



7.4 QT PRESSURE COOKER

ITEM # 99907



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL. KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATION, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL, OR THE MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO SERIAL NUMBER

FOR QUESTIONS, PLEASE CALL CUSTOMER SERVICE: 909.628.4900

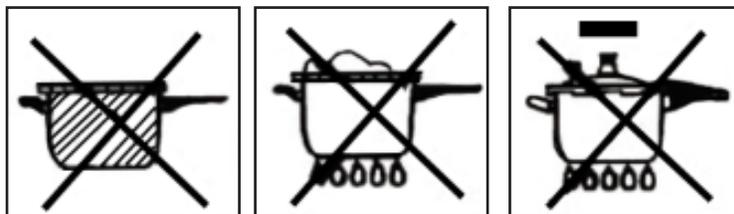
SAFETY WARNINGS

WARNING

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in injury and/or property damage. Save all warnings and instructions for future reference.

The warning and safety instructions in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when operating or cleaning tools and equipment. Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand before operating the product.

- Do not allow children or pets near the pressure cooker while in use.
- Do not put the pressure cooker into a hot oven.
- Move the pressure cook with care. Do not touch the hot surfaces of the pressure cooker. Use gloves when moving the pressure cooker.
- Never use your pressure cooker without adding water, this would seriously damage it.
- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
- Use the appropriate heat source(s) according to the instructions for use.
- Before each use, check that the valves are not obstructed.
- Only use manufacturer's spare parts in accordance with the relevant model.
- Never cover pressure valves on the pressure cooker. An explosion can occur causing burns. Replacement of the pressure regulator is not recommended.
- Place the pressure regulator only when steam releasing from the vent pipe. Close supervision is necessary until the steam releases regularly from the pressure regulator.
- The safety valve emits excessive steam shows that the inside pressure rises over the safety pressure. Turn heat off immediately if this happens and let the pressure cooker cool down then check and clean the vent pipe and block-proof cover.
- This appliance is not intended for use by persons, including children with reduced physical, sensory and/or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use or supervision concerning use of the pressure cooker.
- Do not use the pressure cooker if it is damaged or deformed in any way. Return the pressure cooker to nearest authorized dealer or manufacturer. Contact customer service with any questions or concerns.



SAVE THESE WARNINGS.

PRODUCT INFORMATION

HOW PRESSURE COOKER WORKS

In the process of heating, the cooker is sealed by a silicon sealing ring, pressure in the cooker is increasing gradually, and boiling point of water is increasing accordingly. When pressure in the cooker exceeds the specified limit, the pressure regulator is pushing up, allowing steam to escape from the vent pipe keeping temperature and pressure inside the cooker at a certain level. If the escaping hole is blocked by food, one of the two safety valves will exhaust steam automatically for safety assurance. To ensure safe operation once lid is properly closed it will lock in this position when pressure reaches a certain point.

TECHNICAL PARAMETERS

Working pressure: 80 Kpa \pm 8kpa

Safety pressure: 110 ~160 Kpa

Pressure inside the cooker under condition that the lid has not closed to full position: < 4 Kpa

Pressure in the cover when the floating valve locked: >4 Kpa

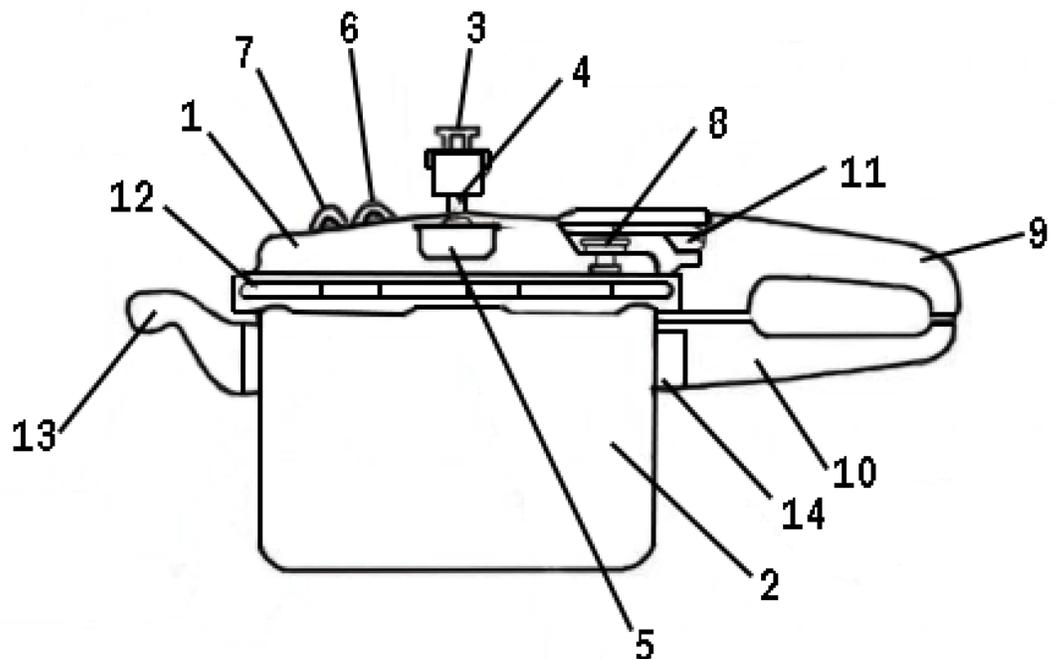
Compatible heating sources:

*On gas burner (or stove), the flame should not go beyond the base of the cooker pot, it can be added burner ring to control fire.

*On induction cooker, use a hotplate of a diameter equal to the diameter of the base of the pressure cooker. Take care that the bottom of the cooker is perfectly clean.

CAUTION: Prevent fierce fire burning the handle when using.

- 1 Lid
- 2 Body
- 3 Pressure regulator
- 4 Vent pipe
- 5 Block-proof cover
- 6 Safety valve 1#
- 7 Safety valve 2#
- 8 Floating valve
- 9 Lid handle
- 10 body handle 11
- 12 Sealing ring
- 13 Auxiliary handle
- 14 Handle seat



OPERATION

FEATURES OF PRESSURE COOKING:

1. Save time, preserves food up to 30%~70% faster than ordinary cooking methods.
2. Using less energy and saving more money. Keep kitchens cool and lower fuel bills. During the modern busy day, you can prepare a complete homemade gourmet meal in minutes.
3. Pressure cooking helps to retain your food essential nutrients. Cooking in an almost airless cooking environment with just a little liquid, Flavor is enhanced and food valuable vitamins and minerals are retained.

INSTALLATION INSTRUCTIONS:

1. Installation of lid handle: Let the lid handle cling to the lid, make the head of lid handle aim at floating valve to insert the screw, and run 2pcs M4 screws through the holes in the lid, then tighten the locknut.
2. Installation of body handle. Let the body handle with jacket cling to the handle seat, and run M6 screw through the hole in the body handle, then tighten the locknut.

CAUTION:

- Servicing or repair should only be completed by a qualified technician.
- Don't tamper with the pressure cooker, you may damage the safety systems and prevent their operation.
- Don't dismantle any part of the pressure cooker unless directed to do so in instructions.
- Using attachments not recommended or sold by the manufacturer may cause hazards. Only use original spare parts.

OPERATING INSTRUCTIONS

Only under correct operational conditions, can take full advantages of your pressure cooker and long life be showed. Please read operating instructions carefully and familiarize yourself with your new pressure cooker before using for the first time.

(A) Description & Operation of operating and safety devices:

- a) Pressure Regulator: In down position when cooking under pressure, up position when steaming.
- b) Safety Valve: Allows excess pressure to escape in case that the vent pipe is blocked, so that not too much pressure is building up inside of cooker. There're 2 sets safety valves on the lid.
- c) Floating Valve: It will rise against pressure built up and keep the lid in the locking position until pressure is released. When the pressure is over 4 KPa in the cooker, the floating valve going up so that prevent handles to be rotated and the lid cannot be opened. This device ensures the safety of opening and closing which avoids the dangerous possibility of wrong handlings.
- d) Sealing Ring: Silicon ring without poison or odor, creates an air tight seal that is needed for the Pressure Cooker to operate. Also makes the lid easy to open and close.
- e) Block-proof cover: which under the vent pipe prevents the vent pipe from being blocked and improves the cooker's safety.

With such above components, Pressure cookers eliminate all dangerous possibilities.

(B) Instruction for use and method of operation:

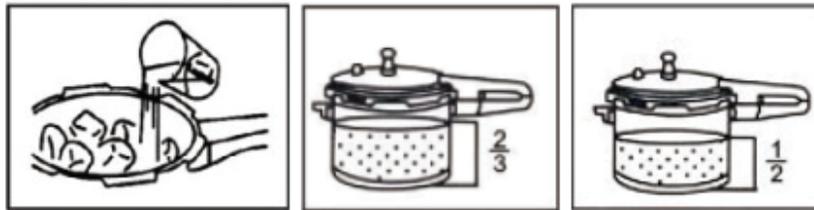
Before Use: Before cooking, please put some cooking oil on the edge of cooker body and sealing ring, for easy initial opening and closing the lid. Then pour the water into 1/2 of the cooker, keep ten minutes to close the lid and heat until pressure regulator exhausting to get rid of new pot smell. When the pressure released and body cooling down, clean the pot to backup.



Use Capacity

Do not fill up the pressure cooker over 2/3 of its full capacity. 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.

OPERATION

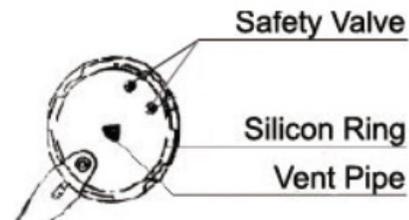


Check Safety Devices

Make sure safety valve, vent pipe, and floating valve are normal and clean before using every time, open the block-proof cover on the lid and check carefully in the light to ensure that there are no blockages of the vent pipe. If found any blockages, clear it immediately. The silicon sealing ring is securely positioned and not aged.

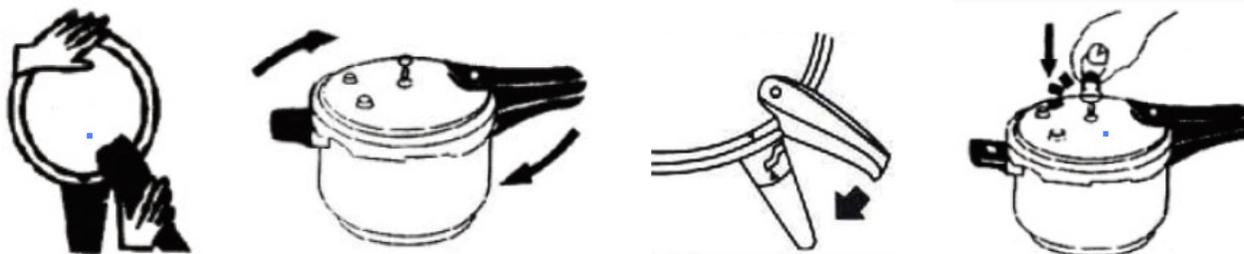
Close and Open the Lid

Aim at the body tooth and rotate the lid handle clockwise until the arrowhead on the lid fully aligns with the arrowhead on the lid handle. For the new pressure cooker, press the lid with left hand, rotate the handles strongly a few times with right hand to ensure use properly. Rotate the lid handle counter-clockwise until the arrowhead on the lid aligns with the arrowhead on the lid handle, and then open the lid.



Place the Pressure Regulator

When regular steam escapes from the vent pipe after heating, make sure the vent pipe unimpeded, then put the pressure regulator onto the vent pipe.



Heating

After the lid has been closed properly, cooking can be started with heat. It is normal for some steam to escape from the floating valve at beginning. Later in the cooking process the floating valve will rise up and remain in the up position, seal automatically during the pressure generation. Reduce the heat immediately once the pressure regulator is exhausting, and keep the steam exhaust steadily until the cooking completed. "Refer to the table of Recommended Cooking Times."



End of Heating

Remove the pressure cooker from the source of heat, reduce pressure before opening the lid. Set the cooker aside to a cool area and wait the cooker body cool down or for quicker reduction of pressure, place cooker under cold running water or lift the pressure regulator to release steam. Pressure is completely reduced when the floating valve has dropped. If the floating valve remains in its raised position, there may still be pressure inside the pressure cooker. Continue to cool until the floating valve drops. (If the floating valve is still not fell down, may be stucked by food, it can be used chopsticks to press it down.) After pressure has been completely reduced, remove the pressure regulator to confirm all steam drained, rotate the lid handle count-clockwise to open the lid. Always remove the pressure regulator before opening the lid.

WARNING: Do not hold the pressure regulator to release pressure. (Risk of injuries! Hot steam/liquid will be ejected.) Keep hands and face away from steam vent pipe, use cooker handles when removing the cooker or touching any hot items, and never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam.

MAINTENANCE

VI. CLEANING/MAINTENANCE

1. Cleaning

Once cook has finished, take the food out of the cooker. After the unit has cooled, remove the lid, clean the cooker in case that the food, especially acidic food, erodes in the cooker. Do not use hard things to clean the body.

2. Vent pipe and Block-proof cover:

After each use, turn the lid over and place on a table top, then pull out the block-proof cover and clean it with water, if necessary, use a pin or something similar to clean the hole to ensure that there are not any food or foreign particles that may be lodged in the vent pipe and block-proof cover.

3. Safety valve:

Every pressure cooker is equipped with safety valve, make sure both are workable before use cooker each time. Clean the base of the safety valve inside of the lid, check that it is working correctly by pressing lightly on the valve, which should give way easily. If not, replace with spare parts.

4. Change the Sealing ring

Make sure that you buy the correct gasket for your model. After the pressure cooker is used, the sealing ring should be washed with hot water or detergent. Soak it in soapy water for a few seconds, then put it in position. Be careful not to fold or deform the sealing ring. Never shorten the gasket. If there are flaws on the sealing ring, or the sealing ring become old, please replace a new ring.

5. Floating valve

Push down the rod with one hand; push the floating valve upward with the forefinger of the other hand to see if the floating valve works freely. If not, wash the floating valve assembly with water directly or dismantle the lid handle and then wash it. Replace it with floating valve assembly if necessary.

6. How to replace the components in the lid handle If replacement is necessary, please insert spring first into the end of the push rod. Then put them both in the sliding groove of the lid handle. Finally screw the lid handle and the lid together.

7. Storage of your Pressure Cooker

After use, clean and dry the cooker to keep. Turn the lid upside down on the body to ensure that pressure cooker lasts as long as possible.

WARNING:

Do not use your pressure cooker to store acidic or salty food before and after cooking. Repair or other servicing should be performed only by a qualified technician or authorized service representative.

RECOMMENDED COOKING TIME:

Cooking times are approximate times. Use these as general guidelines. Size and variety will alter cooking times.

Food Material	Food Quantity (kg)	Quantity Water (kg)	Cooking Time (minutes)	Cooking Degree	Remarks
Beef	1.0	0.5	20-25	Well Done	Piece in 3 cm
Chicken	1.0	1.0	13-16	Bones Separated	Whole Chicken
Fish	0.8	0.25	5-8	Well Done	
Gruel	0.3	moderate	5-8	Well Done	
Pork	1.0	0.8	20-25	Well Done	Cut in Patterns
Rice	1.0	moderate	8-12	Well Done	
Steak	1.0	0.7	10-15	Bones Separated	

Note: *The working pressure is 80Kpa.

*It's the Cooking time after the first pressure release from the pressure regulator.

TROUBLESHOOTING

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TROUBLESHOOTING

Frequently Asked Questions and Solutions:

Steam is not built up inside the pressure cooker or steam leaks, probable causes and corrective action:

1. The heat source is not hot enough----turn up the heat.
2. Moisture content in the cooker is not enough----add enough water.
3. The floating valve is not in proper position or it is dirty----clean the floating valve, reassemble or replace it.
4. Body handle and lid handle are not properly aligned----close the lid properly as instructions guided.
5. Sealing ring ages or breaks----replace with a new sealing ring.
6. The sealing ring is not clean or with food remains----wash the sealing ring and replace properly.
7. Lid or body is seriously damaged----send the pressure cooker to Authorized Service Center to repair.
8. Safety valve, Vent pipe, Floating valve or Handles are loose----retighten them.

The lid cannot open, probable causes and corrective action:

1. The cooker cannot be open because there is still too much pressure in it----the pressure regulator must be taken off after pressure released.
2. The floating valve does not lower down to its position----push down the floating valve with something like pin. Open the cooker lid and wash the floating valve.
3. The push rod is deformed or broken----replace it with a new one. Dismantle the cooker handle, rotate and open the lid after pressure is completely reduced.
4. The cooker is not closed properly---- a) Pry the lid with a screw knife and rotate the lid. (Do not exert your strength)
b) Place the cooker upside down, apply some cooking oil to the sealing ring, push the sealing ring inward and then open the lid.

Liquid or soup escapes from the vent pipe under the pressure regulator, probable causes and corrective action:

1. Heat is too high----reduce the heat
2. Cooker has been overfilled with food----see and follow as "Operating instructions", section 2.
3. The pressure regulator has been placed on when there is still cold air in the cooker----place the pressure regulator when there is no cold air inside.

WILD RICE AND MUSHROOM SOUP

INGREDIENTS

1 onion, diced	1 cup water
2 tablespoons olive oil (or butter)	1 tablespoon fresh thyme (or 1 teaspoon dry thyme)
5 garlic cloves, chopped	2 bay leaves
16 ounces portobello mushrooms, sliced	1 1/2 teaspoons salt
1 cup wild rice	1 teaspoon cracked pepper
1/4 cup white wine (optional)	pinch cayenne, optional
3–4 cups carrots, chopped large	1/2 cup sour cream (or sub coconut milk)
3–4 cups celery, chopped	4 cups baby spinach, chopped
4 cups veggie broth	

INSTRUCTIONS

Saute oil, onions and mushrooms until fragrant. When the mushrooms begin to brown, add the garlic. Add the remaining ingredients except the coconut milk and wine. set the cooker on high for about 25 minutes. Naturally release the pressure for 10 minutes, then manually release. Stir in the coconut milk and spinach before serving.

TENDER POT ROAST WITH VEGETABLES

INGREDIENTS

2 tablespoons vegetable oil	1 (16 ounce) can beef broth
1 (3 pound) boneless beef chuck roast, trimmed	1 ½ tablespoons Worcestershire sauce
ground black pepper to taste	1 large onion, cut into wedges
1 pinch salt to taste	5 carrots, peeled and cut into bite-size pieces
1 pinch onion powder	4 large potatoes, peeled and cut into bite-size pieces

INSTRUCTIONS

Heat oil in a pressure cooker over medium-high heat. Brown roast on all sides in the hot oil; season with pepper, seasoned salt, and onion powder. Pour in beef broth and Worcestershire sauce, add the quartered onion, and seal the lid. Bring the cooker up to full pressure. Reduce heat to low, maintaining full pressure, and cook for 30 minutes. Use the quick-release method to lower the pressure. Mix in carrots and potatoes, seal the lid again, and return the pressure cooker to the heat. Bring the cooker up to full pressure and cook for an additional 15 minutes. Use the quick-release method again and transfer the roast and vegetables to a serving dish.

CHICKEN CACCIATORE

INGREDIENTS

4 chicken thighs, with the bone, skin removed
kosher salt and fresh pepper to taste
olive oil spray
1/2 can, 14 oz crushed tomatoes
1/2 cup diced onion

1/4 cup diced red bell pepper
1/2 cup diced green bell pepper
1/2 teaspoon dried oregano
1 bay leaf
2 tablespoons chopped basil or parsley for topping

INSTRUCTIONS

Season chicken with salt and pepper on both side. Press saute on the Instant Pot, lightly spray with oil and brown chicken on both sides a few minutes. Set aside. Spray with a little more oil and add onions and peppers. Sauté until soften and golden, 5 minutes. Pour tomatoes over the chicken and vegetables, add oregano, bay leaf, salt and pepper, give it a quick stir and cover. Cook high pressure 25 minutes; natural release. Remove bay leaf, garnish with parsley and serve over pasta.

MINESTRONE SOUP

INGREDIENTS

1 15 oz can white beans, drained, rinsed (cannellini or navy)
32 oz container reduced sodium chicken broth
2 tsp olive oil
1/2 cup chopped onion
1 cup diced carrots
1/2 cup diced celery
2 garlic cloves, minced
1 28 oz can petite diced tomatoes

1 fresh rosemary sprig
2 bay leaves
2 tbsp chopped fresh basil
1/4 cup chopped fresh Italian parsley
1/2 tsp kosher salt and fresh black pepper
1 medium 8 oz zucchini, diced
2 cups chopped fresh, or frozen defrosted spinach
2 cups cooked small pasta

INSTRUCTIONS

Puree beans with 1 cup of the broth in a blender. Press saute in the Instant Pot and heat oil. Add the carrots, celery, onion, garlic and saute until tender and fragrant, about 10 minutes. Add the remaining broth, tomatoes, pureed beans, parmesan cheese rind, salt and pepper. Add the rosemary, bay leaves, basil and parsley, cover and cook high pressure 20 minutes. Quick release, add the pasta, zucchini and spinach and cook high pressure 4 minutes. Quick release so the pasta doesn't overcook. Remove the bay leaves, rosemary sprig, parmesan rind and season to taste with salt and black pepper. Ladle 1-1/2 cups soup into 8 bowls and top with extra parmesan cheese if desired.

ARROZ CON LECHE (RICE PUDDING)

INGREDIENTS

3 cups milk
1 1/4 cups water
1 cup rice (short or medium grain)
2 stick cinnamon sticks
1 (14-ounce) can sweetened condensed milk
2 teaspoons vanilla extract
1/4 teaspoon kosher salt
1/2 cup raisins (soaked in warm water to soften)
Ground cinnamon and butter, for garnish

INSTRUCTIONS

Bring whole milk and water to a slow simmer in a large pot over medium-low heat. Stir in rice, add cinnamon sticks, and barely simmer, uncovered, until rice is softened, which should be about 20 to 30 minutes. Stir occasionally. When rice is soft, remove cinnamon sticks. Stir in condensed milk, vanilla, salt, and raisins. Return to a slight simmer and cook for an additional 10 to 15 minutes or until most of the liquid is absorbed and rice has a pudding-like consistency. Serve hot, topped with a sprinkle of cinnamon or butter.

OREO CHEESECAKE

INGREDIENTS

12 whole Oreo cookies, crushed into crumbs	1/4 cup heavy cream
2 tablespoons salted butter, melted	2 teaspoons pure vanilla extract
16 ounces cream cheese, room temperature	8 whole Oreo cookies, coarsely chopped
1/2 cup granulated sugar	1 cup whipped cream or whipped topping
2 large eggs, room temperature	8 whole Oreo cookies, coarsely chopped
1 tablespoon all-purpose flour	chocolate sauce, optional

INSTRUCTIONS

Tightly wrap the bottom of 7-inch springform pan in foil and spray the inside of the pan with non-stick cooking spray. In a small bowl, stir together the 12 crushed Oreo cookies and melted butter and press the crumbs into the bottom of the prepared pan. Place pan in freezer for 10-15 minutes. In the bowl of your stand mixer fitted with the paddle attachment, or in a large bowl with an electric mixer, beat the cream cheese until smooth. Add sugar and mix until combined. Add eggs, one at a time, fully incorporating each before adding the next. Making sure to scrape down the bowl in between each egg. Add in the flour, heavy cream, and vanilla and mix until smooth. Fold in 8 chopped Oreo cookies and pour batter into prepared pan. Cover the top of the pan with a piece of foil. Pour 1 1/2 cups of water into the Instant Pot and place the trivet in the bottom of the pot. Create a “foil sling” by folding a 20-inch long piece of foil in half lengthwise two times. This “sling” will allow you place and remove the springform pan with ease. Place the cheesecake pan in the center of the sling and carefully lower the pan into the Instant Pot. Fold down the excess foil from the sling to ensure the pot closes properly. Lock the lid into place and make sure the vent is closed “sealing”. Press the “Manual” button and cook on high pressure for 35 minutes. When the Instant Pot beeps, hit the “Keep Warm/Cancel” button to turn off the pressure cooker. Allow the pressure to release naturally for 10 minutes and then do a quick release to release any pressure remaining in the pot. Carefully unfold the foil sling and remove the cheesecake from the pot to a cooling rack using the foil sling “handles”. Uncover the cheesecake and allow it to cool to room temperature. Once the cheesecake has cooled, refrigerate it for at least 8 hours, or overnight. Before serving, top with whipped cream, chopped Oreo cookies, and a drizzle of chocolate sauce.

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

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Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

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Questions, issues or missing parts?

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Hours of Operation: 9am - 3pm PST Monday - Friday

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