

BERGNER BGIN-7854

Bergner Trimax Triply Stainless Steel Pressure Cooker Multi Combo User Manual

Models: 2L, 3L, 5L Cookers (BGIN-7854)

INTRODUCTION

This manual provides essential instructions for the safe and efficient use, maintenance, and care of your Bergner Trimax Triply Stainless Steel Pressure Cooker Multi Combo. This set includes 2-liter, 3-liter, and 5-liter pressure cookers, designed for versatile cooking needs. Please read all instructions carefully before first use and retain this manual for future reference.

PRODUCT OVERVIEW

The Bergner Trimax Triply Stainless Steel Pressure Cooker Combo is crafted for durability and optimal cooking performance. Each cooker features a tri-ply construction for even heat distribution and is compatible with various heat sources.

Components Included:

- One 2-liter Triply Stainless Steel Pressure Cooker
- One 3-liter Triply Stainless Steel Pressure Cooker
- One 5-liter Triply Stainless Steel Pressure Cooker
- One Glass Lid (compatible with the 2L cooker, or as specified)



Image: The Bergner Trimax Triply Stainless Steel Pressure Cooker Multi Combo, showcasing the 2L, 3L, and 5L cookers.

Key Features:

- **Tri-Ply Stainless Steel Construction:** Ensures even heat distribution and durability.
- **Induction and Gas Stove Ready:** Versatile for use on all cooktops.
- **Outer Lid Design:** Traditional and secure outer lid mechanism.
- **Silicone Gasket:** Provides a tight, leak-proof seal for efficient pressure cooking.
- **Bakelite Handle with Stainless Steel Flameguard:** Offers a heat-resistant, comfortable grip.
- **Inside Laser Measuring Scale:** For precise cooking measurements.
- **Dishwasher Safe:** For convenient cleaning.

LAYERS OF PERFECTION

Triply Construction



| Stainless Steel Interior
SS 304

| Pure Aluminium
Core

| Stainless Steel Exterior
SS 430

ONLY COOKER*

Image: Diagram illustrating the tri-ply construction of the cooker, featuring stainless steel interior (SS 304), pure aluminum core, and stainless steel exterior (SS 430).



Revolutionary RIVETLESS TECHNOLOGY



Image: Close-up view highlighting the rivetless technology used in the cooker's construction, ensuring durability and ease of cleaning.

SAFETY INSTRUCTIONS

Always follow these basic safety precautions when using your pressure cooker:

- Read all instructions before use.
- 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.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than intended.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Never force open a pressure cooker. Make sure internal pressure is completely reduced before opening. See "Operating Instructions".
- 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. 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 device for clogging before use.
- Use only Bergner replacement parts.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check all parts for any damage. Do not use if damaged.
3. **Initial Cleaning:** Before first use, wash all parts (cooker body, lid, gasket, weight valve) with warm soapy water. Rinse thoroughly and dry.
4. **Gasket Placement:** Ensure the silicone gasket is properly seated in the lid groove.
5. **Handle Check:** Verify that the Bakelite handles are securely attached.

OPERATING INSTRUCTIONS

1. Filling the Cooker:

- Add food and liquid to the cooker. Ensure the liquid level is sufficient for pressure cooking.
- Do not fill above the MAX fill line (2/3 full). For foods that expand, do not fill above the 1/2 mark.

EASY TO MEASURE

Measuring scale inside the utensil



Image: Interior view of the pressure cooker showing the laser-etched measuring scale for precise liquid and food levels.

2. Closing the Lid:

- Align the lid with the cooker body.
- Place the lid on the cooker and rotate the handle until it locks securely into place. Ensure the lid is properly sealed and cannot be opened without releasing pressure.

3. Heating and Pressure Building:

- Place the cooker on a suitable heat source (gas, induction, ceramic, halogen).
- Heat on high until steam starts escaping from the vent pipe and the pressure indicator rises.
- Once the pressure indicator rises, place the weight valve on the vent pipe.
- Reduce heat to maintain a steady flow of steam from the weight valve. Begin timing your cooking from this point.



SUITABLE FOR ALL HEAT SOURCES



INDUCTION



GAS



VITRO-
CERAMIC



HALOGEN



Image: Bergner pressure cooker in use on a gas stove, demonstrating its compatibility with various heat sources including induction, gas, vitro-ceramic, and halogen.

4. Releasing Pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. Pressure will gradually decrease. This method is ideal for foods that benefit from continued cooking.
- **Quick Release (under cold water):** For faster pressure release, place the cooker under cold running water, avoiding the vent pipe and safety valve, until the pressure indicator drops. This method is suitable for delicate foods.
- **Manual Release (using weight valve):** Carefully lift the weight valve using a utensil to release steam. Keep hands and face away from the steam.
- **Important:** Never attempt to open the lid until the pressure indicator has fully dropped and no steam is escaping.

5. Opening the Lid:

- Once all pressure is released, rotate the lid handle to unlock and carefully lift the lid away from you to avoid residual steam.

MAINTENANCE AND CLEANING

- **Daily Cleaning:** After each use, wash the cooker body, lid, gasket, and weight valve with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Dishwasher Safe:** The cooker body and lid are dishwasher safe. However, hand washing is recommended for the gasket and weight valve to prolong their lifespan.
- **Gasket Care:** Regularly inspect the silicone gasket for cracks or damage. Replace if necessary to ensure a proper seal.
- **Vent Pipe:** Ensure the vent pipe is clear of any food particles before each use. Use a small brush if needed.
- **Storage:** Store the cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly closed, gasket damaged/misplaced, insufficient liquid, vent pipe clogged.	Ensure lid is securely locked. Check and reposition/replace gasket. Add more liquid. Clean vent pipe.
Steam leaking from lid.	Gasket worn out or improperly seated, lid not closed correctly, rim of cooker dirty.	Check gasket for damage and proper seating. Ensure lid is securely locked. Clean cooker rim.
Lid cannot be opened after cooking.	Residual pressure inside the cooker.	Do not force. Ensure all pressure is released (pressure indicator must be down). If necessary, run cold water over the lid (avoiding the vent).
Food is undercooked or overcooked.	Incorrect cooking time or heat setting.	Adjust cooking time and heat according to recipe and food type. Ensure steady steam release during cooking.

SPECIFICATIONS

Brand: BERGNER

Model Number: BGIN-7854

Capacity: 2L, 3L, 5L (Total combined capacity: 10 litres)

Material: Triply Stainless Steel (SS 304 interior, Pure Aluminium core, SS 430 exterior)

Color: Silver

Finish Type: Glossy

Product Dimensions (Overall): Approximately 49D x 28W x 28H Centimeters

Item Weight (Overall): Approximately 6.9 Kilograms

Special Features: Dishwasher Safe, Gas Stovetop Compatible, Induction Compatible Base

Country of Origin: India

WARRANTY AND SUPPORT

Your Bergner Trimax Triply Stainless Steel Pressure Cooker Multi Combo comes with a **5-year warranty**

against manufacturing defects. Please retain your purchase receipt as proof of purchase.

For warranty claims, technical assistance, or any product-related inquiries, please contact Bergner customer support through their official website or the retailer where the product was purchased.

Manufacturer: Bergner Impex (India) Pvt. Ltd.

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