

FAQ

[At which moment after cooking can I open my Pressure Cooker?](#)

The Pressure Cooker can be opened when it has cooled down and when the internal pressure has been reduced (when the locking indicator pin or pressure indicator (depending on models) has gone down completely).

[Can I do steam cooking with my pressure cooker?](#)

You can use the pressure cooker to steam cook. It is a high quality method of cooking vegetables for example: it preserves vitamins and nutrients.

- Use no more than 750 ml (6 glasses) of liquid.
- Use the steam basket; put it on the trivet or suspend it from the rivets on the pan (depending on models) and take care that the food does not get immersed into the water.

[Can I store food in my pressure cooker?](#)

Do not leave food in the Pressure Cooker before and after cooking. Leave your prepared food in the fridge in a closed tub.

[Food is not cooked or is overcooked - why?](#)

Check:

- The cooking time,
- Whether the source of heat is turned up enough after reaching the working pressure,
- The proper positioning of the pressure regulator valve,
- The quantity of liquid.

[How can I adapt my recipes to pressure-cooking?](#)

Pressure-cooking times can be up to 3 times faster than in a traditional pot. Start with the recipes in the recipe/instruction book that came with your cooker. Once you understand the principles, they can be applied to other recipes. Be sure to include at least 250 ml (2 glasses) of liquid.

[How do I release the steam when cooking is finished?](#)

There are 2 methods:

Slow release - gradually turn the programme selector to the steam position. This is used for stews, vegetable, joints of meat and fish dishes.

Fast release - place the pressure cooker under a cold tap directing the flow of water onto the metal part of the lid. This is used for liquid based dishes such as soups, rice, pasta, milk puddings, egg custards, cake and pudding mixtures, recipes containing rice or pasta and recipes with a high liquid content, in order to avoid the liquid shooting out of the steam valve along with the steam when you release the pressure regulator valve.

When the pressure indicator is down, all pressure has been released.

If ever in doubt use the Fast release method.

[How much liquid is required for pressure-cooking?](#)

Always use at least 250 ml of liquid.

My pressure cooker will not reach pressure.

During the first 5 minutes the absence of pressure is normal. The pressure cooker's temperature is still warming up. But if it still hasn't reached pressure after the first 5 to 10 mins then please check:

- the fire is lit and the heat source is regulated to maximum;
 - the lid is properly closed;
 - the gasket is positioned correctly and is not dirty or warped;
 - you have enough water in the tank: 250ml (2 glasses) minimum;
 - the pressure switch is properly set (dependent on model);
 - the locking indicator or pressure indicator is not blocked (dependent on model);
- in any case, consult the user instruction booklet for your pressure cooker.

Steam and/or food escapes from the pressure regulator valve, locking indicator or safety device.

- The pressure cooker is overfull.
- The heat is too high.
- Pressure regulator, locking indicator pin or safety device are blocked, due to inadequate maintenance and preventing normal operation.

The lid on my pressure cooker is stuck.

Before opening the cooker, be sure you have released all the steam and that the locking indicator pin is down. If you are sure all steam has been released, shake the product and see if the locking indicator pin or pressure indicator (depending on models) goes down. If it does not, run the cooker under cold water and try opening it again.

What else can I do with my pressure cooker?

You can use the pot as a huge saucepan or stew pot. For this particular purpose, you can buy glass lid for your pressure cooker.

What kind of food can I prepare in my pressure cooker?

You can cook practically everything in a pressure cooker: You can prepare soups, cook meat, fish and vegetables and also create delicious desserts. For full recipe ideas, please refer to your pressure cooker recipe book or the Website.

What should I do if one of the safety systems is activated?

- Switch off the heat source.
- Let the pressure cooker cool down.
- After opening your pressure cooker, check that all the steam has escaped and that the locking indicator is in its correct place (depending on model).
- Check and clean all working parts and the state of the gasket.

If the problem persists take your pressure cooker (all parts of it) to a recommended service centre.

Which foods correspond to the 1 and 2 settings on the regulator valves?

Most of the pressure cookers have setting 1. for such foods as vegetables and setting 2. for meats and frozen food.

When do I start timing my recipes?

Cooking begins when the pressure regulator valve allows steady release of steam, making a regular hissing noise, at this point turn the heat down and calculate the cooking time given in the recipe. With a Nutricook, a second ring tone warns to reduce the heat for an end-cooking of gentle steam.

Should cooking time be increased if ingredient proportions are increased?

It will take longer for pressure to build up, but the cooking time will be the same (once the operating valve is activated).

On which heat sources, can I use my pressure cooker?

Use suitable heat sources. Refer to the instructions for use for heat sources suitability. Models that feature our exclusive Diffusal base work extremely well on all types of cooking surfaces, including induction. Use a hob with a diameter equal to or less than the diameter of the base of the pressure cooker.

Must I use the basket?

The basket is mandatory for steam cooking. For boiling, you can choose whether or not to use it.

What is the best way to clean my pressure cooker?

For all components, warm soapy water is sufficient for proper cleaning. The stainless steel pot can be put in the dishwasher. The gasket, pressure regulator valve and safety devices should be cleaned and checked separately after each use to make sure the pressure cooker will operate safely during its next use. The lid can also be washed in the dishwasher once the control panel and gasket have been removed from the lid (depending on models). Do not place aluminium pressure cookers in the dishwasher.

What is the best way to clean my pressure cooker if it has darkened?

For aluminium models, repeat "using for the first time" operations with bicarbonate of soda (see your instructions). For Stainless steel models, clean the pan with a scouring pad and a specialised stainless steel cleaner. Never use bleach.

How and when do I replace the gasket?

The gasket should be replaced every year. If the pressure cooker does not reach pressure and there is steam escaping around the lid please check that the gasket is fitted correctly.

- Replacing the gasket for clamp models (Pressure cooker, 'authentique' or 'Actua'):
Remove the old gasket, make sure that the seal housing is clean. Install the new joint by pushing with your fingers in order to insert it in its space. To avoid damaging the gasket, do not use another object.

How can I save space when storing my pressure cooker?

Turn the lid over on the pan. Turn down the handles if your model allows.

Do I need to clean the lid gasket?

Yes, we recommend cleaning the lid gasket after cooking each time with a sponge and washing up liquid, and its housing for models with removable gasket.

For removable gaskets, to put them back in place, make sure that the inscription "lid side" is against the lid.

[How do I clean my pressure cooker's timer \(depending on the model\)?](#)

Never put the timer in the dishwasher or under tap water, as it is not waterproof.

Never use any solvents.

Just use a clean dry cloth.