

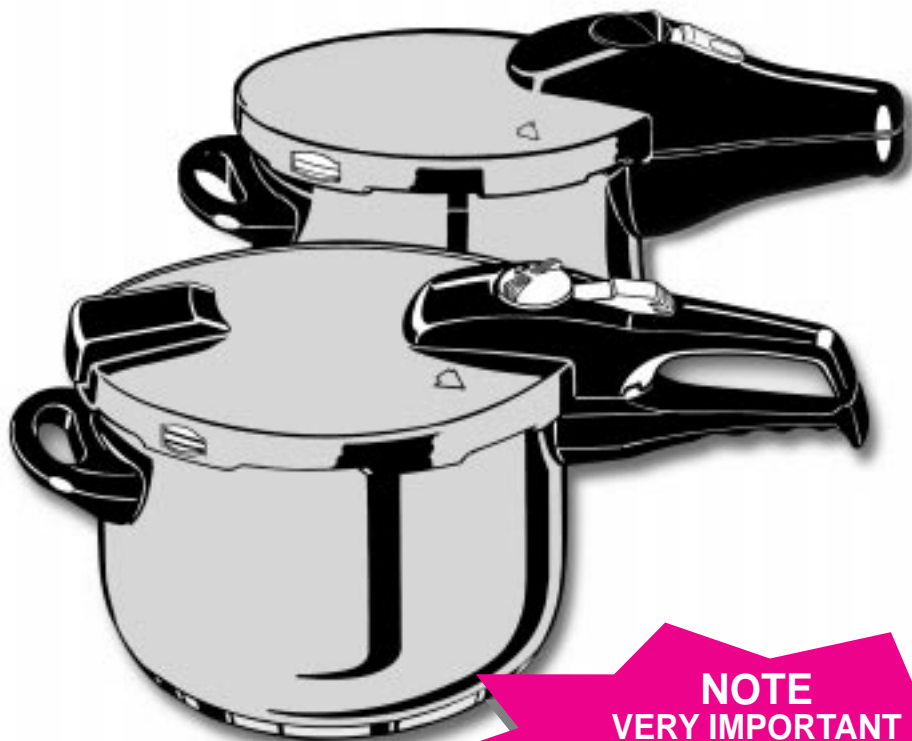


Magefesa

SUPER FAST PRESSURE COOKER

INSTRUCTION MANUAL

Mod.: FAVORIT
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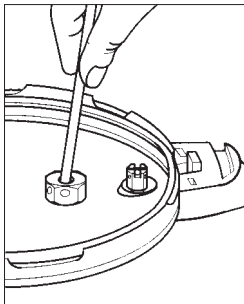
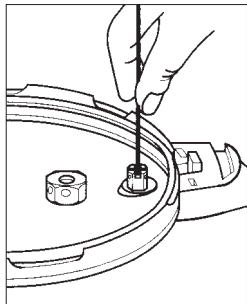


NOTE
VERY IMPORTANT

PRIOR TO USING
PLEASE READ INSTRUCTIONS CAREFULLY



¡ATTENTION! VERY IMPORTANT



PRIOR TO EACH USE

STEAM PIPE

Remove the lid counterweight and check from the inside part of the lid, that the steam pipe orifice is completely clean.

Otherwise, clean using a thin rod (Fig. 1).

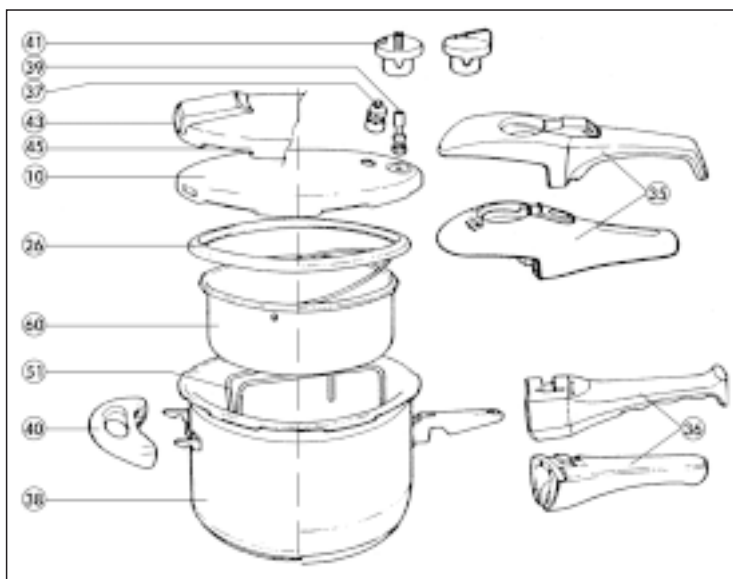
PRESSURE RELEASE VALVE

Check that it functions correctly by pressing the valve bolt with a rod, from the inside part of the lid. If it moves, then it is correct (Fig. 2).

FILL LEVELS

- For safety reasons the maximum filling capacity of the pressure cooker is 2/3 of its real capacity.
- When cooking starchy foods, which produce foam (such as chick peas, lentils, pasta, rice or vegetables) fill pressure cooker to no more than 1/2 of its real capacity to avoid obstruction of the aforementioned safety valves .
- The minimum amount of liquid to be used in the pressure cooker is 1/4 litre.

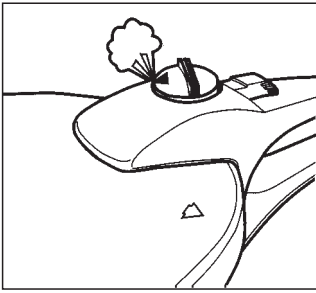
1) DESCRIPTION OF THE SUPER RAPID PRESSURE COOKER



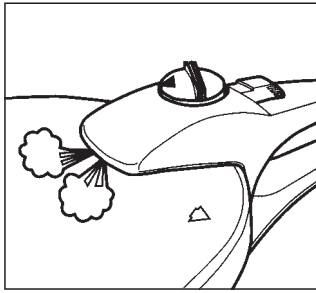
- 10 Lid
- 26 Sealing gasket
- 35 Lid handle
- 36 Body handle
- 37 Pressure release valve
- 38 Body
- 39 Steam pipe
- 40 Body side handle
- 41 Counterweight
- 43 Trim
- 45 Lid with support

SOLD SEPARATELY

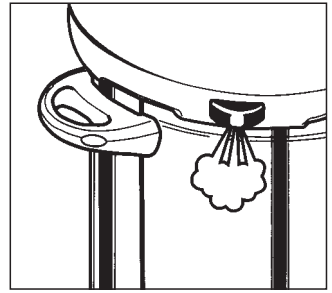
- 51 Basket Support (Optional)
- 60 Basket (Optional)



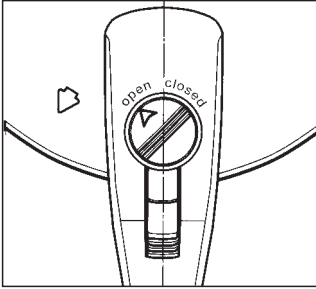
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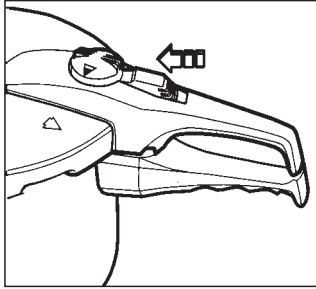
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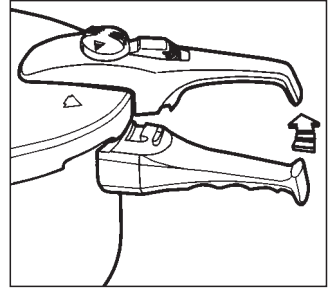
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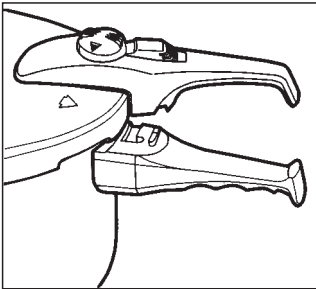
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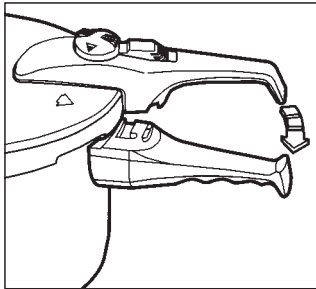
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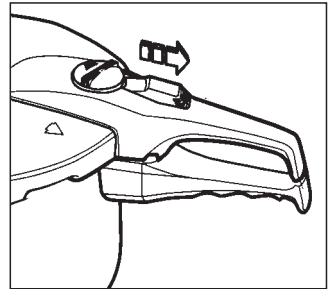
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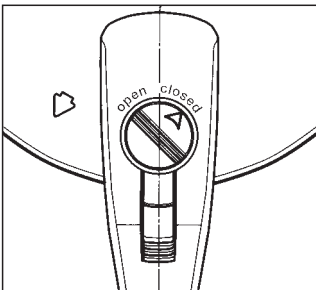
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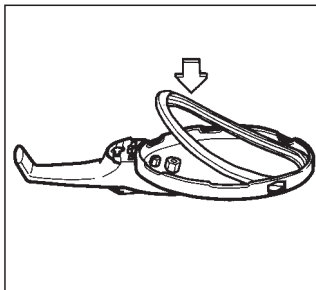
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J



L

2) ADVANTAGES OF MAGEFESA SUPER RAPID PRESSURE COOKER

• MORE SPEED

Specially designed to cook as quickly as possible preserving the vitamins and flavours of the food.

.. MORE ECONOMY

Since it cooks rapidly this means any kind of energy used in the kitchen can be economised on.

... MORE SAFETY

MAGEFESA has achieved the distinction of being the safest pressure cooker in the market. Please help us to continue being so by refusing any spare part, which is not an original one (in particular the "Sealing gasket"), that may alter this security.

• TRIPLE SECURITY

This pressure cooker is equipped with three safety systems:

1 - Counterweight

This maintains the working pressure of the pressure cooker at all times, allowing the excess steam to exit (Fig. A).

2 - Pressure release valve

Comes into function when excess pressure is generated (Fig. B). If this valve is functioning it is because the "Steam pipe" is obstructed. Remove the pressure cooker from the heat source and clean it (Fig. 1).

3 - Lid window

Should both internal security devices become obstructed, the lid window will allow the gasket to expand sufficiently to allow all the steam to escape (Fig. C).

If this happens take it to the nearest Technical Assistance Service outlet. It is necessary to revise the previously mentioned safety systems.

The "Sealing gasket" is manufactured with special materials that enable this security system to work. If you use non-original ones, you run the risk to cancel out this safety system.

3) HOW TO USE THE PRESSURE COOKER

- Never leave the pressure cooker unattended. Always pay attention to the steam coming out of the "Counterweight".
- The pressure cooker must have water inside, in order to obtain pressure. It cannot be used with oil alone.
- Never make any modifications to the safety systems, nor use any imitation "Sealing gaskets", or any non-original MAGEFESA spare parts.
- Before opening the pressure cooker after cooking gently move it to avoid scalding injury.

• HOW TO OPEN THE PRESSURE COOKER

- Rotate the "Counterweight" to the OPEN position (Fig. D). Press the "Pushbutton" forwards (Fig. E) and holding it pressed, turn the lid clockwise to the limit (Fig. F).

• HOW TO CLOSE THE PRESSURE COOKER

- Place the lid on top of the body, so that the arrow engraved on the lid is aligned with the arrow located in the centre of the "Body handle", making sure the lid is properly fitted on the body (Fig. G).
- Then turn the lid clockwise to its limit (Fig. H), with both the "Counterweight" and the "Pushbutton" in OPEN position.
- Move the "Pushbutton" all the way back (Fig. I) and turn the "Counterweight" to the CLOSED position (Fig. J).
- **This pressure cooker is equipped with a device that prevents it from gaining pressure, if it is not well closed.**

• COOKING WITH THE PRESSURE COOKER

- Place the pressure cooker over the heat source regulated to maximum.
- Cooking times are calculated from the time when steam starts to come out from the "Counterweight".
Reduce the heat intensity to a setting enough to keep a small amount of steam escaping the "Counterweight".

- While cooking it is **NORMAL** to observe small amounts of steam coming out of the safety valves.
- If you use a gas burner make sure the flame is adjusted from the beginning, and the pressure cooker is placed centrally on the burner, so that the flame does not extend beyond the base. In this way, you save energy and prevent deterioration of handles and "Sealing gasket".

• END OF COOKING TIME. OPENING THE PRESSURE COOKER

- Once the cooking time is finished, remove the pressure cooker from the heat source, even if it has been switched off.
DO NOT SINK THE PRESSURE COOKER UNDER WATER.
- Place the "Counterweight" in **OPEN** position, and leave it in this position until all the steam comes out from the inside. Then, proceed to open it.
- Hold the "Pushbutton" in the **OPEN** position (Fig. D) and turn the lid clockwise as far as possible.

Never force the lid open.

4) PRACTICAL ADVICES

Energy will be saved, if once the heat source has been switched off, the pressure cooker is left on the stove thereby taking advantage of its residual heat until the pressure drops.

In case a lot of steam comes out of the lid or through the "Counterweight", it may be because the pressure cooker has not been well closed. It could be for several reasons.

- a) The lid has not reached the limit on closure.
- b) The "Pushbutton" is in the forward position or the "Counterweight" is in the **OPEN** position.
- c) The "Sealing gasket" has not been properly placed in the lid.
- d) The "Sealing gasket" is worn. It must be replaced with a MAGEFESA original once.

5) CLEANING & MAINTENANCE

In order to keep your MAGEFESA pressure cooker looking like new, we recommend washing each of its component parts with warm water, after each use, following the instructions set out below:

A) LID

- Never put the lid in the dishwasher.
- Clean the "Steam pipe" orifice with a thin rod (Fig. 1), and the "Pressure release valve" by pressing the bolt with a rod (Fig. 2). Then, let warm tap water run through both of them.

B) BODY

- Wash in the sink or dishwasher as you would other cookware.
- Sometimes, depending on food and additives used while cooking, as well as the lime content of water, **gold-coloured or bluish** spots may appear on the bottom. These are mineral deposits on the steel and do not affect its properties in any way.

All spots can be removed by boiling water with a small amount of vinegar or lemon juice in the pot and rinsing the pressure cooker thoroughly afterwards.

Never use corrosive or abrasive detergent like bleach, tomato sauce or salt water for long periods of time inside to avoid corrosion.

C) SEALING GASKET

- It is special, made of long lasting Silicone (**superior to 500 hours of operation**). Remove it from its position in the lid and clean it after every use. Once it is dry, put it back in place (Fig. L).
- Routinely check for signs that replacement may be necessary. Always use original MAGEFESA replacement parts, in order to avoid loss of steam and assure its correct functioning.

The "Silicone gasket" needs to be replaced, when, due to frequent use, the pressure cooker starts to lose steam from the rim of the lid and does not gain pressure.

**ALWAYS USE ORIGINAL
MAGEFESA SPARE PARTS.**

¡FOR YOUR OWN SAFETY!

6) ORIENTATIVE COOKING TIMES

- The cooking system of this pressure cooker reduces energy consumption to a minimum and requires less water than other cooking systems, including the traditional or conventional
- **Times given must be counted from the time the “Counterweight” starts to release steam.** Cooking times are meant only as a guideline and they can vary according to personal taste, size and temperature of the heat source, size of the pieces that are put into the pressure cooker, and the cut and grade of meat.

<u>SOUPS</u>	minutes	<u>VEGETABLES</u>	minutes	<u>MEAT</u>	minutes
Garlic	4	Broccoli	1	Stews	15
Rice	6	Artichokes	6	Veal ragout	20
Onion	4	Runner beans	6	Sirloin beef steak	16
Chicken	6	Cabbage	5	Roasted meat round	22
Noodles with ham	5	Brussel sprouts	4	Shepherdess lamb	12
Pasta	5	Cauliflower	5	Chicken in tomato	
Fish	5	Asparragus	7	and pepper sauce	13
Vegetables (Juliana)	5	Carrots	6	Chicken in Sherry	9
		Leeks	4	Chicken fricassee	15
<u>SAUCES</u>		Spinach	4	Rabbit Lyonnaise	12
Tomato	6	Broad beans	4	Meat balls	12
Biscay	12			Tripe	30
Spanish	8	<u>PULSE VEGETABLES</u>		Pig's trotters	30
Huntress	4	Chick peas	20	Kidneys in sherry	6
Bordeaux	4	Red beans	15	Snails	16
		White beans	15	Quails in sauce	10
<u>PASTAS</u>		Lentils	12		
Macaroni	6			<u>DESSERTS</u>	
Spaghetti	5	<u>FISH</u>		Stewed apples	7
Rice with chicken	7	Squid	6	Apples in cider	3
White rice	7	Hake	4	Compôte	7
		Marmitako	10	Plums in wine	2
<u>PATATOES</u>		Steamed mussels	2	Pears cooked in wine	7
Steam cooked	6	Trout	4	Jam	8
Rioja style	6	Octopus	12	Crème caramel	5
With cod	7			Banana cake	2
Leek and potato	5				

CERTIFICATE OF GUARANTEE

SUPER RAPID PRESSURE COOKER Mod.....

SALES ESTABLISHMENT

NAME OF THE PURCHASER	STAMP
ADRESS	
TOWN	
PROVINCE	
DATE OF PURCHASE	



This pressure cooker is guaranteed to be free from defects in workmanship and materials for a period of two years from the date of the original purchase. During this period, the owner of this guarantee has the right to:

- Repairing of any defective product free of charge and of any damage caused by the defective item.
- In case the repairing is not satisfactory and the pressure cooker does not cover the optimal conditions to comply with its intended use, the owner of this guarantee has the right to replacement of the acquired pressure cooker in exchange of one with same features or return of the price paid.

NOT INCLUDED IN THE GUARANTEE:

- Consequences resulting from improper use of the pressure cooker: Not fulfilling strictly instructions described in the Instruction Manual related to the use, functioning, maintenance and cleaning, misuse and overheating.
- Repairing carried out by non-authorized personnel or placement of non-original spare parts, nor those parts that due to normal use suffer deterioration because of the use itself, like the silicone gasket and bakelite parts.

SUGGESTIONS:

If you have any doubts regarding how to use our pressure cooker or you think of any suggestions, do not hesitate to contact us, we will be pleased to attend you

This guarantee will only be effective, in the event of it being fully completed by the seller of the establishment, at the time of the purchase.

Section of the guarantee to be kept by the user