



*Heirloom Quality Cookware Since 1915*



**CARE AND USE INSTRUCTIONS FOR  
STAINLESS STEEL PRESSURE COOKER  
MODELS: D4.5, D6, D8 & D10**



Congratulations on the purchase of your CHEF'S DESIGN® pressure cooker. This pressure cooker has been carefully engineered with top quality materials in order to provide you with one of the safest, most energy-efficient pressure cookers available today.

**PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR PRESSURE COOKER.**

# CONTENTS

## CHEF'S DESIGN® PRESSURE COOKERS

Thank you for choosing a CHEF'S DESIGN® pressure cooker. To ensure safety and durability, all CHEF'S DESIGN® pressure cookers have been rigorously tested at all stages of production and are manufactured to extremely high standards, using the best materials available.

Properly cared for, cookware will give you years of cooking enjoyment. Please read through these instructions carefully. They will tell you how best to use and care for your new cookware.

**Attention:** Please read instructions before use.

## CONTENTS

IMPORTANT SAFEGUARDS .....	1
SAFETY RECOMMENDATIONS .....	2
COMPONENTS AND FEATURES .....	3
OPERATING INSTRUCTIONS .....	5
OPENING THE PRESSURE COOKER .....	5
CLOSING THE PRESSURE COOKER .....	5
FOOD PREPARATION INSTRUCTIONS .....	6
CARE OF YOUR PRESSURE COOKER .....	8
TROUBLE SHOOTING .....	9
BASIC INSTRUCTIONS FOR COOKING .....	13
TABLE OF COOKING TIMES .....	18
WARRANTY .....	20

MODEL RECEIVED:  D4.5  D6  D8  D10

DATE RECEIVED: \_\_\_\_\_  
FROM: \_\_\_\_\_

### LIQUID CAPACITY OF EACH MODEL:

D4.5 = 4.5 LITER (4.75 QUART)

D6 = 6 LITER (6.3 QUART)

D8 = 8 LITER (8.5 QUART)

D10 = 10 LITER (10.6 QUART)

# IMPORTANT SAFEGUARDS

## WHEN USING PRESSURE COOKERS, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED.

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Do not place the pressure cooker in a heated oven.
5. Extreme caution must be used when removing a pressure cooker containing hot liquids.
6. Do not use pressure cooker for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions."
8. 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. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. **When cooking these types of sticky food, do not cool it down by placing the pressure cooker under the tap and cooling with water. Doing so could cause some liquid to flow out of the pressure cooker, which could be hazardous.** See "Food Preparation Instructions."
9. Do not cook foods such as applesauce, cranberries, pear barley, oatmeal or other cereals, split peas, noodles, macaroni, rhabarb, or spaghetti. These foods tend to foam, froth and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
10. Always check the pressure release devices for clogging before use.
11. Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See "Operating Instructions."
12. Never use this pressure cooker with oil for pressure frying (broasting).
13. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
14. Do not use on a gas or electric burner that delivers more than 12,000 btu/h.
15. This pressure cooker is intended for household use only. It is not intended for restaurant or any other commercial use.

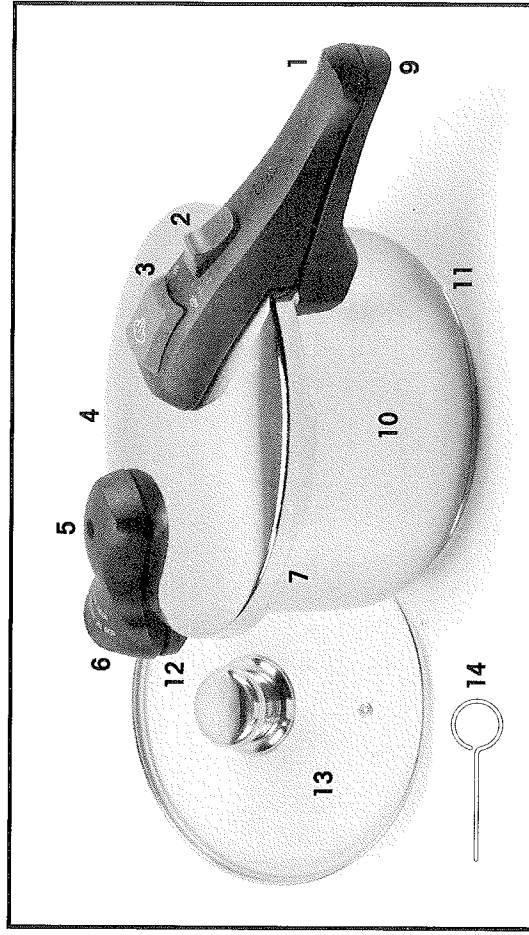
## SAVE THESE INSTRUCTIONS

## SAFETY RECOMMENDATIONS

### WHEN USING PRESSURE COOKERS, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED.

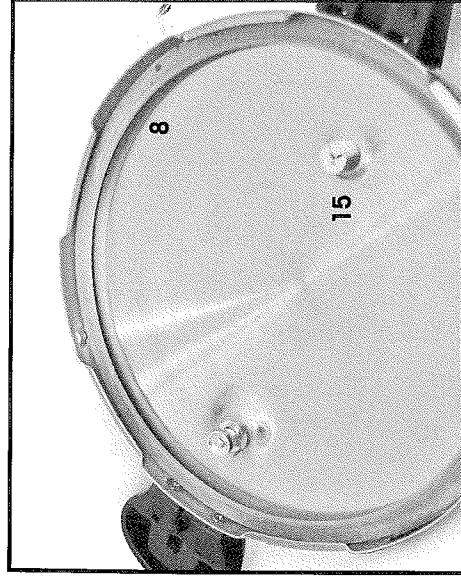
1. Please ensure children do not have access to, or be able to reach the pressure cooker while cooking.
2. Never use the pressure cooker with a worn or torn gasket. Inspect the gasket before every use to make sure it is pliable and does not have any cracks or tears. Do not use the pressure cooker with a worn or damaged gasket. New gaskets can be purchased by calling customer relations at 920-682-8627.
3. To reduce the risk of burns or spills, the lid and pot handle should be positioned so that they are turned towards the back of the stove, and do not extend over adjacent surface units or overhang the edge of the stove top.
4. While cooking with the CHEF'S DESIGN® pressure cooker, please make sure the safety window points towards the back of the stove and away from you. This will reduce the risk of burns in the event the safety window is triggered to release excess pressure.
5. Before cooking, make sure the gasket is in good condition and in place, and that the pressure control valve is free of food particles that could clog it.
6. Make sure the pressure cooker has been properly closed before cooking. The handles should be aligned and the lid should glide easily back and forth. If the lid is not closed and locked securely in place, the pressure cooker will not build pressure.
7. After releasing the pressure from the pressure cooker, open the lid towards the back of your stove since there may be some steam still inside the cooker.
8. Caution: Do not use the pressure cooker on outdoor gas burners or commercial stoves. This pressure cooker is for household use ONLY.
9. Pressure cookers are not to be used for medical purposes, such as sterilizers, as pressure cookers are not designed to reach the temperatures necessary for complete sterilization.
10. Do not allow anyone who is not familiar with the instructions to use this pressure cooker.

## COMPONENTS OF YOUR PRESSURE COOKER



### COMPONENTS

1. Long lid handle
2. Operating switch
3. Pressure regulator weight
4. Pressure cooker lid
5. Lid lock & pressure indicator
6. Lid helper handle
7. Decompression window
8. Gasket
9. Lower long handle
10. Pressure cooker body
11. Triply encapsulated base
12. Lower side of helper handle
13. Tempered glass cover
14. Vent pipe cleaning rod
15. Steam vent pipe



**Pressure Cooker Pot:** The robust 18/10 stainless steel body provides a non-porous, smooth cooking surface which is hygienic and will not interact with food.

**Lid:** Made of heavy-gauge stainless steel, the lid must be properly locked in position in order to build sufficient pressure for cooking. The triangular mark on top of the lid, located to the left of the long handle, allows you to easily align the lid to the cutout and corresponding triangular mark on top of the base handle when closing the pressure cooker.



# FEATURES OF YOUR PRESSURE COOKER

**Long Handles:** In addition to being used to move and carry the pressure cooker, the long handles interlock together when the lid is turned clockwise. The long lid handle contains components important to the use of the pressure cooker.

**Short helper handles:** These handles provide greater stability when moving or carrying the pressure cooker.

**Operating switch:** The operating switch features 2 pressure settings (position 1 and 2) and a steam release position (☞). Pressure level 1 is LOW PRESSURE, equivalent to 8.7 psi (8.7 pounds of pressure per square inch). Use this setting for delicate foods such as fish or vegetables. Pressure level 2 is HIGH PRESSURE, equivalent to 13 psi (13 pounds of pressure per inch). Use this setting for most recipes such as stews, soups, meat, etc.

POSITION	PRESSURE Pounds/Square Inch (psi)
☞	Steam Release/Open
1	8.7 (Low)
2	13 (High)

**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 gasket properly positioned. Do not use the pressure cooker with a worn or damaged gasket.

**Pressure Indicator:** The pressure indicator is the red rod located on top of the helper handle. It indicates whether there is pressure inside the cooker. As the pressure cooker heats and pressure builds, the pressure indicator will rise automatically. If the pressure indicator is raised, there is pressure inside the cooker and the pressure cooker cannot be opened. If the pressure indicator is not raised, there is no pressure inside the pressure cooker and you can safely open the lid when the operating switch is in the open steam release position (☞). Should there be any pressure inside the unit, you will not be able to remove the lid.

**Safety Window:** If there is excessive pressure build-up inside the pressure cooker, steam will be released through the safety window located in the rim of the lid. This is an emergency pressure release mechanism that should never become operative under normal use. To ensure the correct functioning of this window, the gasket should be checked before each use for dirt or damage.

**Warning:** Excess steam escaping through the safety window will be very hot and might cause serious injuries. In the event the safety window is triggered to release excess pressure, always place the pressure cooker on the stove in such a position that the safety window is not facing towards you or towards anything that could get damaged by the steam and sputtering liquid.

**SAVE THESE INSTRUCTIONS**

# OPERATING INSTRUCTIONS

## Adding Food and Liquid

1. To cook with the CHEF'S DESIGN® pressure cooker, as a general rule use at least ½ 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. Please see cooking table on page 18 for more specific information.

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.

**Warning:** Pressure cookers are not pressure fryers.

2. Never fill the pressure cooker more than 2/3 full. It is necessary to leave enough space in the cooker for it to be able to build pressure. Fill only halfway when cooking 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.



Figure A

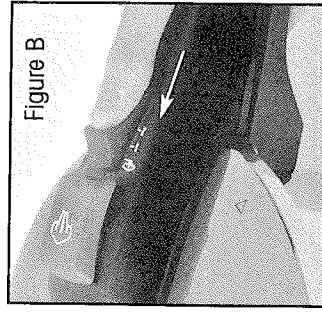


Figure B

## Opening the Pressure Cooker:

3. With the operating switch in the open position (☞), turn the upper handle towards the right, holding the lower handle with the left hand. Lift the lid off when the mark on the lid (▷) is aligned with the center of the lower handle (see Figure A).

## Closing the Pressure Cooker:

4. Before closing the pressure cooker, please ensure that the vent pipe opening for the pressure regulator weight is clear. Place the lid on the body of the pressure cooker so that the triangular mark on the lid is aligned with the center of the lower long handle. Press down lightly on the lid with the left hand, and with the right hand turn the long lid handle horizontally towards the left until it is directly over the lower long handle and can move no further. Make sure the regulator weight is in its place on the steam vent pipe. Now move the operating switch to position 1 for delicate foods or to position 2 for denser foods (see Figure B).

