

MICHELANGELO 810006

MICHELANGELO Stainless Steel 8.5 Quart Pressure Cooker Instruction Manual

MODEL: 810006

Introduction

This instruction manual provides essential information for the safe and efficient use of your MICHELANGELO Stainless Steel 8.5 Quart Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.

Product Overview

The MICHELANGELO 8.5 Quart Pressure Cooker is designed for quick and healthy meal preparation, reducing cooking time by up to 70% while preserving nutrients. It features a durable stainless steel construction, a one-hand locking system, and precise pressure control. This versatile appliance can function as a pressure cooker, stock pot, or steamer.



Figure 1: MICHELANGELO 8.5 Quart Pressure Cooker and included accessories.

Setup and First Use

1. **Unpacking:** Carefully remove all components from the packaging. Verify that all parts listed in the "Package Contents" section are present.
2. **Initial Cleaning:** Before first use, wash the pot, lid, steamer basket, and glass lid with warm, soapy water. Rinse thoroughly and dry completely. The pot body is dishwasher-safe, but the pressure cooker lid should be hand-washed to protect its mechanisms.
3. **Lid Assembly:** Ensure the silicone sealing ring is correctly seated inside the pressure cooker lid.
4. **Familiarization:** Practice opening and closing the lid without food to understand the one-hand locking mechanism.

Operating Instructions

One-Hand Locking System

The pressure cooker features an intuitive one-hand locking system for ease of use. To close, align the lid with the pot and twist the handle until it locks securely. To open, ensure all pressure is released, then twist the handle to unlock and lift.

One-Hand Operation

Open and close with an easy twist



Figure 2: Demonstrating the one-hand operation for opening and closing the pressure cooker lid.

Pressure Control and Cooking

This pressure cooker allows for precise temperature and pressure control. Adjust the pressure regulator on the lid to select the desired pressure level (e.g., 60kPa for delicate foods, 100kPa for hard/fibrous foods). Always refer to your recipe for specific pressure and cooking times.

- **Filling Capacity:** Do not fill the pressure cooker more than 2/3 full. For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.
- **Heat Source:** Compatible with induction, gas, ceramic, halogen, and electric stovetops. Use medium to low heat once pressure is reached.
- **Pressure Release:** After cooking, allow pressure to release naturally or use the quick-release method by carefully turning the pressure regulator. Always ensure the pressure indicator has dropped before attempting to open the lid.

Save Time & Energy

Cooks **70%** faster, uses less energy



Figure 3: The pressure cooker in use, highlighting its efficiency.

Versatile Cooking Modes

Your MICHELANGELO pressure cooker is a 3-in-1 appliance, functioning as a pressure cooker, a stock pot, and a steamer. Use the included glass lid for conventional cooking or the steamer basket for healthy steaming.



Versatile Cooker



Figure 4: The pressure cooker's versatility as a pressure cooker, stock pot, and steamer.

Safety Features

The MICHELANGELO pressure cooker incorporates multiple safety features to ensure secure operation:

- **Automatic Locking:** The lid automatically locks when pressure builds.
- **Pressure Release Valve:** Excess steam is released to maintain stable pressure.
- **Overpressure Vent:** Vents overpressure with an alert if necessary.
- **Safety Window:** Protects against overpressure.
- **Visual Indicators:** Markings are visible when unsealed, and the valve resets when safe to open.



Worry-Free Use

Six-fold safety protection design ensures safe operation every time



Figure 5: Overview of the six-fold safety protection system.

Official Product Video: Operation Overview

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Video 1: This video provides a visual guide to the MICHELANGELO Pressure Cooker's key features, including its one-hand operation, pressure adjustment, and versatile cooking capabilities. It demonstrates how to open and close the lid, set pressure, and use it for various cooking tasks like canning, steaming, and preparing pasta.

Maintenance and Cleaning

- **Pot Body:** The stainless steel pot body is dishwasher-safe for convenient cleaning.
- **Pressure Cooker Lid:** The pressure cooker lid, with its intricate mechanisms and sealing ring, should be hand-washed with warm, soapy water. Do not place the pressure cooker lid in the dishwasher to

prevent damage to its components.

- **Sealing Ring:** Regularly inspect the silicone sealing ring for wear or damage. Replace if necessary to maintain proper pressure.
- **Pressure Valve:** Ensure the pressure valve and vents are clear of food debris after each use.



Figure 6: The pot body is dishwasher safe for easy cleaning.

Troubleshooting

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

- **Pressure Not Building:**
 - Ensure the lid is properly sealed and locked.

- Check that the silicone sealing ring is correctly positioned and not damaged.
- Verify that the pressure regulator is set to the desired pressure level.
- Confirm that the heat source is adequate.

- **Steam Leaking from Lid:**

- Check the sealing ring for proper placement or damage.
- Ensure the lid is clean and free of food particles that might obstruct the seal.

- **Lid Cannot Be Opened:**

- Do not force the lid open. Ensure all internal pressure has been fully released. The pressure indicator must be completely down.
- If using the quick-release method, ensure sufficient time has passed for pressure to dissipate.

For further assistance, please contact customer support.

Specifications

Feature	Detail
Brand	MICHELANGELO
Model Number	810006
Capacity	8.5 Quarts (approx. 8 Liters)
Material	Stainless Steel
Color	Cream
Product Dimensions	14"D x 11.5"W x 7"H
Item Weight	6.64 pounds
Special Features	Electric Stovetop Compatible, Gas Stovetop Compatible, Induction Compatible Base, Locking Lid

Warranty and Support

For warranty information and customer support, please refer to the official MICHELANGELO website or contact their customer service directly. You can also visit the [MICHELANGELO Store on Amazon](#) for additional product details and support resources.