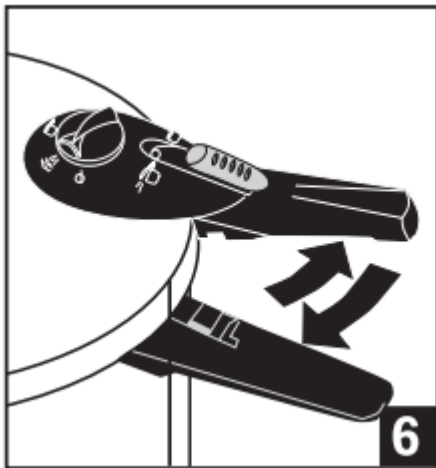


## Components and Features

**1. Pressure Cooker Pot:** Made of high-quality, heavy-gauge, 18/10 stainless steel. All cooking takes place in the pressure cooker pot.

**2. Lid:** Made of high-quality, heavygauge stainless steel. The lid must be properly locked in position in order to build sufficient pressure for cooking. The raised indentation on top of the lid, located to the left of the handle, allows you to easily align the lid to the cutout on top of the base handle when closing the pressure cooker (Fig. 6)

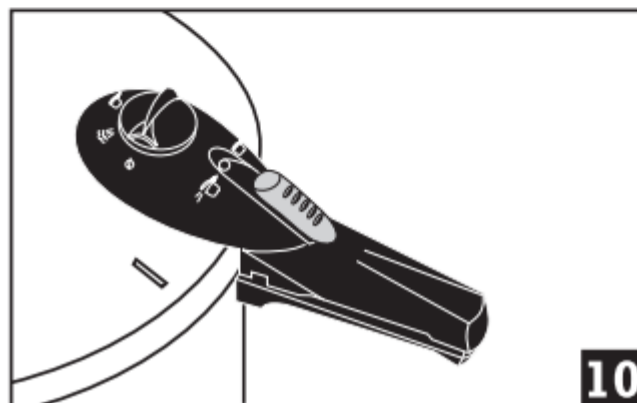
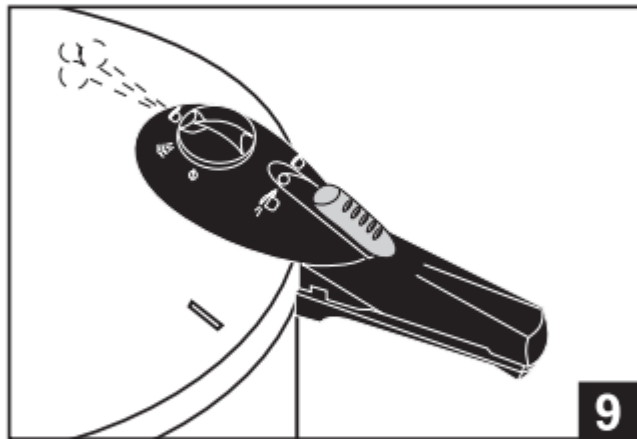
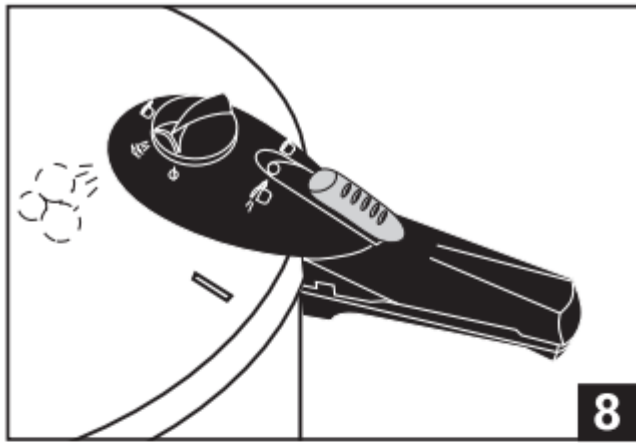





**3. Pot Handle:** Besides being used to move and carry the pressure cooker, the pot handle interlocks with the lid handle when the lid is turned clockwise. (Fig. 6)

**4. Lid Handle:** Used to remove the lid from the pressure cooker, the lid handle contains important components vital to the use of the pressure cooker. To reduce the risk of burns or spills, the lid and pot handle should be positioned so that it is turned inward towards the back of the stove, and does not extend over adjacent surface units or overhang over the edge of the stove top.

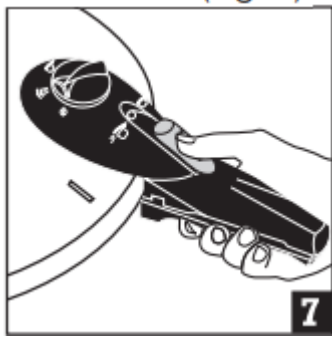
**5. Support Grip Handle:** The support grip handle provides greater stability when moving or carrying the pressure cooker

**6. Operating Valve:** This operating valve features a pressure setting (the picture of a pot), a steam release position (with a picture of steam), and an unlock position (picture of a circle with a line through it) (Figures 8-9-10). Note that the operating valve will not simply turn to the unlock position. See the Care and Cleaning section of this manual for instructions on how to turn the valve to the unlock position to remove it.



Selector's Position	Pounds of Pressure per Square Inch (psi)	Pressure level
	0	Unlock Position
	0	Steam Release Position
	15	High

**7. Pressure Lock:** The purple pressure lock allows you to lock the pressure cooker in order to build pressure when the lid is closed. To lock the pressure cooker, slide the pressure lock button up towards the lid. (Fig. 7).

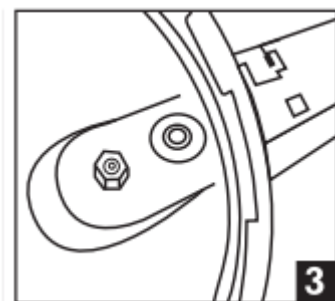


To unlock, slide the lock down towards the end of the handle.

For safety reasons, the unit will not build pressure if the pressure lock has not been pushed to the closed position. This measure guarantees that the cooker will never open while it's under pressure.

**8. Silicone Gasket:** In order to provide an air-tight seal, a silicone gasket is positioned around the underside of the lid. Never use the pressure cooker without the silicone gasket properly positioned. Do not use the pressure cooker with a worn or torn gasket, which should be replaced immediately. Contact the Fagor Customer Service Department at: 1-800-207-0806 or email . You can also purchase a gasket online at fagoramericaweb.com website.

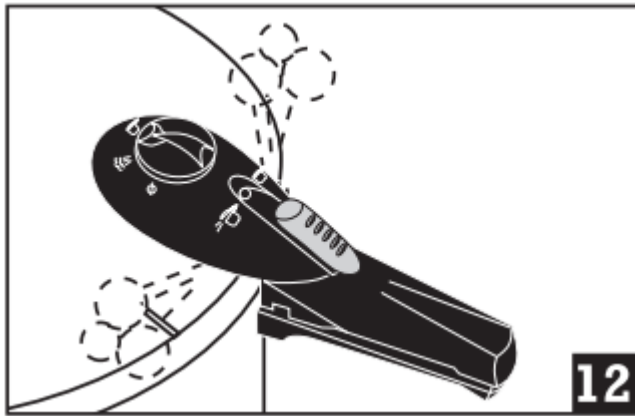
**9. Safety valve:** Located under the lid, the safety valve is activated in case of an excess pressure buildup (Fig. 3). The pressure cooker cannot be opened if there is still pressure inside the cooker.



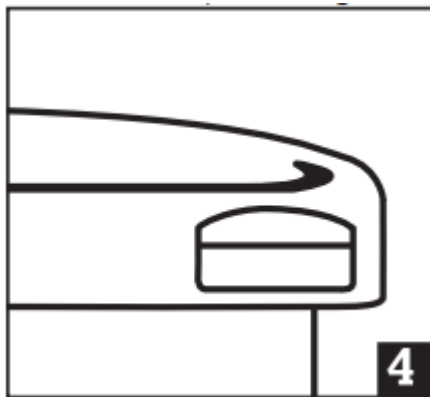
**10. Thermo Heat Conductive Base:** Since the objective of a pressure cooker is rapid cooking, the bottom of the pressure cooker pot has a thermo heat conductive base, comprised of three layers of metal. The first layer is stainless steel, which is safe for contact with food. In view of the fact that aluminum should not be in contact with food and it does not have magnetic properties, the aluminum middle layer is sandwiched between the two outer layers. Aluminum is the best heat conductor and therefore provides faster and more even heat distribution. The last layer is stainless steel with magnetic properties, making the pressure cooker compatible with induction cooking.

**11. Pressure Indicator:** The pressure indicator is the yellow tipped rod, located on top of the lid handle. It indicates whether there is pressure inside the cooker. As the pressure cooker heats and pressure builds, the pressure indicator will rise automatically producing a

slight amount of steam that escapes from the lid handle. (Fig. 12) If the pressure indicator is raised, there is pressure inside the cooker and the pressure cooker cannot be opened. The pressure lock on the lid will be blocked and will not slide to the open position. If the pressure indicator is not raised, there is no pressure inside the cooker, and you can safely open the lid.



**12. Safety Vent:** In case of high-pressure buildup, steam will be released through the safety vent cutout located in the rim of the lid (Fig. 4). The cutout in the handle of the pressure cooker is an emergency pressure release mechanism that should never become operative under normal use. If both pressure release valves become blocked due to over filling, for example, the pressure will tear the gasket and escape through this hole.



## Cooking with the Fagor SPLENDID Pressure Cooker

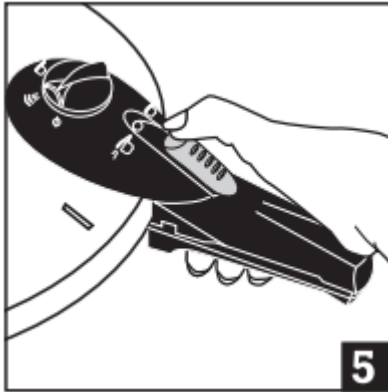
### Before the First Use

To open the pressure cooker, pull the pressure lock towards the end of the handle (Fig. 5) and slide the lid handle to the right (counterclockwise) holding the base handle with your left hand, and lifting the lid.

Before using the Fagor SPLENDID Pressure Cooker for the first time, wash all the parts and components with warm water and mild dishwashing soap. Rinse well and towel dry. The

pressure cooker pot is dishwasher safe. Fagor America recommends hand washing the pressure cooker lid and all its components.

Always remove the gasket when washing the lid. Wash the gasket with warm, soapy water; rinse well and towel dry. Cover the gasket with a thin coat of cooking oil (e.g., vegetable, olive, canola, etc.). Follow this procedure every time you wash the pressure cooker in order to extend the life of the gasket and to facilitate locking the lid in place.



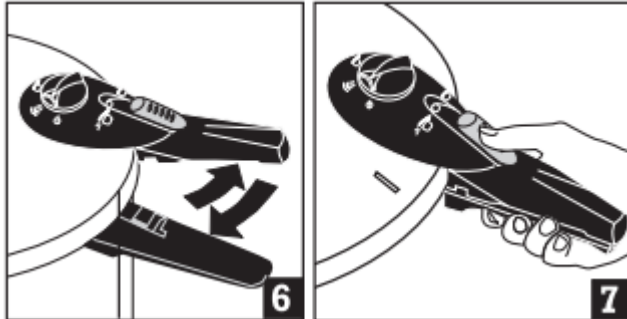
## Adding Food and Liquid

1. To cook with the Fagor SPLENDID pressure cooker, it is very important to use at least 1/2 a cup of liquid if you're cooking for 10 minutes or less, or 2 cups of water if you're cooking for more than 10 minutes; NEVER USE LESS. It is important to always use some cooking liquid in a pressure cooker since it is the liquid that creates the steam necessary to build the pressure. Without liquid the pressure cooker cannot build any pressure. You can use water, broth, wine or any other kind of liquid to cook, except oil. You can use oil to brown meat or soften onions directly in your pressure cooker before adding the rest of the ingredients, but the oil should never be the ONLY cooking liquid.
2. Never fill the pressure cooker more than two thirds full. It is necessary to leave enough space in the cooker for it to be able to build pressure. Fill only halfway when cooking with foods that will either expand in size and/or produce foam as they cook, such as dried beans or other legumes and grains. Also fill only halfway when preparing soups or stock.
3. You can add food and liquid directly into the pressure cooker, or, optionally, you can steam your food in a steamer basket (steamer baskets sold separately). To use a steamer basket, place a metal support trivet on the bottom of the pressure cooker, add at least half a cup of liquid, and place the steamer basket containing the food on top.

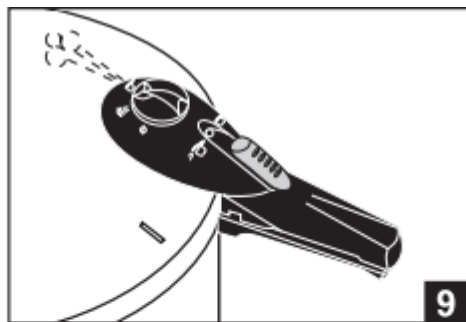
## Closing the Lid and Cooking

1. When you're ready to start cooking, place the lid on the pressure cooker pot by aligning the mark on the lid with the mark on the top of the pot handle (Fig. 6). Once these two marks are aligned, press the lid down lightly, then slide the lid handle to the left (clockwise), bringing the pot and lid handles together. Push the pressure lock button up towards the

center of the lid to lock it (Fig. 7). If you don't push the lock to the closed position, the cooker will not build any pressure. This is a safety measure designed to prevent accidental opening of the cooker while under pressure. The lock will block automatically as soon as the pressure indicator has risen, and will unblock only when the pressure indicator has dropped again.



2. Once the pressure cooker is locked, turn the operating valve to the pressure setting (Fig. 9 the picture of the pot). This is the only setting you can cook on; if you cook with the operating valve turned to the picture of the steam, the pressure cooker will not build pressure. The level of pressure reached is a high pressure, equivalent to 15 psi (15 pounds of pressure per square inch).



Selector's Position	Pounds of Pressure per Square Inch (psi)	Pressure level
	0	Unlock Position
	0	Steam Release Position
	15	High

3. Position the pressure cooker on the center of the stove burner. The Fagor SLENDID Pressure Cooker can be used on all types of burners including gas, electric, ceramic and induction. As to not discolor the sides of the pot, always adjust the burner so that when using gas, the flames remain under the base and do not extend up the sides. When cooking on an electric burner, select a burner the same diameter as the base or smaller.

4. Begin heating with the burner set on high heat (ELECTRIC STOVE USERS –SEE BELOW). When the pressure indicator has risen and steam starts to come out of the

operating valve for first time, lower the heat to maintain a gentle, steady stream of steam. At this moment, the COOKING TIME STARTS and you have to start timing your recipe. It is recommended that a kitchen timer be used to monitor the exact cooking time.

5. If at any time during cooking an excessive amount of steam is released by the operating valve, lower the burner heat to adjust and maintain the proper level of pressure. The steam should come out in a gentle, steady flow. If the steam is gushing or very forceful, lower the heat.

6. If the pressure drops or there is no steam coming out of the operating valve, raise the burner heat just until a gentle, steady stream of steam is released and can be maintained.

7. While cooking, never inadvertently shake the pressure cooker. This can cause the automatic valve to release steam, which will create a drop in pressure.

## NOTE TO ELECTRIC STOVE USERS

Since the coils on an electric stove retain heat for a long time, food often becomes overcooked when the burner is turned down for simmering (when cooking time is started). To compensate for that, you have two options:

**1. Two Burner Method:** Turn on two electric stove burners, one on high and other on low. Place your pressure cooker on the burner set to high, and bring to pressure. Once pressure has been achieved, move your cooker over to the burner set on low and start your pressure cooking time. Make sure the burner is not too low; there should always be some steam coming out of the operating valve. If there is no more steam coming out of the operating valve and/or the pressure indicator drops, raise the heat until steam starts coming out of the operating valve, and adjust the cooking time by 1 or 2 minutes.

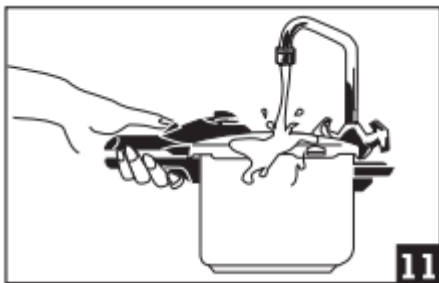
**2. One Burner Method:** Turn on one burner to medium heat and bring your cooker to pressure. Once pressure has been achieved and steam starts to come out of the operating valve, turn your burner to low and start your pressure cooking time. Make sure you don't lower your heat too much; there should always be some steam coming out of the operating valve. If there is no more steam coming out of the operating valve and/or the pressure indicator drops, raise the heat until steam starts coming out of the operating valve, and adjust the cooking time by 1 or 2 minutes.

## Releasing Pressure After Cooking

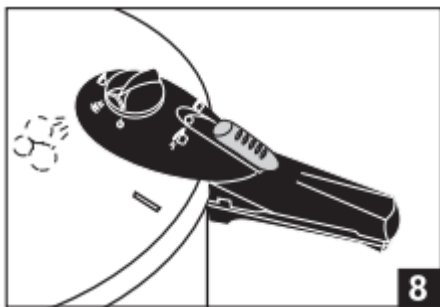
Always check your recipe to determine if the pressure cooker should be cooled down naturally or whether the quick release method should be used. The Fagor SPLENDID pressure cooker also features an automatic release position on the automatic valve that can be used for releasing pressure automatically when cooking foods such as stews, meats, poultry, soups. Do not use for vegetables or tender foods as this will result in overcooking.

**1. Natural Release Method:** To use this method, remove the pressure cooker from the hot burner and let the pressure drop and cool down naturally. Depending on the amount of food and liquid in the cooker, this method can take from 10 to 15 minutes. Once the pressure has been released completely and the pressure indicator has dropped, go to step # 4 in this section.

**2. Cold Water Release Method:** this method is used to release pressure as quickly as possible, and is primarily used for vegetables, seafood and other tender foods that can quickly overcook. To use this method, remove the pressure cooker from the burner, place in the sink and run cold tap water gently over the lid until steam dissipates and the pressure indicator is lowered (Fig 11). When putting the cooker in the sink, tilt it so the cold water will run down the sides of the cooker. Once the pressure has been released completely and the pressure indicator has dropped, go to step # 4 in this section. **NEVER IMMERSIVE THE PRESSURE COOKER IN WATER.**



**3. Automatic Release Method:** When using the automatic release method, turn the dial on the operating valve to the steam release position (steam drawing position, fig. 8), and the steam will be released automatically. Once the steam has totally been released and the pressure indicator has dropped, go to #4 in this section (below).



4. After all the pressure has been released and the yellow pressure indicator has dropped, slide the pressure cooker lock down towards the end of the handle (fig. 5). Hold the pot handle with your left hand and slide the lid handle to the right with your right hand. Even though you have already released the pressure, never open the pressure cooker towards your face since there may be intense cooking steam still inside the unit. To avoid the risk of scalding, let the droplets of condensed water drip back from the lid into the cooker.



5. Opening during cooking. If you should need to open the pressure cooker during the cooking process, it must be depressurized first as described in this section. We recommend using the automatic release method for this purpose, as this method will cool down your pressure cooker the least, hence aiding to build pressure again faster to continue cooking. The lid will be hot, so be careful when opening and closing it; to reduce the risk of burns, only touch the handles. Remember that you are interrupting the cooking process by opening the cooker; when you continue cooking, you must adjust the remaining cooking time and set the timer accordingly.

6. Never force the cooker open. It may only be opened if the pressure indicator has dropped into its socket completely and no more steam escapes when the safety lock is moved to the open position.

## Care and Cleaning

1. The Fagor SPLENDID Pressure Cooker is made of high-quality, heavy gauge, 18/10 stainless steel.

2. The pressure cooker pot is dishwasher safe, but the lid should be washed by hand with warm water, mild, dishwashing soap and a nonabrasive cleaning pad. Since the exterior of the pressure cooker has a mirror finish, if you wash it by hand do not use metal scouring pads or abrasive cleaners, which will scratch and possibly ruin the finish.

3. To remove stubborn stains and any discoloration in the interior of the pressure cooker, try adding the juice of half a lemon and 1 to 2 cups of water to the pressure cooker pot. Cook at high pressure for 15 minutes, then remove from heat. Let pressure release naturally, then wash as usual.

4. After cleaning, towel dry with a clean, soft kitchen cloth to retain the polished mirror finish.

5. In order to extend the life of the silicone gasket, remove after every use and wash with warm water and mild, dish washing soap. Rinse and dry well, then cover with a thin coat of vegetable oil before replacing. For increased safety and best results, the silicone gasket

should be replaced approximately every 12-15 months, depending on the usage. You can order a new gasket by calling Fagor Customer Service Number at: 1-800- 207-0806, or by going to the online shop section of our website

6. To store, **DO NOT LOCK THE LID IN PLACE**. Simply place the lid upside down on top of the pressure cooker pot. This will avoid the risk of a vacuum forming inside the cooker during storage, which would make the opening of the lid difficult. It will also prevent stale odors from forming inside the cooker.

7. Before using the Fagor **SPLENDID** pressure cooker, always check the handles, the base handle, support grip, and the lid handle to make sure that they are securely screwed in place. If not, tighten the handle screws with a screwdriver.

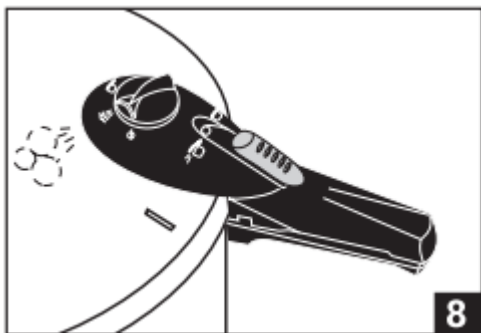
8. Replacement Parts: Only use authentic replacement parts manufactured and distributed by Fagor America, Inc. The use of any unauthorized parts and or attachments may cause unit failure and will void any warranty protection provided by the manufacturer. You can order spare parts by calling Fagor Customer Service Number at: 1-800-207-0806, or by going to the online shop section of our website

## **Cleaning the Operating Valve**

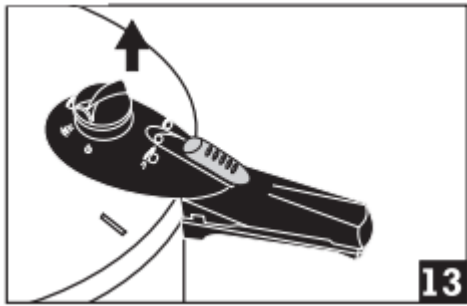
After every use, check to make sure that the operating valve is clear of any built-up particles. To do so, move the operating valve to the position shown in Fig. 8 and remove the valve (see detailed instructions below). Clean it by running water through it. Next, lift the lid up to the light and look through the hole under the operating valve. Make sure you can see through it and there are no food particles blocking it. If necessary, clean it with a small brush or pipe cleaner.

### **TO REMOVE THE OPERATING VALVE FOR CLEANING PURPOSES:**

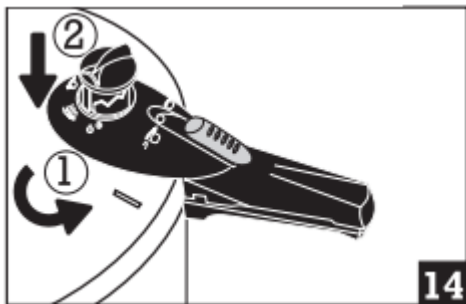
1. Turn the operating valve to the release pressure position (picture of the steam, see Fig. 8).



2. Gently lift the operating valve upward, not more than a quarter of an inch (Fig. 13).



3. As you are pulling the valve up, keep trying to turn it to the left, counterclockwise, toward the picture of the circle with the line through it. You are looking for a groove, once you find this groove the valve will allow you to turn to the unlock position (picture of the circle with the line through it, see Fig. 14).



4. Lift the valve upwards and out. Clean as instructed above.

#### **TO REPLACE THE VALVE AFTER CLEANING**

Point the vent in the valve to the unlock position. Place the valve in its socket and turn it to the right towards the steam release position. You will hear it click back into place as you turn it to the steam release position.

## **Troubleshooting**

In order to ensure best results when using the Fagor SPLENDID pressure cooker, be certain to read all of the instructions and safety tips contained in this owner's manual and all other printed materials provided by the manufacturer. The following are practical tips and solutions to some common problems you may experience when using the Fagor SPLENDID pressure cooker

PROBLEM	REASON	SOLUTION
<p>The lid got jammed while trying to slide it closed, and will not open or close.</p>	<p>If the instructions in the “Closing the Lid and Cooking” section of this manual were not followed carefully, the lid might get jammed while trying to close it.</p>	<p>If there is some resistance when attempting to slide the lid closed, do not force it. Stop, slide it back, lift the lid and try aligning the marks again as described in the “Closing the Lid and Cooking” section of this manual.</p> <p>If the lid jams, never try to force it closed. To un-jam try sliding the lid open again. If you cannot open it, please contact the Fagor Customer Service Department at: 1-800-207-0806 or email</p>
<p>There is water leaking from the lower handle while the cooker is building pressure.</p>	<p>While the pressure cooker is building pressure, a little water might drip from around the area of the pressure lock on the pot handle. The water comes from steam condensed on the inside of the lid. The dripping will stop when the pressure cooker reaches full pressure. However, if it’s a continuous leak, or does not stop after pressure has been reached, it might be for one of the following reasons:</p> <ol style="list-style-type: none"> <li>1. The nuts and screws on the handle have loosened.</li> <li>2. The gasket has not been oiled.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure the lower handle is screwed tight to the pot before using the pressure cooker or after the all pressure has been released. Tighten the screws with a screwdriver if necessary.</li> <li>2. Make sure you wash and dry your gasket after every use, and oil it regularly</li> </ol>



<p>Pressure does not build up (the visual pressure indicator does not pop up after more than 5 minutes on high heat).</p>	<p>1. There is not enough liquid.</p>	<p>1. Always use the appropriate amount of liquid called for in the recipe. This amount should never be less than ½ cup. However, never fill the pressure cooker more than half full with liquids.</p>
	<p>2. The pressure cooker was not properly closed.</p>	<p>2. Following the instructions given in this manual, close the pressure cooker so that a tight seal is created, which will allow for adequate pressure build-up.</p>
	<p>3. The valve is dirty and/or obstructed.</p>	<p>3. The valve can become dirty when cooking foods such as dried beans which have a tendency to foam. Clean the valve periodically.</p>
	<p>4. The silicone gasket is not in place, or is dirty or worn.</p>	<p>4. Make sure the silicone gasket is clean and well positioned before using the pressure cooker. After continued use, the silicone gasket will begin to wear and should be replaced at least once a year if the pressure cooker is used frequently.</p>
	<p>5. The operating valve is not in the correct position.</p>	<p>5. Make sure the operating valve has been turned to the pressure setting (the picture of a pot). The pressure cooker will not build up pressure if the operating valve is turned to the steam release position (the picture of the steam).</p>
<p>The visual pressure indicator has popped up, but there is</p>	<p>1. There is not enough liquid in the cooker.</p>	<p>1. Make sure there is enough liquid. There should always be at least half a cup of liquid</p>



no steam released by the operating valve.		in the pressure cooker, or 2 cups if the cooking time is over 10 minutes.
	2. The valve is dirty and/or obstructed.	2. The valve can become dirty when cooking foods such as dried beans which have a tendency to foam. Clean the valve periodically. See the Care and Cleaning section in this manual for instructions on how to remove the valve for cleaning.
	3. The burner heat is not high enough.	3. Turn up the heat to medium high until a gentle, steady stream of steam is released from the operating valve.
A gentle, steady stream of steam is released from the operating valve and small drops of water condensation collect on the lid.	When used properly, the operating valve will release a gentle steady stream of steam as well as some drops of condensed water on the lid.	This is normal operation. If there is a lot of water gushing out of the operating valve with the steam, see below.
A strong, forceful, gushing jet of steam is escaping from the operating valve with or without drops of condensation	1. The burner heat is too high.	1. Lower the heat so that only a gentle, steady stream of steam is released.
	2. The valve is dirty.	2. Check the valve to see if there are any remaining food particles. Remove with a toothpick.
	3. The safety valve is malfunctioning.	3. The safety valve must be replaced. Contact the Fagor Customer Service Department at: 1-800-207-0806 or email
Steam is escaping around the edge of the lid.	1. The pressure cooker is too full.	1. Never fill the pressure cooker more than half or <sup>2</sup> / <sub>3</sub> full or <sup>1</sup> / <sub>2</sub> full when cooking



		liquids or foods that froth and expand during cooking.
	2. The pressure cooker was not closed properly.	2. Following the instructions given in this manual, close the pressure cooker so that a tight seal is created which will allow for adequate pressure build-up.
	3. The silicone gasket is not in place, or it is dirty or worn.	3. Make sure the silicone gasket is clean and well positioned before using the pressure cooker. After continued use, the silicone gasket will begin to wear and should be replaced at least once a year if the pressure cooker is used frequently.
The pressure cooker cannot be opened after cooking.	1. There is still pressure built-up in the pressure cooker.	1. Use the automatic or the cold water release method to release any remaining pressure. Make sure the pressure indicator has dropped. Try opening again.
	2. If the pressure indicator has dropped but you still cannot open the lid, it might be because the the pressure lock has not been moved to the open position.	2. Move the pressure lock down towards the end of the handle to the open position. Try opening again.
Foods are under-cooked.	1. Cooking time is too short.	1. Always check the cooking time in your recipe. If still under-cooked, extend cooking time by approx. 1 to 2 minutes and cook under pressure, or simmer without lid until desired texture is achieved.



	2. The automatic or cold water release method was inadequately used to release the pressure.	2. Use natural release method so that food has benefit of additional cooking time as pressure drops.
Food is over-cooked.	1. Cooking time is too long.	1. Always check the cooking times in your recipe. If food is overcooked, shorten the cooking time by at least 1 to 2 minutes.
	2. The natural release method was inadequately used to release pressure.	2. Use the automatic or cold water release method so that pressure drops immediately

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

