



Manuals.plus /

› Barton /

› Barton 6 Quart Turbo Pressure Cooker Model 99943 Instruction Manual

Barton 99943

Barton 6 Quart Turbo Pressure Cooker Instruction Manual

Model: 99943

IMPORTANT SAFETY INSTRUCTIONS

When using your pressure cooker, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before use.

- **Read All Instructions:** Familiarize yourself with the appliance before operation.
- **Do Not Overfill:** Never fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full. Overfilling can cause clogging of the steam release device and lead to excessive pressure.
- **Secure Lid Properly:** Ensure the lid is securely closed and locked before applying heat. Improper closure can result in steam leakage or sudden lid removal.
- **Never Force Open:** Do not open the pressure cooker until the internal pressure has been completely released. Forcing it open can cause severe burns and injury.
- **Check Pressure Release Devices:** Regularly inspect the pressure release valve and safety valve for any blockages or damage. Clean them thoroughly after each use.
- **Use on Appropriate Heat Sources:** This pressure cooker is suitable for all stovetops, including induction. Ensure the heat source size matches the base of the cooker to prevent damage to handles.
- **Supervise Children:** Close supervision is necessary when the pressure cooker is used near children.
- **Handle with Care:** Always use oven mitts or pot holders when handling a hot pressure cooker.
- **Avoid Contact with Hot Surfaces:** Surfaces become hot during use.
- **Do Not Modify:** Never attempt to modify the pressure cooker or its components. Use only manufacturer-approved replacement parts.

PRODUCT OVERVIEW

The Barton 6 Quart Turbo Pressure Cooker is constructed from durable 18/8 food-grade stainless steel, designed for efficient and safe stovetop pressure cooking. It features an innovative easy-lock lid system for convenient one-handed operation.



Image: The Barton 6 Quart Turbo Pressure Cooker, showcasing its stainless steel body and black easy-lock lid.

Components:

- **Pressure Cooker Pot:** The main cooking vessel, made of 18/8 stainless steel with a heavy-duty base for even heat distribution. Features internal MIN and MAX fill lines.
- **Easy-Lock Lid:** A unique lid design that allows for one-handed closing and locking in any position.
- **Main Handle:** Integrated into the lid for easy handling and locking mechanism.
- **Side Handles:** Ergonomic handles on the pot for safe lifting and transport.
- **Pressure Release Valve:** Regulates internal pressure and allows for controlled steam release.
- **Safety Valve:** An additional safety mechanism that releases pressure if the main valve becomes blocked or pressure exceeds safe limits.
- **Sealing Gasket:** A silicone or rubber ring located inside the lid, essential for creating an airtight seal.



Image: A detailed view of the easy-lock lid system, highlighting its one-hand operation.

OneHand

Lock

Easy one hand twist lock or open



Image: The interior of the pressure cooker pot, displaying the minimum and maximum fill lines.



Image: A close-up of the pressure release valve, indicating its position on the lid.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly and dry completely. Ensure the pressure release valve and safety valve are clear of any debris.
3. **Gasket Installation:** Ensure the sealing gasket is correctly seated within the lid rim. A properly installed gasket is crucial for creating a pressure-tight seal.
4. **Water Test (Recommended):** For your first use, perform a water test. Fill the cooker with 2-3 cups of water, secure the lid, and bring it to pressure on the stovetop. Allow it to maintain pressure for a few minutes, then release the pressure. This helps you familiarize yourself with the cooker's operation and confirms proper sealing.

OPERATING INSTRUCTIONS

1. Preparing Food and Liquid:

- Place your ingredients and the required amount of liquid into the pressure cooker pot.
- Observe the internal MIN and MAX fill lines. Never fill below the MIN line (typically 1/3 full) or above the MAX

line (typically 2/3 full). For foods that expand, do not exceed the 1/2 full mark.



Image: The pressure cooker positioned on a kitchen counter, surrounded by various fresh ingredients, illustrating its use in meal preparation.

2. Securing the Lid:

- Place the lid onto the pot. The unique easy-lock system allows the lid to be placed in any orientation.
- Rotate the main handle until it clicks into place, indicating the lid is securely locked. Ensure the lid is fully sealed and cannot be lifted off.

3. Applying Heat and Building Pressure:

- Place the pressure cooker on a suitable stovetop burner. This cooker is compatible with induction, gas, electric, and halogen cooktops.
- Set the heat to high. Steam will begin to escape from the pressure release valve, indicating that pressure is building.
- Once the desired pressure level is reached (indicated by the pressure indicator rising), reduce the heat to maintain a steady, gentle steam release. Avoid excessive steam release, which can lead to liquid loss.

4. Releasing Pressure:

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop on its own as the internal pressure dissipates. This method is ideal for foods that benefit from continued cooking, such as meats and stews.
- **Quick Release:** For foods that require precise cooking times or to stop cooking quickly, carefully turn the pressure release valve to the 'vent' position. Steam will rapidly escape. Keep hands and face away from the steam. This method is not recommended for foamy foods or liquids, as it can cause sputtering.

5. Opening the Lid:

- Only open the lid once the pressure indicator has fully dropped and no steam is escaping from the valve.

- Rotate the main handle to unlock the lid, then carefully lift it away from you to avoid any residual steam.

MAINTENANCE AND CLEANING

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

- **Pot Cleaning:** The stainless steel pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid Cleaning:** The lid should always be hand washed. Remove the gasket and wash it separately. Clean the pressure release valve and safety valve thoroughly to ensure they are free of food particles. Use a small brush if necessary to clear any openings.
- **Gasket Care:** The sealing gasket should be removed and washed after each use. Inspect it for cracks, tears, or hardening. Replace the gasket if it shows signs of wear, as a damaged gasket can prevent proper sealing.
- **Drying and Storage:** Ensure all parts are completely dry before reassembling and storing. Store the pressure cooker with the lid inverted or slightly ajar to prevent odors and to prolong the life of the gasket.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Steam leaking from lid edge	Lid not properly closed; Gasket dirty, damaged, or improperly seated; Food debris on rim.	Ensure lid is fully locked. Check gasket for proper placement, cleanliness, and damage. Clean pot rim.
Pressure not building	Insufficient liquid; Heat too low; Gasket issue; Pressure release valve open or blocked.	Add more liquid. Increase heat. Check gasket. Ensure pressure release valve is in the 'seal' position and clear.
Pressure indicator not rising	Same as 'Pressure not building'.	Refer to solutions for 'Pressure not building'.
Difficulty opening lid after pressure release	Residual pressure inside; Vacuum effect.	Ensure pressure indicator has fully dropped. If a vacuum exists, gently lift the pressure release valve to equalize pressure.
Food burning on bottom	Insufficient liquid; Heat too high.	Always use adequate liquid. Reduce heat once pressure is reached to maintain a gentle simmer.

SPECIFICATIONS

Technical details for the Barton 6 Quart Turbo Pressure Cooker, Model 99943.

- **Brand:** Barton
- **Model Number:** 99943
- **Capacity:** 6 Quarts
- **Material:** 18/8 Stainless Steel
- **Color:** Stainless Steel
- **Product Dimensions:** 10.5"D x 16"W x 8.25"H

- **Item Weight:** 8.38 pounds
- **Special Features:** Induction Compatible Base, Easy-Lock Lid
- **Operation Mode:** Manual
- **Dishwasher Safe:** Yes (Pot only, lid and gasket hand wash recommended)
- **UPC:** 812365036606

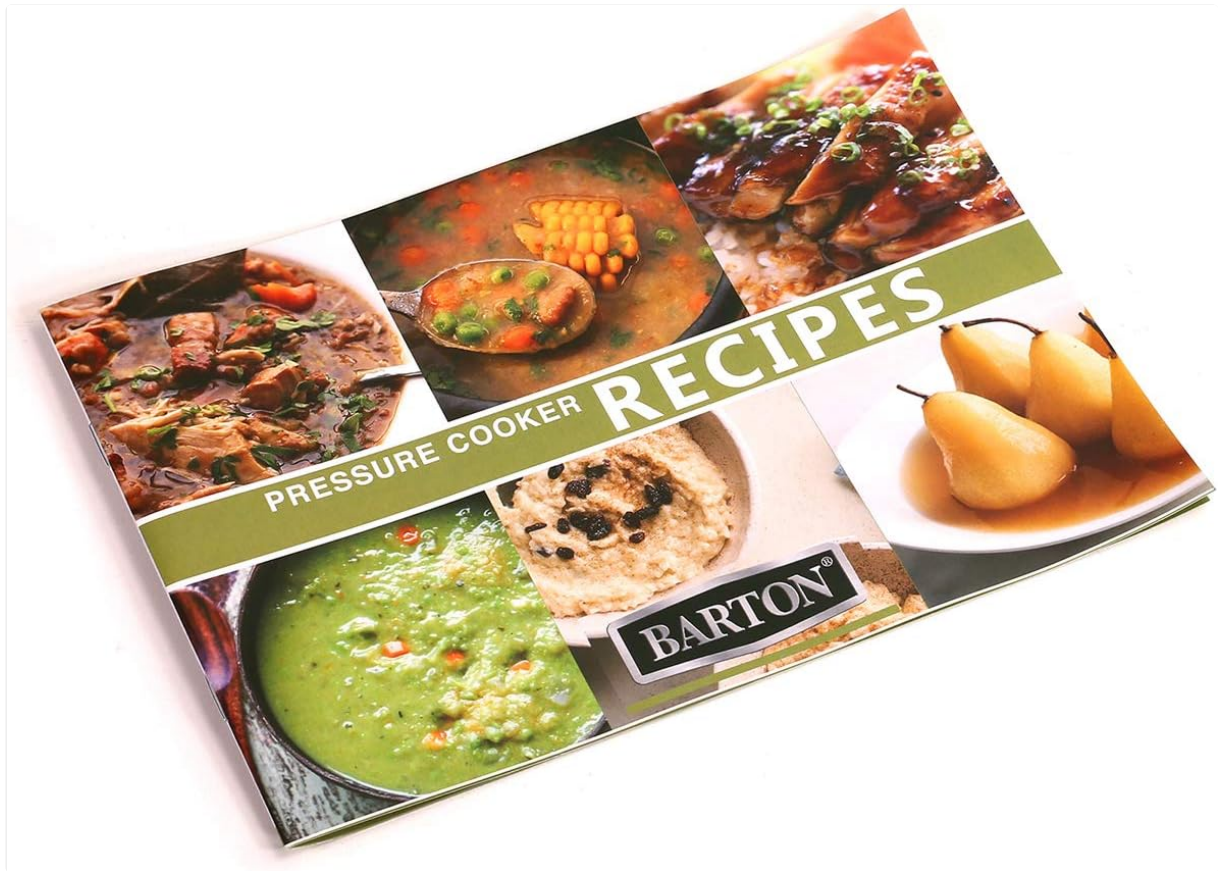


Image: The base of the pressure cooker, displaying symbols for compatibility with various stovetop types, including induction.

RECIPE BOOK

Your Barton 6 Quart Turbo Pressure Cooker includes a recipe book to help you get started with various pressure cooking dishes. Refer to this book for cooking times and ingredient suggestions.



Image: The included recipe book, featuring various dishes that can be prepared using the pressure cooker.

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact Barton customer service. Refer to the product packaging or the official Barton website for the most current contact details.

Online Support: Visit the Barton Store on Amazon for additional product information and support resources.