ensure proper heat setting to maintain pressure.

8. SPECIFICATIONS



Image 8.1: Key features of the BERGNER Jumpy pressure cooker, highlighting its stainless steel construction and induction-compatible base.

- **Brand:** Bergner
- **Model Number:** Q3933
- **Capacity:** 6 Litres
- **Material:** Stainless Steel
- **Base Type:** Encapsulated Aluminum Induction Base (suitable for all heat sources)
- **Control Method:** Manual (Tactile)
- **Special Feature:** Pressure Cooker
- **Dishwasher Safe:** Yes
- **Approximate Product Dimensions (L x W x H):** 50 x 50 x 28 cm (packaging dimensions)
- **Item Weight:** 3.34 Kilograms

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official Bergner website. Keep your proof of purchase for any warranty claims. If you have further questions or require assistance, please contact Bergner customer service.

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