

SILAMPOS

Instruction Book
Notice d'Emploi

Easy

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Pressure Cooker
Easy



Recommended maximum power 3000W

Recommended heat sources



GAS



ELECTRIC



RADIANT



GLASS-CERAMIC



INDUCTION

IMPORTANT PRECAUTIONS

- 1. The pressure cooker works under pressure. An inappropriate use can cause serious burns and damages. Make sure the pressure cooker is properly closed before putting it on the heat source. Read the chapter: "Using the pressure cooker".
- 2. Be very careful when using the pressure cooker near children.
- 3. Do not use the pressure cooker for other purposes than the intended.
- 4. Do not put the pressure cooker in a heated oven.
- 5. Use the heat sources in accordance with the instructions of use.

IMPORTANT PRECAUTIONS PAG01

6. Do not use the pressure cooker on heat sources of over 3000 W.
7. Do not use the pressure cooker to fry food.
8. When the pressure cooker is pressurised, move it very carefully.
9. Do not touch the warm surfaces. Use the handles and, if necessary, kitchen gloves or another type of protection.
10. Keep your hands off the steam escape zones.
11. Do not force the pressure cooker opening or remove its lid without checking first if the pressure has been released. Read the instructions about pressure release in "Using the pressure cooker" chapter.
12. Do not use the pressure cooker without any liquid inside as this practice may cause serious damage. Read chapter "Prior to first use".
13. Before each use, check if the valves are clear. Read chapter "Using the pressure cooker".
14. Do not fill the pressure cooker over the 2/3 of its capacity. When cooking food that expands like rice or dry vegetables, do not fill the pressure cooker over the half of its capacity.
15. The skin of some meats swells under the effect of pressure (e.g. beef tongue). After cooking, do not prick the meat if it looks swollen; you may scald yourself. Prick the meat before cooking it in the pressure cooker.
16. When making greasy foods, you should shake the pressure cooker slightly before opening the lid, this way you will prevent food from spitting out.
17. Do not operate the safety systems more than which is recommended in the cleaning and maintenance instructions. Read the chapter "Upkeep and maintenance".
18. Do not use the pressure cooker when it, or any of its components, is damaged or does not correspond to the functions described in the usage instructions.
19. Only use replacement parts of Silampos brand and of the model in question. Contact Silampos after-sales service.

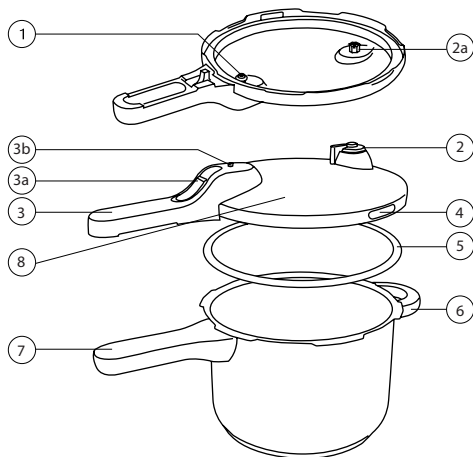
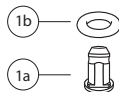
FOLLOW AND KEEP THESE INSTRUCTIONS.

PAG02 PRODUCT DESCRIPTION

Capacity (Liters)	Useful Capacity (Liters)	N° persons	Interior Diam. of pressure cooker (cm)	Diameter of bottom (cm)	Oper. pressure (bar/kPa)* Type	Level 1 Level 2	Safety pressure (bar/kPa)*
4	2,7	2-5	22	19,6	Bayonet	0,5/50 0,9/90	1,9/190
6	4,0	4-6	22	19,6	Bayonet	0,5/50 0,9/90	1,9/190
7,5	5,0	5-8	22	19,6	Bayonet	0,5/50 0,9/90	1,9/190

* Pressure unit: 1 bar = 1kg/1cm² (a force of 1kg is exercised over an area of 1cm²)

1a. Safety Valve body
1b. Safety Valve O'ring



COMPONENTS AVAILABLE FOR REPLACEMENT PAG03

Pressure cooker diameter	Ø22 cm
Capacity	4L - 6L - 7,5L
1. Safety valve	—
Safety device which opens and closes automatically, releasing any excess pressure inside the pressure cooker. It is connected to the pressure indicator and blocks the closing/opening button to prevent the opening of the pressure cooker when there is pressure inside.	
1a. Safety Valve body	**
1b. Safety Valve O'ring	*644000019930
2. Adjustment valve	*644000019919
Device stabilising the pressure inside the pressure cooker when in operation by selecting the desired pressure level.	
2a. Adjustment valve nut	
3. Bakelite lid handle	—
3a Closing/opening button	—
After placing the lid, the linear movement of this button allows the opening and closing of the pressure cooker. It only allows the pressure cooker to open when it no longer has any pressure inside.	
3b Pressure indicator	—
Device indicating the presence of pressure inside the pressure cooker.	
4. Window	—
5. Silicone sealing ring	* 644000019903
Allows the pressure cooker to be sealed.	
6. Bakelite side handle	* 644000019902
7. Bakelite long handle	* 644000019901
8. Serial number, marked on top of the lid	—

Only use replacement parts of the SILAMPOS brand and of the model in question. - Not available on the market | * Code for separated parts
Contact Silampos Post Sales Assistance Service.

** Available at specialized shops

PAG04 PRIOR TO FIRST USE

1. Prior to first use, remove all the labels from the pressure cooker. Wash it in hot water and washing-up liquid. Dry it with a cloth.
2. Lubricate the sealing ring with a bit of cooking oil to facilitate the opening and closing of the pressure cooker.
3. Make sure the steam release devices are clear.
4. Check if the selector button moves freely by rotating it.
5. Give the pressure cooker a test run using half a litre of water. Let it cook for 10 minutes after the functioning valve starts giving off steam.

USING THE PRESSURE COOKER PAG05


Minimum Quantity:

You should not use the pressure cooker with a quantity of liquid of under 250 ml; you may damage the pressure cooker and/or the heat source.

Maximum Quantity:



Do not fill the pressure cooker more than $\frac{2}{3}$ of its capacity.

Never fill the pressure cooker with more than $\frac{1}{2}$ of its capacity when cooking food that increases in volume or form a lot of foam during cooking (beans, chickpeas, dried peas, spinach, pasta, rice, etc.)

 *Please note* if you exceed the limit of the capacity, the steam could be released through the functioning valve or through the edge of the lid. This could also occur if the heat source is too high.

PAG06 USING THE PRESSURE COOKER

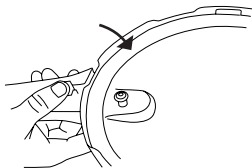
BEFORE EACH USE

1. Check that the gasket is correctly placed on the edge of the lid. (FIG.01)
2. Check whether the functioning valve is clear: Turn the selector button to the position Φ , remove it and check whether the channel is clear. (FIG.02)
3. Check whether the safety valve is clear, lightly pressuring the valve piston via the interior of the lid, with the aid of a pointed object. (FIG.03)
4. To close the pressure cooker, place the lid in such a way as to make the lid close position indicator  coincide with the close position indicator of the pressure cooker handle  and turn the lid clockwise. (FIG.04)
5. After ensuring the overlaying of the lid handles and of the pressure cooker unit (FIG.05), pull the button to the close position until you hear a click. (FIG.06)

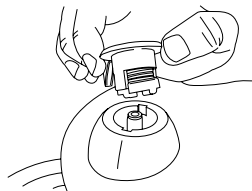
ONLY AFTER THE COMPLETION OF THESE OPERATIONS, THE PRESSURE COOKER WILL BE ABLE TO BE PLACED ON THE HEAT SOURCE.

USING THE PRESSURE COOKER PAG07

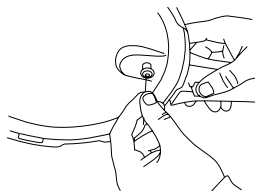
(FIG.01)



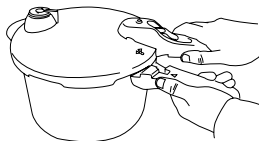
(FIG.02)



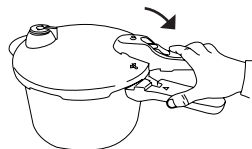
(FIG.03)



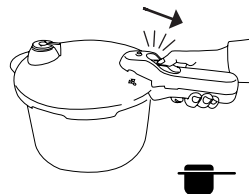
(FIG.04)



(FIG.05)



(FIG.06)



PAG08 USING THE PRESSURE COOKER

DURING USE

1. Place the pressure cooker on the connected heat source.

⚠ Please note The flame or the heat source should not exceed the bottom diameter of the pressure cooker, to ensure greater energy efficiency and avoid damaging it.

⚠ Please note When using a ceramic and / or induction hob, make sure that the hob and bottom are clean and dry to ensure your safety. Do not drag the parts so as not to scratch the heat source.

⚠ Please note that induction heating achieves extremely high temperatures within a few seconds, therefore it requires extra caution and vigilance.

2. Select the pressure level you wish to use:

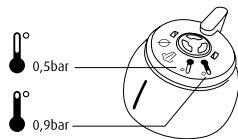
- Position (0.5 bar): for fast cooking;
- Position (0.9 bar): for super fast cooking.

3. Start counting cooking time after checking that the steam is coming out in constantly via the functioning valve.

4. If during the use of the pressure cooker the pressure indicator fails to rise and/or the functioning valve does not release steam, check whether the power of the heat source is strong enough. Should this persist, depressurise the pressure cooker and check:

- Whether the quantity of liquid inside the pressure cooker is sufficient;
- Whether the pressure cooker is closed;
- Whether the functioning valve is clear;
- Whether the silicone sealing ring and the edge of the lid are in good condition.

⚠ Please note During the first minutes of the cooking process, it is normal if the functioning valve does not release the steam or do it intermittently.



USING THE PRESSURE COOKER PAG09

5. If steam is released via the lid edges, via the safety valve and/or via the expansion window, remove the pressure cooker from the heat source, depressurise it and check:


- Whether the lid is properly closed and clean;
- Whether the functioning valve is clear;
- Whether the sealing ring is clean, properly positioned and shows any sign of deterioration;
- Whether the edge of the pressure cooker unit shows any signs of deterioration which prevent the effective adjustment of the sealing ring.

6. Do not place objects on the pressure indicator and/or functioning valve whilst the pressure cooker is working.


7. Use the heat stored in the thermal bottom and save energy by disconnecting the heat source before the food cooking time has terminated.

UPON COMPLETION OF USE

1. Once the cooking time has elapsed, remove the pressure cooker from the heat source and depressurise it, slowly turning the selector button to the position indicated in (FIG.07), to release the steam.

 *Please note* that you should be extremely careful to avoid any burns which may be caused by the steam released. Use only bakelite accessories (fig.10) and if necessary use gloves or other mean of protection

2. When there is no more steam escaping from the operating valve, you can open the pressure cooker, moving the button from the close to the open position until you hear a click (FIG.08); remove the lid, turning the handle anti-clockwise. (FIG.09).

 *Please note* that you should not force the opening of the pressure cooker until the pressure indicator is totally down, as this practice can put the user in danger and damage the cooker.

PAG10 USING THE PRESSURE COOKER

3. Wash the pressure cooker immediately after its use in plentiful water and washing-up liquid to prevent the eroded by the cooking of salty or acidic foods. You can wash the pressure cooker in the dishwasher, removing the sealing ring first.

- Do not store cooked food in the pressure cooker, to avoid damaging it

4. If you burned the food during the cooking process: Leave the pressure cooker to rest in water and some washing-up liquid for a few minutes before washing it.

5. For more thorough cleaning:

- Remove the sealing ring and wash it.

- Remove the selector button and rinse under the tap via the functioning valve (FIG.11).

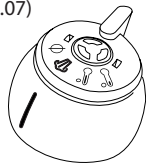
Reset the selector button and check whether the system has been properly assembled. This shall be easy to move. **⚠ Please note** that an improper assembly may make the operation of the functioning valve difficult or even stop it from working, obliging the safety valve to operate.

- Check whether the safety valve is clear, lightly pressing the valve piston via the interior of the lid with the aid of a pointed object.

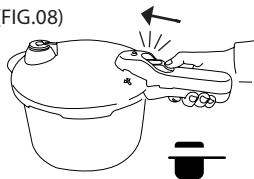
- Periodically check the tightness of the pressure cooker's long handle screws, using a screwdriver and turning it clockwise until it can no longer turn.

6. Once cleaned and dried, put the pressure cooker away without its lid on to avoid deformations to the sealing ring. (FIG.12)

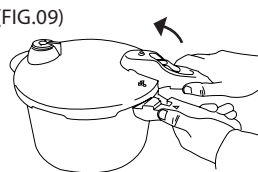
(FIG.07)



(FIG.08)

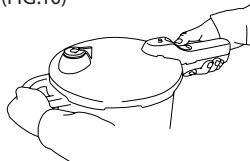


(FIG.09)

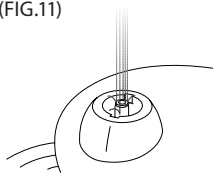


USING THE PRESSURE COOKER PAG11

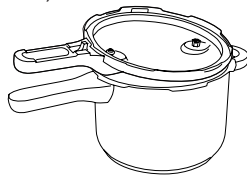
(FIG.10)



(FIG.11)



(FIG.12)



UPKEEP AND MAINTENANCE

Keep your pressure cooker in good working order for longer:

1. Do not heat the pressure cooker when it is empty.
2. The salty cooking water and the water with washing-up liquid shall not remain in the pressure cooker for long time periods.
3. Make a revision in the after-sales service of Silampos:
 - After 10 years of use
 - If you forget the pressure cooker on the heat source, without liquids inside.

PAG12 UPKEEP AND MAINTENANCE

4. Replace the sealing ring every year or at least every two years.
It will need to be replaced early whenever the following occur:

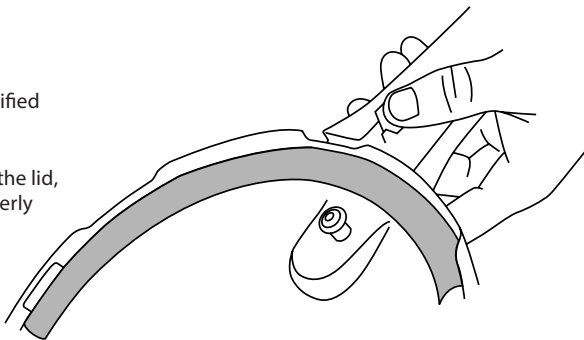
- Cracks or dents
- Deformations;
- Dark appearance;
- Lack of flexibility.

Any of the aforementioned irregularities may prevent the correct sealing or closure of the pressure cooker.

5. Periodically check the tightness of the pressure cooker long handle screws, using a screwdriver and turning it clockwise until it can no longer turn.

To place a new sealing ring:

- Select a Silampos sealing ring identified in the table (pag.03)
- Place the ring on the inner edge of the lid, checking that it is adjusted and properly placed.



Removing Labels

RECOMMENDATION

Wet the label in very hot water and remove it.

Need to use abrasive pads

RECOMMENDATION

This type of wipe scratches the surface of the piece.

Rub horizontally and not vertically.

Use of detergents

RECOMMENDATION

Do not use disinfectants containing bleach or other detergents containing chlorine (Cl).

The use of aggressive detergents can lead to the appearance of stains.

Burnt food

RECOMMENDATION

Add some water and ammoniac detergent and allow to stand for a few minutes.

Wash the cooker as usual.

If necessary, wipe with a stainless steel scourer.

Calcareous spots (whitish spots)

RECOMMENDATION

Add some vinegar and water and bring the cooker to warm for a few minutes.

Let it cool and wash normally.

Rust spots (brown spots)

RECOMMENDATION

Do not use steel wool scouring pads when cleaning stainless steel parts.

This type of mops can leave rust spots, permanently damaging the surface of the piece.

Choose stainless steel scourers.

PAG14 UPKEEP AND MAINTENANCE

Food stains

RECOMMENDATION

Add a little bit of baking soda and water and let the cooker warm up for a few minutes.
Let cool and wash.

Excessive heat stains (colored spots)

RECOMMENDATION

Wash the cooker with ammonia detergent.
You can also choose to use brighteners for chrome.

SILAMPOS cleaning product is recommended and effective at removing stains and residues, making stainless steel cookware shine again.



END OF LIFE CYCLE:

When your pressure cooker runs out of service life, do not put it in the trash. Deliver it to an Ecocenter or to our factory: Silampos, S.A. Rua das Cortinhas, 301 | 3700-605 Cesar - PORTUGAL

In this way you will contribute to the environmental preservation, through the appropriate recycling of the materials used in the manufacture of our cookware.

WARRANTY CERTIFICATE PAG15

SILAMPOS Traditional stainless steel pressure cookers benefit from a warranty against non-compliance for a period of 10 years from delivery of the products, upon presentation of proof of purchase. SILAMPOS traditional aluminum pressure cookers benefit from a warranty against non-compliance for a period of 3 years from delivery of the products, upon presentation of proof of purchase. After the complete pressure cooker has been received at Silampos and the lack of conformity has been confirmed, as well as its date of purchase, Silampos will repair or replace the pressure cooker with an equivalent one, if the repair is not possible. Silampos may, under legal terms, refuse to bring the pressure cooker into conformity if replacement is impossible or involves disproportionate costs.

If the lack of conformity manifests itself during the third year of the warranty period, in order to trigger it, it will be up to the consumer to demonstrate that the lack of conformity already existed on the date of delivery of the product.

THE WARRANTY COVERS

- a. Delayed cracking of the body.
- b. Unjustified and sudden darkening of accessories.

THE WARRANTY DOES NOT COVER

It is expressly excluded from the scope of the warranty, both normal and commercial, the evocation of lack of conformity resulting from:

- a. Wear of components identified as subject to periodic replacement and classified as such in the instructions for use;
- b. Misuse of products - namely, negligent handling and/or misuse;
- c. Scratches caused by metallic utensils or abrasive products;
- d. Damage resulting from an accident or fall;
- e. Natural wear and tear, loss of shine and surface stains resulting from use, food, heat and/or washing;
- f. Professional use.

PAG16 WARRANTY CERTIFICATE

The warranty ceases to apply when unauthorized parties have repaired, modified or replaced the product.

COMMERCIAL WARRANTY

SILAMPOS grants a 25-year commercial warranty exclusively for manufacturing defects of the Impact Disc Plus thermal base, which gives the consumer the rights referred to in paragraphs 2 and 3, provided they are reported within that period and their existence is proven.

LEGAL FRAMEWORK

In everything that is not expressly provided for here, the provisions of Decree-Law no. 84/2021, of 18/October, apply to the relationship between the consumer and SILAMPOS.

AFTER-SALES ASSISTANCE

During and after the warranty period, the consumer may request after-sales assistance for their products, by contacting:

CONTACT FOR ASSISTANCES - Silampos, Sociedade Industrial de Louça Metálica Campos, S.A.
Rua das Cortinhas, nº.301 | 3701-906 Cesar PORTUGAL | Tel.: 351.256850400 | servicoaoconsumidor@silampos.pt
SOCIAL CAPITAL 4.000.000 Euros | VAT Number PT500409927

DECLARATION OF COMPLIANCE PAG17

This declaration of conformity is issued under the exclusive responsibility of the manufacturer.

For all due effects I declare that the Easy model pressure cookers, manufactured by Silampos, comply with the provisions of Directive 2014/68 / EU, and applicable standardization, namely EN 12778.

MODEL

Easy

DESCRIPTION

Stainless steel pressure cooker with bayonet opening and closing system, available in 3 capacities.

EU Type Certificate No. 464 BT 33

Manufacturer

SILAMPOS - Sociedade Industrial de Louça Metálica Campos, S.A.

P.O. Box 2004 - Cesar PORTUGAL

Evaluation of Compliance

Módulo B + C2

Body Notified

CATIM - Centro de Apoio Tecnológico à Indústria Metalomecânica nº.0464

As well as with EC Regulation No1935 / 2004, ensuring that

all applicable food compatibility requirements are met, and that the necessary documentation is available for this purpose. The Easy pressure cooker is designed to be in contact with all types of food in repeated use for 2 hours at a maximum temperature of 130 ° C, considering as maximum contact area the 2/3 of the total capacity of the pressure cooker and of 223cm², in contact with the gasket

June 2020

CEO Engº. Anibal Campos



PAG18 COOKING TIMES

Vegetables	Approximate Time	Pressure Level
Pumpkin/ Broccoli/ Leek/ Cauliflower/ Zucchini/ Green Beans	5 min	1 st Level
Artichokes/ Potatoes/ Beet/ Carrots/Cabbage	10 min	1 st Level
Asparagus/ Spinaches	3 min	1 st Level
White Beans/ Chickpeas	15 min	2 nd Level
Turnips	7 min	1 st Level
Soups		
Meat Soup	25 min	2 nd Level
Vegetable Soup/Fish Soup	20 min	2 nd Level
Fishes		
Tuna	20 min	2 nd Level
Codfish	15 min	2 nd Level
Conger	12 min	1 st Level
Lobster	4 min	1 st Level
Crayfish	2 min	1 st Level
Squids/ Whiting/ Octopus	10 min	1 st Level
Meats		
Beef/ Rabbit/ Partridge/ Veal	20 min	2 nd Level
Rabbit	30 min	2 nd Level
Chicken/ Turkey/ Duck	15 min	2 nd Level

THE COOKING TIMES CAN VARY DEPENDING ON THE HEAT SOURCE USED.



Easy

