

PRESSURE COOKER

**VOLUME
7L i 4.5L**



**BODY
DIAMETER 22CM**

3 LEVELS OF
PROTECTION

1. One hand closing system

2. Red safety valve

3. Pressure control valve

4. Safety vent on the lid

5. Lid with rubber seal

6. Heat resistant pot handles

7. Pot

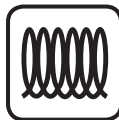
8. Heat accumulation bottom



If you want to maintain a healthy diet there is no better or faster way to prepare meals than in a pressure cooker. Cooking in a pressure cooker is 3 to 10 times faster than conventional.

BENEFITS OF PRESSURE POT COOKING

- Easier and faster preparation of healthy, tasty and juicy meals, preserving vitamins and minerals, keeping natural colours and aromas of food
- Up to 70% shorter cooking time leaves you more time to spend with family, for other activities or simply to rest.
- Pressure cooker bottom accumulates heat as cooking starts so you can lower the temperature and save energy by cooking over moderate heat
- Keeps prepared meals warm for several hours.
- Pressure cooker is usable with all stove tops including induction
- **Two levels of cooking:** gradual and fast, depending on what you cook, vegetable, fish, meat or legumes.
- One hand easy and safe open and close system.
- **Pressure cooker is provided with the following protections:** red safety valve, pressure control valve and safety vent on the lid.
- Laser printed volume marks on the inside showing 1/3 of the pot volume for minimum required fill and 2/3 of the pot volume for maximum permitted fill.
- Ergonomic handles made of stainless steel and Bakelite combination don't get hot during cooking and give safe feel.
- Packed in a colour gift box with use and care instructions Express on Click is an ideal present for any occasion.





USE INSTRUCTIONS

- 1 Press unlock button to unlock the lid. Take off the lid after you hear the unlock sound and see the control arrows.
- 2 Fill the pressure cooker up to minimum 1/3 and not over maximum 2/3 of the total volume as marked.
- 3 Put on the lid and press the lock button.

- 4 Place closed pressure cooker on the stove top at high heat. When vapour start coming out from the valve set heat to minimum. Cooking time starts at that point.
- 5 When cooking time elapses turn off the heat.
- 6 Let the vapour come out gradually changing position of the pressure valve from 2 to 1 and then from 1 to 0. Never move it from 2 to 0.
- 7 Unlock the lid and open the cooker only after vapour has come out completely and red safety valve fully in low position.

CARE INSTRUCTIONS

Always leave the pressure cooker to cool down before cleaning it.

Before first use and after each use clean well all the pressure cooker parts with warm water and detergent. Check all the parts from time to time.

Dry the pressure cooker with clean cloth before you put it back in place.

To remove residues of burnt food from the bottom leave the pot in warm water with some detergent for few minutes before you start to wash it.

NEVER USE abrasive cleaners or wire sponge to clean the pressure cooker.

Wash the pressure cooker lid only manually. Keep the pressure cooker in place open without the lid so that air could circulate.



