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› BergHOFF Leo Vita Stainless Steel Pressure Cooker 6qt. Instruction Manual

## Berghoff 3950676

# BergHOFF Leo Vita Stainless Steel Pressure Cooker 6qt. Instruction Manual

Model: 3950676

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient use, maintenance, and care of your BergHOFF Leo Vita Stainless Steel Pressure Cooker 6qt. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

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**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.
- Exercise extreme caution 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. Ensure unit is properly closed before operating.
- Never force the pressure cooker open. Ensure internal pressure is completely released before opening.
- 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.
- Ensure the pressure valve and safety features (lid lock system, open-lid regulator, overpressure plug) are clean and free from obstruction before each use.
- Use only BergHOFF genuine replacement parts.

## PRODUCT OVERVIEW

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The BergHOFF Leo Vita Stainless Steel Pressure Cooker 6qt. is designed for efficient and safe cooking. Familiarize yourself with its components:



Image: The BergHOFF Leo Vita Stainless Steel Pressure Cooker 6qt. showing its main body, lid with pressure regulator, and ergonomic side handles.

- **Pot Body:** High-quality stainless steel construction with interior capacity markings.
- **Lid:** Features a locking system, pressure regulator, and overpressure plug for safety.
- **Handles:** Ergonomic, stay-cool handles for safe and comfortable handling.
- **Capsuled Base:** Provides fast and even heat distribution, compatible with all cooktops including induction.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body and lid (excluding the pressure valve assembly) with warm soapy water. Rinse thoroughly and dry. Hand wash the pressure lid with warm soapy water and a non-abrasive sponge.
3. **Familiarization:** Read through this manual to understand all components and safety features.

## OPERATING INSTRUCTIONS

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### 1. Preparing Food and Liquid

- Add desired ingredients and liquid to the pressure cooker.
- Ensure the liquid level is at least 1 cup (250ml) to generate sufficient steam.
- Do not fill the cooker more than 2/3 full. For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.

### 2. Closing the Lid

- Align the lid with the pot body according to the markings.
- Rotate the lid clockwise until it locks securely into place. Ensure the lid lock system is engaged.
- Verify that the pressure regulator is set to the desired pressure setting or sealed position, as per your recipe.

### 3. Heating and Pressure Build-up

- Place the pressure cooker on a suitable heat source (gas, electric, induction, etc.).
- Set the heat to high. Steam will begin to escape from the pressure valve as pressure builds.
- Once the desired pressure level is reached (indicated by the pressure indicator rising), reduce the heat to maintain a steady, gentle steam release.
- Begin timing your recipe from this point.

### 4. Releasing Pressure

After cooking, pressure must be released before opening the lid. There are generally three methods:

- **Natural Release:** Remove the cooker from heat and allow pressure to dissipate naturally. This is suitable for foods that benefit from additional cooking time, like stews and roasts. This can take 10-30 minutes.
- **Quick Release:** For foods that require precise cooking times, carefully move the pressure regulator to the "vent" or "release" position. Steam will escape rapidly. **WARNING:** Keep hands and face away from escaping steam.
- **Cold Water Release (for specific models/recipes):** Only if specified in your recipe or cooker instructions, run cold water over the rim of the lid. Do not submerge the entire cooker.

The lid cannot be opened until all pressure has been released and the pressure indicator has dropped completely.

### 5. Opening the Lid

- Once the pressure indicator has dropped and no steam is escaping, gently turn the lid counter-clockwise to unlock it.
- Lift the lid away from you to avoid any residual steam.

## MAINTENANCE AND CLEANING

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- **Pot Body:** The stainless steel pot body is dishwasher safe. For best results, wash with warm soapy water and a soft

cloth or sponge.

- **Lid:** Hand wash the pressure lid with warm soapy water and a non-abrasive sponge. Do not immerse the entire lid assembly in water, especially the pressure valve components, unless specifically instructed for deep cleaning.
- **Gasket/Sealing Ring:** Remove the sealing ring from the lid after each use for thorough cleaning. Wash with warm soapy water, rinse, and dry. Ensure it is properly seated before reassembling.
- **Pressure Valve:** Regularly check the pressure valve and overpressure plug for food particles or blockages. Clean with a small brush or toothpick if necessary. Ensure all safety mechanisms are clear and functional.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; insufficient liquid; pressure regulator not set correctly; gasket worn or misplaced.	Ensure lid is locked; add more liquid; check regulator position; inspect and reposition/replace gasket.
Steam escaping from lid edges.	Lid not properly sealed; gasket dirty, damaged, or misplaced.	Re-seat lid; clean or replace gasket.
Lid cannot be opened after cooking.	Residual pressure inside.	Ensure all pressure is released (pressure indicator must be down). Do not force open.
Food is undercooked.	Insufficient cooking time; pressure not maintained.	Increase cooking time; ensure heat is adjusted to maintain pressure.

## SPECIFICATIONS

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- **Model Number:** 3950676
- **Capacity:** 6 quarts
- **Material:** Premium-grade Stainless Steel
- **Compatibility:** All cooktops including induction, glass top electric, gas, halogen, vitro-ceramic, and downdraft cooktops.
- **Item Weight:** 8.8 ounces
- **Package Dimensions:** 14.02 x 9.84 x 9.29 inches
- **Manufacturer:** BergHOFF

## WARRANTY AND SUPPORT

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For warranty information or customer support, please refer to the documentation included with your purchase or visit the official BergHOFF website. If you have questions or require assistance with your pressure cooker, please contact BergHOFF customer service.

This product is subject to a return policy of 30 days for refund or replacement, as per retailer terms.

