

**UNITED STATES DISTRICT COURT
EASTERN DISTRICT OF NEW YORK**

TERRY LYNN TATUM,

Docket No.:

Plaintiff,

- against -

**COMPLAINT AND DEMAND FOR
JURY TRIAL**

SENSIO, INC.,

Defendant.

COMPLAINT

Plaintiff, by and through her attorneys, **JOHNSON BECKER, PLLC** and **MILBERG COLEMAN BRYSON PHILLIPS GROSSMAN, LLC**, upon information and belief, at all times hereinafter mentioned, alleges as follows:

NATURE OF THE CASE

1. Defendant Sensio, Inc. d/b/a Bella (“Defendant Bella”) designs, manufactures, markets, imports, distributes, and sells a wide range of consumer kitchen products, including the subject “Bella 8-Quart Electric Pressure Cooker,” which specifically includes the Model Number M-80B30AG (referred to hereafter as “pressure cooker(s)”) that is at issue in this case.
2. Defendant Bella boasts that its pressure cookers feature a “[s]afety locking lid [that] unlocks only once pressure is released.”¹ Despite Defendant’s claims of “safety,”² it designed, manufactured, marketed, imported, distributed and sold, both directly and through third-party

¹ See <https://bellahousewares.com/products-bella/6qt-pressure-cooker-touch-pad/> (last accessed November 29, 2021).

² See Bella 8qt 10 in 1 Multicooker Model Number M-68B23G/M-68B30AG Owner’s Manual, pg.4, attached hereto as Exhibit A an incorporated by reference.

Join the hundreds of people holding manufacturers accountable for defective and unsafe pressure cookers by asserting your pressure cooker personal injury claim.

Pressure cooker manufacturers market their products as a quick, healthy and safe way to cook. However, the reality is that many of the pressure cookers on the market have serious design flaws that can lead to severe malfunctions. These malfunctions can cause steam and scalding hot liquids and food to explode out of the pressure cooker, burning the user and anyone nearby.

The pressure cooker litigation team at Johnson Becker is experienced at holding manufacturers responsible for defective products. Over the last four years, Johnson Becker has represented over 500 people in more than 40 states who have been burned by exploding pressure cookers. In addition, we have handled pressure cooker cases against virtually all of the major name-brand manufacturers.

Each pressure cooker lawsuit is dependent on its own unique facts, but our firm continues to successfully file lawsuits against the manufacturers of defective pressure cookers and obtain settlements for our clients. We believe that holding manufacturers responsible for our clients' injuries not only helps our clients, but prevents future injuries by forcing manufacturers to evaluate and improve the safety of their products.

What Our Clients Say About Us . . .

“Johnson Becker was so helpful and easy to work with. They were always immediately available to answer my questions and they kept me up to date every step of the way. All the staff were extremely compassionate and professional. If you need a firm to handle your litigation, I highly recommend Johnson Becker.” -*Sandy F.*

“My experience with Johnson and Becker especially working with Mr Adam and Mr Mike has been beyond explainable. They are an amazing team. Mr Adam has been in touch with me throughout the whole process, never left me wondering. This law firm has worked with me to get the best results and . . . everything they said they would do, they did it. I would highly recommend them to anyone who needs a great law firm.” -*Brenika L.*

“The service we received from Adam Kress and his team was outstanding. We came away feeling like we had a new friend. Our biggest surprise was that this company not only works on getting money for their clients, they actually care about getting unsafe products off the market. Thanks Johnson and Becker for making us feel like we helped make the world a little safer!” -*Ken C.*

Meet Our Pressure Cooker Attorneys:

Combined, they have over 55 years of experience holding manufacturers accountable when they choose to put profits over safety.

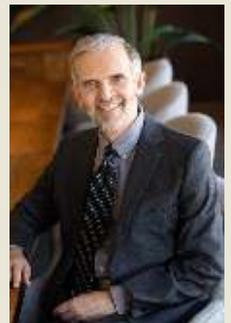
Michael Johnson

is a founding partner of Johnson Becker and the Co-Chair of its Consumer Products and Mass Tort Departments. Michael exclusively represents individuals across the country injured by defective and dangerous products, with an emphasis on consumer goods. Michael has battled major product manufacturers at trial, in the appellate courts, and all the way to the U.S. Supreme Court.



Kenneth Pearson

is a partner at Johnson Becker. A graduate of Harvard Law School, Ken began his career representing product manufacturers. He now draws on that experience to exclusively represent individuals seeking recovery for product-related personal injuries in state and federal courts nationwide.



Adam Kress

began his career at Johnson Becker in 2013, and has exclusively represented plaintiffs in product liability, personal injury and wrongful death claims. Adam co-chairs the firm's Consumer Products Department.



retailers, a product that suffers from serious and dangerous defects. Said defects cause significant risk of bodily harm and injury to its consumers.

3. Specifically, said defects manifest themselves when, despite Defendant's statements, the lid of the pressure cooker is removable with built-up pressure, heat and steam still inside the unit. When the lid is removed under such circumstances, the pressure trapped within the unit causes the scalding hot contents to be projected from the unit and into the surrounding area, including onto the unsuspecting consumers, their families and other bystanders. Plaintiff was able to remove the lid while the pressure cooker retained pressure, causing Plaintiff serious and substantial bodily injuries and damages.

4. Defendant knew or should have known of these defects but have nevertheless put profit ahead of safety by continuing to sell its pressure cookers to consumers, failing to warn said consumers of the serious risks posed by the defects, and failing to recall the dangerously defective pressure cookers regardless of the risk of significant injuries to Plaintiff and consumers like her.

5. Defendant ignored and/or concealed their knowledge of these defects in its pressure cookers from Plaintiff in this case, as well as the public in general, in order to continue generating a profit from the sale of said pressure cookers, demonstrating a callous, reckless, willful, depraved indifference to the health, safety and welfare of Plaintiff and others like her.

6. As a direct and proximate result of Defendant's conduct, Plaintiff incurred significant and painful bodily injuries, medical expenses, physical pain, mental anguish, and diminished enjoyment of life.

PLAINTIFF TERRY LYNN TATUM

7. Plaintiff Terry Lynn Tatum is a resident and citizen of the city of Cleburne, County of Johnson, State of Texas. Plaintiff is, therefore, a citizen of the State of Texas for purposes of diversity jurisdiction as prescribed by 28 U.S.C. § 1332.

8. On or about October 18, 2020, Plaintiff suffered serious and substantial burn injuries as the direct and proximate result of the Pressure Cooker's lid being able to be rotated and opened while the Pressure Cooker was still under pressure, during the normal, directed use of the Pressure Cooker, allowing its scalding hot contents to be forcefully ejected from the Pressure Cooker and onto Plaintiff. The incident occurred as a result of the failure of the Pressure Cooker's supposed "safety" features, which purport to keep the consumer safe while using the Pressure Cooker. In addition, the incident occurred as the result of Defendant's failure to redesign the Pressure Cooker, despite the existence of economical, safer alternative designs.

DEFENDANT SENSIO, INC.

9. Defendant designs, manufactures, markets, imports, distributes and sell a variety of consumer kitchen products including pressure cookers, air fryers, and pressure cookers, amongst others.

10. Defendant Sensio is a New York corporation with its principal place of business at 261 Madison Avenue, 25th Floor, New York, NY 100168. Defendant is, therefore, a citizen of the State of New York for purposes of diversity jurisdiction as prescribed by 28 U.S.C. § 1332.

JURISDICTION AND VENUE

11. This Court has subject matter jurisdiction over this case pursuant to diversity jurisdiction prescribed by 28 U.S.C. § 1332 because the matter in controversy exceeds the sum or value of \$75,000, exclusive of interest and costs, and there is complete diversity between the parties.

12. Plaintiff Terry Lynn Tatum is a resident and citizen of the city of Cleburne, County of Johnson, State of Texas. Plaintiff is, therefore, a citizen of the State of Texas for purposes of diversity jurisdiction as prescribed by 28 U.S.C. § 1332.

13. Venue is also proper in this Court pursuant to 28 U.S.C. § 1391 because Defendant is a resident of this District and has sufficient minimum contacts with the State of New York and

intentionally avails itself of the markets within New York through the promotion, sale, marketing, and distribution of their products.

FACTUAL BACKGROUND

14. Defendant is engaged in the business of designing, manufacturing, warranting, marketing, importing, distributing, and selling the pressure cookers at issue in this litigation.

15. Defendant Bella boasts that its pressure cookers feature a “[s]afety locking lid [that] unlocks only once pressure is released.”³

16. According to the Owner’s Manual accompanying each individual unit sold, the pressure cookers’ “safety locking lid” purportedly keeps the lid of the pressure cooker from opening once pressurize. Specifically:

a. For your safety the lid will not come off when it is in the LOCK position.⁴

17. By reason of the forgoing acts or omissions, Plaintiff used the pressure cooker with the reasonable expectation that it was properly designed and manufactured, free from defects of any kind, and that it was safe for its intended, foreseeable use of cooking.

18. Plaintiff used the pressure cooker for its intended purpose of preparing meals and did so in a manner that was reasonable and foreseeable by the Defendant.

19. However, the aforementioned pressure cooker was defectively and negligently designed and manufactured by the Defendant in that it failed to properly function as to prevent the lid from being removed with normal force while the unit remained pressurized, despite the appearance that all the pressure had been released, during the ordinary, foreseeable and proper use of cooking food

³ See <https://bellahousewares.com/products-bella/6qt-pressure-cooker-touch-pad/> (last accessed November 29, 2021).

⁴ See Bella 8qt 10 in 1 Multicooker Model Number M-80B30AG Owner’s Manual, pg.4

with the product; placing the Plaintiff, her family, and similar consumers in danger while using the pressure cookers.

20. Defendant's pressure cookers possess defects that make them unreasonably dangerous for their intended use by consumers because the lid can be rotated and opened while the unit remains pressurized.

21. Further, Defendant's representations about "safety" are not just misleading, they are flatly wrong, and put innocent consumers like Plaintiff directly in harm's way.

22. Economic, safer alternative designs were available that could have prevented the Pressure Cooker's lid from being rotated and opened while pressurized.

23. Defendant knew or should have known that its pressure cookers possessed defects that pose a serious safety risk to Plaintiff and the public. Nevertheless, Defendant continues to ignore and/or conceal its knowledge of the pressure cookers' defects from the general public and continues to generate a substantial profit from the sale of their pressure cookers, demonstrating a callous, reckless, willful, depraved indifference to the health, safety and welfare of Plaintiff and others like her.

24. As a direct and proximate result of Defendant's intentional concealment of such defects, its failure to warn consumers of such defects, its negligent misrepresentations, its failure to remove a product with such defects from the stream of commerce, and its negligent design of such products, Plaintiff used an unreasonably dangerous pressure cooker, which resulted in significant and painful bodily injuries upon the simple removal of the lid of the pressure cooker.

25. Consequently, Plaintiff seeks damages resulting from the use of Defendant's pressure cooker as described above, which has caused the Plaintiff to suffer from serious bodily injuries, medical expenses, physical pain, mental anguish, diminished enjoyment of life, wage loss and other damages.

CLAIMS FOR RELIEF

COUNT I
STRICT LIABILITY

26. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

27. At the time of Plaintiff's injuries, Defendant's Pressure Cookers were defective and unreasonably dangerous for use by foreseeable consumers, including Plaintiff.

28. Defendant's Pressure Cookers were in the same or substantially similar condition as when they left the possession of Defendant.

29. Plaintiff did not misuse or materially alter their respective Pressure Cookers.

30. The Pressure Cookers did not perform as safely as an ordinary consumer would have expected them to perform when used in a reasonably foreseeable way.

31. Further, a reasonable person would conclude that the possibility and seriousness of harm outweighs the burden or cost of making the Pressure Cookers safe. Specifically:

- a. The Pressure Cookers designed, manufactured, sold, and supplied by Defendant were defectively designed and placed into the stream of commerce in a defective and unreasonably dangerous condition for consumers;
- b. The seriousness of the potential burn injuries resulting from the product drastically outweighs any benefit that could be derived from its normal, intended use;
- c. Defendant failed to properly market, design, manufacture, distribute, supply, and sell the Pressure Cookers, despite having extensive knowledge that the aforementioned injuries could and did occur;
- d. Defendant failed to warn and place adequate warnings and instructions on the Pressure Cookers;
- e. Defendant failed to adequately test the Pressure Cookers; and
- f. Defendant failed to market an economically feasible alternative design, despite the existence of the aforementioned economical, safer alternatives, that could have prevented the Plaintiff's injuries and damages.

32. Defendant's actions and omissions were the direct and proximate cause of the Plaintiff's injuries and damages.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT II
NEGLIGENCE

33. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

34. Defendant has a duty of reasonable care to design, manufacture, market, and sell non-defective Pressure Cookers that are reasonably safe for their intended uses by consumers, such as Plaintiff and his family.

35. Defendant failed to exercise ordinary care in the manufacture, sale, warnings, quality assurance, quality control, distribution, advertising, promotion, sale and marketing of its Pressure Cookers in that Defendant knew or should have known that said Pressure Cookers created a high risk of unreasonable harm to the Plaintiff and consumers alike.

36. Defendant was negligent in the design, manufacture, advertising, warning, marketing and sale of its Pressure Cookers in that, among other things, it:

- a. Failed to use due care in designing and manufacturing the Pressure Cookers to avoid the aforementioned risks to individuals;
- b. Placed an unsafe product into the stream of commerce;
- c. Aggressively over-promoted and marketed its Pressure Cookers through television, social media, and other advertising outlets; and
- d. Were otherwise careless or negligent.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT III
NEGLIGENT DESIGN DEFECT

37. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

38. Defendant is the manufacturer, seller, distributor, marketer, and supplier of the subject Pressure Cookers, which was negligently designed.

39. Defendant failed to exercise reasonable care in designing, developing, manufacturing, inspecting, testing, packaging, selling, distributing, labeling, marketing, and promoting its Pressure Cookers, which were defective and presented an unreasonable risk of harm to consumers, such as the Plaintiff.

40. As a result, the subject Pressure Cookers, including Plaintiff's Pressure Cooker, contain defects in their design which renders them unreasonably dangerous to consumers, such as the Plaintiff, when used as intended or as reasonably foreseeable to Defendant. The defect in the design allows consumers such as Plaintiff to open the lid while the unit remains pressurized, despite the appearance that all the pressure has been released from the unit, and causes an unreasonable increased risk of injury, including, but not limited to, first, second and third-degree scald burns.

41. Plaintiff in this case used her Pressure Cooker in a reasonably foreseeable manner and did so as substantially intended by Defendant.

42. The subject Pressure Cooker was not materially altered or modified after being manufactured by Defendant and before being used by Plaintiff.

43. The design defects allowing the lid to open while the unit was still pressurized directly rendered the Pressure Cookers defective and were the direct and proximate result of Defendant's negligence and failure to use reasonable care in designing, testing, manufacturing, and promoting the Pressure Cookers.

44. As a direct and proximate result of Defendant's negligent design of its Pressure Cookers, the Plaintiff in this case suffered injuries and damages described herein.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT IV
NEGLIGENT FAILURE TO WARN

45. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully herein.

46. At the time in which the Pressure Cooker was purchased, up through the time Plaintiff was injured, Defendant knew or had reason to know that its Pressure Cookers were dangerous and created an unreasonable risk of harm to consumers.

47. Defendant had a duty to exercise reasonable care to warn consumers of the dangerous conditions or the facts that made its Pressure Cookers likely to be dangerous.

48. As a direct and proximate result of Defendant's negligent failure to warn of the dangers of its Pressure Cookers, the Plaintiff in this case suffered injuries and damages described herein.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT V
BREACH OF IMPLIED WARRANTY OF FITNESS
FOR A PARTICULAR PURPOSE

49. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

50. Defendant manufactured, supplied, and sold its Pressure Cookers with an implied warranty that they were fit for the particular purpose of cooking quickly, efficiently and safely.

51. Members of the consuming public, including consumers such as the Plaintiff, were the intended third-party beneficiaries of the warranty.

52. Defendant's Pressure Cookers were not fit for the particular purpose as a safe means of cooking, due to the unreasonable risks of bodily injury associated with their use.

53. The Plaintiff in this case reasonably relied on Defendant's representations that its Pressure Cookers were a quick, effective and safe means of cooking.

54. Defendant's breach of the implied warranty of fitness for a particular purpose was the direct and proximate cause of Plaintiff's injuries and damages.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

COUNT VI
BREACH OF IMPLIED WARRANTY OF MERCHANTABILITY

55. Plaintiff incorporates by reference each preceding and succeeding paragraph as though set forth fully at length herein.

56. At the time Defendant marketed, distributed and sold its Pressure Cookers to the Plaintiff in this case, Defendant warranted that its Pressure Cookers were merchantable and fit for the ordinary purposes for which they were intended.

57. Members of the consuming public, including consumers such as the Plaintiff, were intended third-party beneficiaries of the warranty.

58. Defendant's Pressure Cookers were not merchantable and fit for its ordinary purpose, because they had the propensity to lead to the serious personal injuries as described herein in this Complaint.

59. Plaintiff purchased his Pressure Cooker with the reasonable expectation that it was properly designed and manufactured, free from defects of any kind, and that they were safe for its intended, foreseeable use of cooking.

60. Defendant's breach of implied warranty of merchantability was the direct and proximate cause of Plaintiff's injury and damages.

WHEREFORE, Plaintiff demands judgment against Defendant for damages, together with interest, costs of suit, attorneys' fees, and all such other relief as the Court deems proper.

DEMAND FOR JURY TRIAL

Plaintiff demands that all issues of fact of this case be tried to a properly impaneled jury to the extent permitted under the law.

PRAYER FOR RELIEF

WHEREFORE, Plaintiff demands judgment against the Defendant for damages, to which he is entitled by law, as well as all costs of this action, interest and attorneys' fees, to the full extent of the law, whether arising under the common law and/or statutory law, including:

- a. judgment for Plaintiff and against Defendant;
- b. damages to compensate Plaintiff for his injuries, economic losses and pain and suffering sustained as a result of the use of the Defendant's Pressure cookers;
- c. pre and post judgment interest at the lawful rate;
- d. a trial by jury on all issues of the case;
- e. an award of attorneys' fees; and
- f. for any other relief as this Court may deem equitable and just, or that may be available under the law of another forum to the extent the law of another forum is applied, including but not limited to all reliefs prayed for in this Complaint and in the foregoing Prayer for Relief.

Date: September 28, 2022

Respectfully submitted,

**MILBERG COLEMAN BRYSON PHILLIPS
GROSSMAN, LLC**

/s/ Randi Kassan, Esq.

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**PRESSURE COOKER
8 QT. MULTI-FUNCTION
OLLA A PRESIÓN
8 QT. MULTIFUNCIÓN**



Instruction Manual
Manual de instrucciones

Register your product and get support at:
Para registrar y obtener asistencia de su producto ir:
www.bellahousewares.com/welcome

For recipes, how-to videos, tips, visit our pressure cooker website:
Para ver recetas, videos de preparaciones, consejos y otra información
interesante, visite nuestro sitio web de ollas a presión:
www.bellahousewares.com/bella-pressure-cookers/

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the cooking pot provided.
13. To disconnect, remove plug from wall outlet with dry hands.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the cooking pot on a gas or electric cook top or on an open flame.
9. Always keep your hands and face away from the pressure release valve, when releasing the pressure.
10. Use extreme caution when removing the lid after cooking. Always tilt the lid away from you, so that any remaining steam is blocked from your face.
11. Never attempt to open the lid while cooking, or before the pressure has dropped. Do not attempt to bypass this safety feature by forcing the lid to open.
12. Do not cover or block the valves.
13. Do not touch the pot or lid except for the handle immediately after use. Whilst the product is in use only touch the handle, do not touch the pot or lid.
14. To avoid burns, allow the food to cool before tasting. The temperature of the food gets considerably hotter than with conventional cooking.
15. Do not touch hot surfaces. Use oven gloves or a cloth when opening the lid or handling hot containers as hot steam will escape.
16. Do not move the appliance while in use.
17. Remove the plug from the wall socket when the appliance is not in use or before cleaning.
18. Allow the appliance to cool down completely before undertaking any cleaning task.
19. Do not touch the power cord, plug or any part of the appliance with wet hands.
20. Do not place this appliance directly under kitchen wall cupboards when in use, as it produces steam. Avoid reaching over the appliance when it is in use.
21. Do not use the appliance near or below combustible materials, e.g: curtains.
22. To open, hold and rotate the lid clockwise to the "unlock" position but do not lean over the appliance.
23. Never use sharp objects inside the cooking pot as this will damage the non-stick coating.
24. Do not use the pressure cooker for deep frying

GROUNDING 3-CONDUCTOR PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

NOTES ON PRESSURE RELEASE VALVE

The pressure release valve is used to regulate pressure inside the Pressure Cooker. Small amounts of steam may escape during cooking, this is normal. Ensure that the pressure cooker is not placed under overhanging cabinets during cooking. Avoid reaching over the pressure release valve when in use. The pressure release valve should always be on the 'PRESSURE' setting during cooking. After cooking is complete change the setting to RELEASE before attempting to open the lid. Ensure that your face and hands are away from the opening of the pressure release valve to ensure that you do not get burnt or injured, the steam is very hot and extreme caution must be exercised when steam is being released.

NOTES ON SAFETY LOCKING LID

For your safety the lid will not come off when it is in the LOCK position. To open the lid use the handle to turn the lid clock-wise to the UNLOCK position and lift-off the lid. Always keep the lid in the locked position during cooking. When cooking is complete first turn the pressure release valve to RELEASE position, wait for steam to escape and then turn the handle clockwise to the UNLOCK position and lift the lid off the unit. When removing the lid, remove it in such a manner that the steam is directed away from you. Do this by allowing the top of the lid to face your direction, so steam escape away from the user.

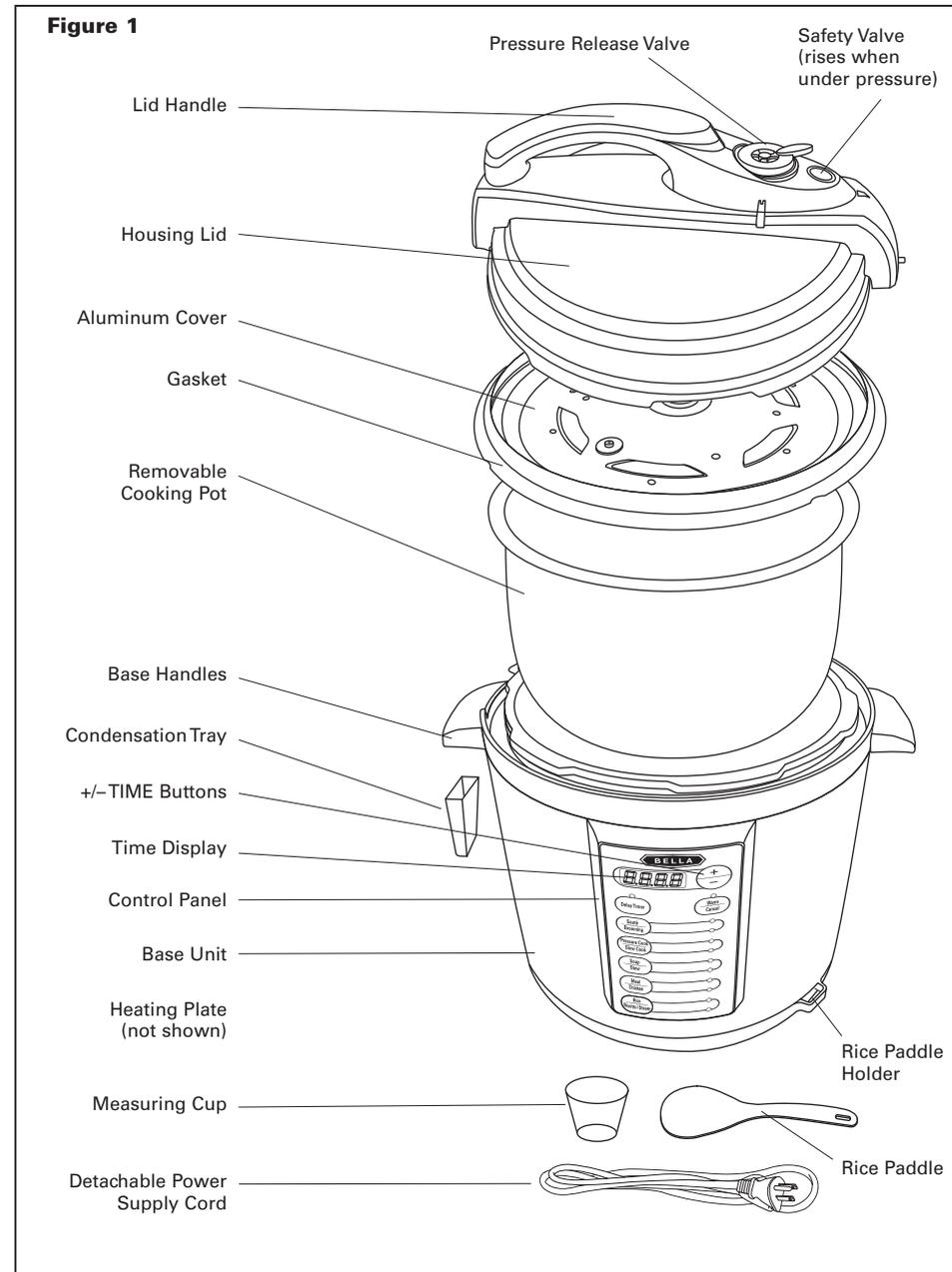
NOTE: Do not attempt to open the Pressure Cooker when the lid is locked.

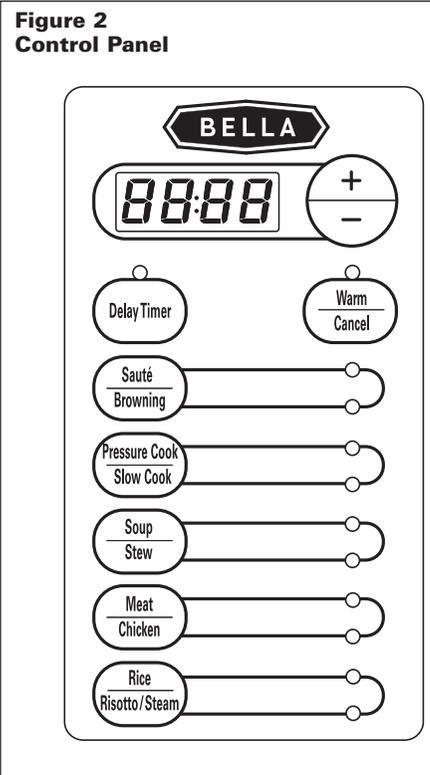
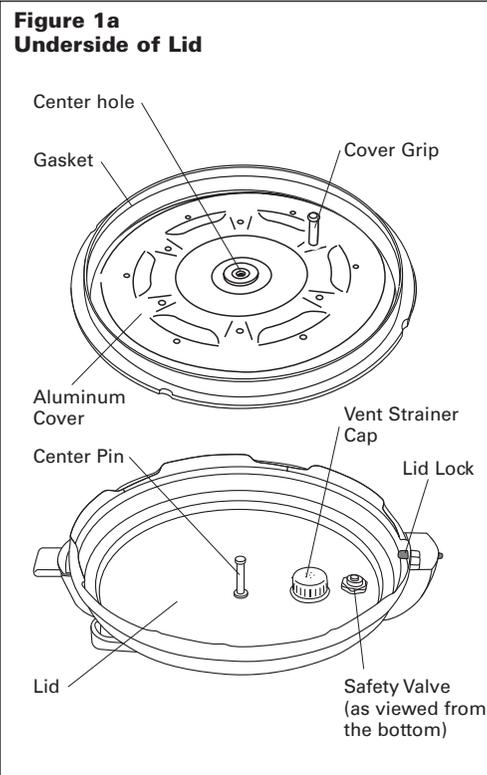
INTRODUCING THE BELLA 8 QT. PRESSURE COOKER WITH 10 DIGITAL ONE-TOUCH FUNCTIONS

Multifunctional One Pot Cooking! With the ability to both pressure cook and slow cook, your Digital Pressure Cooker is an absolutely indispensable kitchen appliance. 10 preset functions are automatically timed and temped to ensure perfectly cooked soups, stews, meats, chicken. Sauté and brown foods in the non-stick cooking pot to reduce the amount of fat, add color and rich flavors before slow or pressure cooking! With its powerful 1100 watts, this 8 Qt. Pressure Cooker can cook meals up to 70% faster than conventional cooking methods; heat to temperature quickly; provide even cooking temperature and pressure to ensure foods are super juicy and flavorful. Prepare light and fluffy rice, perfect risotto effortlessly. At the end of each pre-programmed cook time, the unit advances to a 4 hour WARM cycle, then turns itself OFF! How simple is that?

Getting To Know Your Pressure Cooker

Product may vary slightly from illustration





Control Panel Function Time Chart

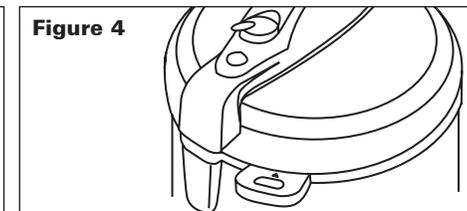
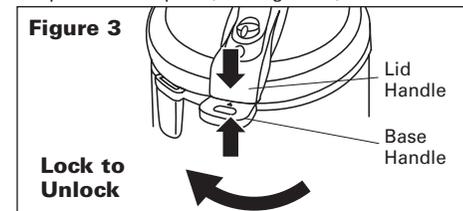
The operating pressures mentioned below will be reached after the pressure build up cycle is complete. Make sure to securely lock the lid and set the pressure release valve to PRESSURE position.

	Default Time	Maximum Time	Operating Pressure		Temperature
1. Sauté	00:30 (30 min.)	01:39 (99 min.)	— *	— *	170°C (338°F)
2. Browning	00:30 (30 min.)	01:39 (99 min.)	— *	— *	148°C (298°F)
3. Pressure Cook	00:30 (30 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
4. Slow Cook	04:00 (4 hrs.)	12:00 (12 hrs.)	— **	— **	4 hours: 82°C - 95°C (179°F - 203°F) 6 hours: 90°C - 99°C (194°F - 210°F)
5. Soup	00:20 (20 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
6. Stew	00:30 (30 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
7. Meat	00:60 (60 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
8. Chicken	00:45 (45 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
9. Rice	00:20 (20 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)
10. Risotto/Steam	00:25 (25 min.)	01:39 (99 min.)	55-65 kPa	7.97 - 9.42 psi	110°C - 115°C (230°F - 239°F)

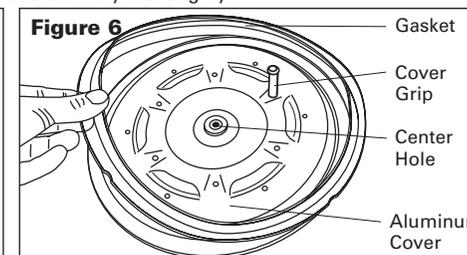
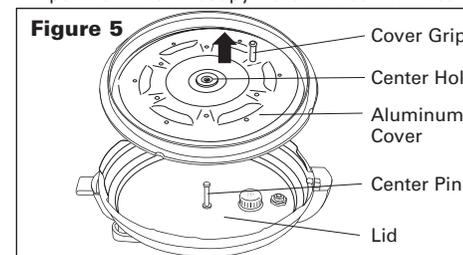
* There is no pressure for the SAUTÉ and BROWNING function as these functions are used without the lid.
** The pressure for SLOW COOK function is negligible as the temperature is lower compared to other functions.

Before Using for the First Time

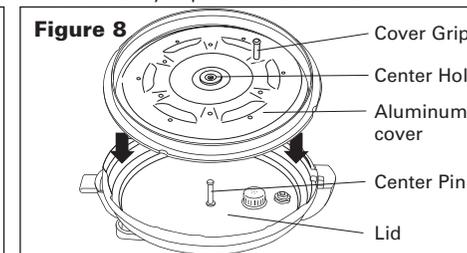
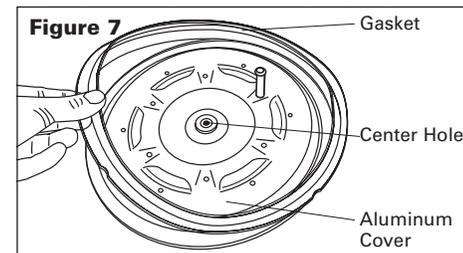
- Carefully unpack your Pressure Cooker. Remove all packaging materials from parts and accessories.
- Unlock the Lid:** Firmly grasp the lid handle (Figure 3) and turn the lid clockwise (follow the arrow) to the UNLOCK position to open. (See Figure 4.)



- Lid Disassembly:** Remove lid and rest on countertop, handle side down. Grasp the cover grip and pull to remove aluminum cover from the underside of the lid. (See Figure 5.) Remove gasket. (See Figure 6.)
- Remove and wash the non-stick cooking pot, aluminum cover, gasket, rice measuring cup and paddle in warm soapy water. Rinse with clean water and dry thoroughly.

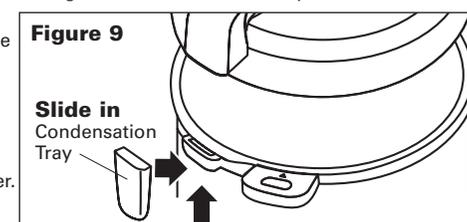


- Lid Assembly:** Replace clean gasket. Make sure the gasket is attached properly around the aluminum cover. (See Figure 7.) With the cover grip facing outwards, place the cover's center hole over the pin in the center of the lid's underside. (See Figure 8.) Firmly press the aluminum cover into the inside of the lid. **IMPORTANT:** Check to make sure the aluminum cover is securely in place inside the lid.



- Slide the condensation tray into place on the side of the base unit. (See Figure 9.)
- Clean and dry the bottom of the removable cooking pot as well as the heating plate, making sure there are no unwanted materials on the surface. The removable cooking pot must sit flat on the heating plate to ensure proper contact.
- Place the Digital Pressure Cooker on a flat, level surface, approximately 2 feet from a standard 120V AC electrical outlet. **DO NOT** let cord hang over the edge of a table or countertop.

WARNING: When slow cooking or cooking under pressure, never place the Digital Pressure Cooker under cabinets. When releasing steam, make sure the area several feet above the pressure release valve is clear from all lighting fixtures, furniture or cabinetry.



- Connect the detachable power cord to the receptacle at the back of the Digital Pressure Cooker.

Before Each Use

1. Always check the lid to ensure the pressure release valve is in good working order and there are no foreign particles blocking the valve openings on the underside of the lid.
2. Make sure gasket is attached correctly to the aluminum cover and is in proper position on the underside of the lid. Pressure cooker settings.

Operating Instructions

• SAUTÉ/BROWNING

WARNING: Never deep-fry or pressure-fry in the Digital Pressure Cooker, regardless of whether the lid is on or off. THIS IS DANGEROUS AND CAN CAUSE A FIRE AND SERIOUS DAMAGE.

1. Browning adds richness and flavor to pressure cooked or slow cooked foods. The SAUTÉ or BROWNING function allows you to sauté or sear food in the removable cooking pot (in the same base unit) before cooking.

WARNING: Make sure the lid is removed when using SAUTÉ or BROWNING function.

2. Place the removable cooking pot into the base unit.
3. Plug the cord into a 120V AC electrical wall outlet. A series of 4 dashes (- - -) will be displayed.

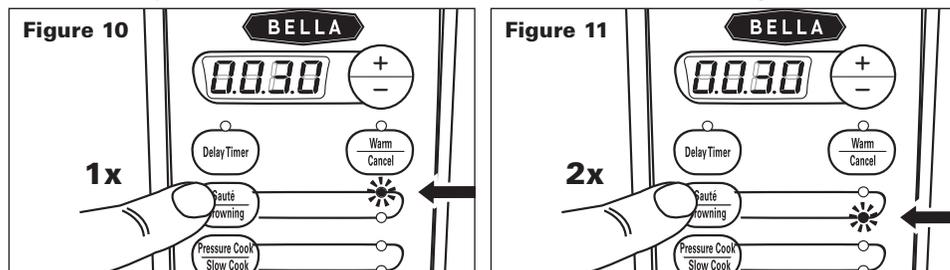
For best results:

- Always pat food dry with paper towels.
- Cut food into small, uniform pieces.
- SAUTÉ or BROWN food in small batches. Do not crowd the cooking pot.

4. Add oil, as called for in the recipe.

IMPORTANT: To avoid scratching the non-stick surface of the cooking pot, use non-metal, plastic or wooden utensils to turn food when sautéing or browning.

5. With the lid off, press the SAUTÉ/BROWNING button. The SAUTÉ indicator light will illuminate. (See Figure 10.)
6. Press the SAUTÉ/BROWNING button again, the BROWNING indicator light will illuminate. (See Figure 11.)
7. The default time “00:30” (30 minutes) will flash on the display. While flashing, the default time can be changed by pressing the “+” and “-” buttons to manually change the time from 5 minutes (00:05) to 99 minutes (01:39).
8. When temperature is reached, time will count down to 00:00.
WARNING: Extreme caution should be used when sautéing or browning foods in hot oil. Keep hands and face away from the cooking pot especially when adding new ingredients, as hot oil may spatter.
9. When food is satisfactorily seared or browned, press the WARM/CANCEL button. A series of 4 dashes (- - -) will be displayed to indicate the Digital Pressure Cooker is OFF.
10. When cook time reaches “00:00” 5 audible beeps can be heard and the unit will auto shift to WARM mode.
11. Continue cooking with the Digital Pressure Cooker according to recipe directions.
12. **IMPORTANT:** After browning or sautéing, if you want to select a different cooking function, you have to first press WARM/CANCEL. Then follow the instructions for the cooking function.



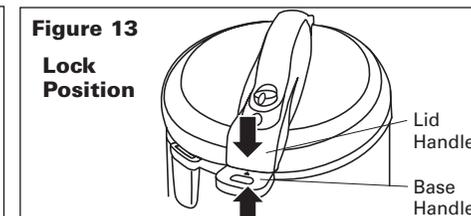
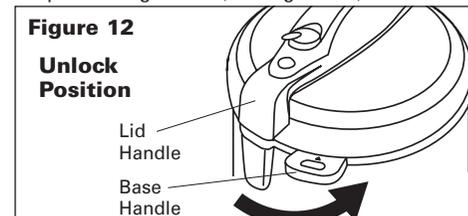
• PRESSURE COOK

Introduction

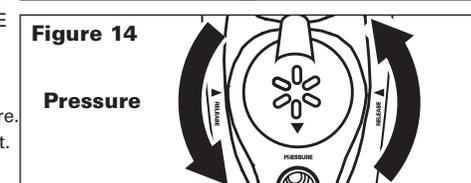
1. Your Digital Pressure Cooker cooks like a traditional pressure cooker by combining steam heat and pressure for faster cooking times. Since an air tight seal is formed when the lid is closed and locked, the heat and steam stay trapped inside the removable cooking pot. The combination of high heat and pressure cooks the food faster while retaining water soluble nutrients and flavor.
2. Your Digital Pressure Cooker takes the guesswork out of cooking under pressure. A built-in thermostat knows exactly when pressure is reached inside the removable cooking pot and automatically adjusts the heat and triggers the timer when cooking begins.
3. The powerful 1100 watt heating element allows for quick heating and maintains even cooking temperatures and pressures.
4. The large, 8-quart capacity, heavy-duty, non-stick, aluminum removable cooking pot heats quickly and evenly.
IMPORTANT: Since overcooked food cannot be corrected, it is advisable to err on the undercooked side by cooking an unfamiliar food for a shorter period of time than you may think necessary. You can always go back and continue cooking a minute or two longer if need be.

Cooking Under Pressure

1. Place food to be pressure cooked into the removable cooking pot.
WARNING: Do not fill the removable cooking pot higher than the MAX 2/3 line inside the cooking pot when cooking vegetables or whole pieces of meat.
WARNING: Do not exceed the 1/2 line when pressure cooking foods that expand: rice, dried beans, grains, and legumes.
WARNING: Add at least 1 cup (8 oz.) liquid to the removable cooking pot when cooking under pressure.
CAUTION: Never operate the Digital Pressure Cooker when the cooking pot is empty.
WARNING: Do not cook with food content below the minimum marking on the cooking pot.
2. **Lid Assembly**
Please follow the detailed instructions described in the BEFORE USING FOR THE FIRST TIME section of this instruction manual. Make sure the gasket is attached properly around the cover and the aluminum cover is securely in place on the lid.
3. **Lock the Lid**
Place the lid onto the Digital Pressure Cooker. (See Figure 12.) Holding the base handle in one hand, firmly grasp the lid handle with the other hand and turn the lid counter-clockwise (follow the arrow). The lid will click as it locks into place. When locked, the lid handle and the base handle will be in perfect alignment. (See Figure 13.)



4. Turn the pressure release valve to the PRESSURE position. (See Figure 14.)
IMPORTANT: If the pressure release valve is not closed or is not in the PRESSURE position, the Digital Pressure Cooker will not build pressure.
5. Plug the cord into a 120V AC electrical wall outlet. A series of 4 dashes (- - -) will be displayed.
6. Press the desired FUNCTION button (PRESSURE COOK, SOUP, STEW, MEAT, CHICKEN) once or twice until the corresponding light indicates the desired setting. The FUNCTION default time will flash on the display.
NOTE: If a recipe calls for a time that is not the default cook time, cooking times may be easily modified.
7. While flashing, the default time can be changed by pressing the “+” and “-” buttons to manually change the time from 5 minutes (00:05) to 99 minutes (01:39).
8. As the unit begins to heat and cooking pot pressure builds, the “0” graphic on the display will begin to spin.
NOTE: Preheat / pressure build-up times vary depending on the FUNCTION selected.



9. When temperature and pressure have been achieved, the “0” graphic will stop spinning and the time will begin to count down until “00:00” (00 minutes) is shown.
10. When cook time reaches “00:00” 5 audible beeps can be heard; “bb” will be displayed to indicate the unit has advanced to a 4 hour WARM cycle, during which the steam will be released naturally and then the Digital Pressure Cooker will turn itself OFF.

CAUTION: WHEN COOKING UNDER PRESSURE, THE LID CANNOT BE OPENED ONCE PRESSURE IS REACHED. DO NOT TRY TO FORCE THE LID OPEN.

CAUTION: Keep hands and face clear of the pressure release valve when the appliance is in operation. Hot steam and water may be emitted during use.

NOTE: Press the WARM/CANCEL button to turn the Digital Pressure Cooker OFF at any time. A series of 4 dashes (- - -) will be displayed.

• **SLOW COOK**

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can cook for up to 12 hours, much like a covered pot on the stove top.

1. Place food to be cooked into the removable cooking pot.
IMPORTANT: Do not fill the removable cooking pot higher than the MAX 2/3 line inside the cooking pot when cooking vegetables or whole pieces of meat.
CAUTION: Never operate the Digital Pressure Cooker when the cooking pot is empty.
IMPORTANT: Do not cook with food content below the minimum marking on the cooking pot.
2. Following detailed instructions previously described for PRESSURE COOK, assemble lid, close and lock lid.
3. Turn the pressure release valve to the RELEASE position.
4. Plug the cord into a 120V AC electrical wall outlet. A series of 4 dashes (- - -) will be displayed.
5. Press the PRESSURE COOK/SLOW button twice until the corresponding light indicates SLOW COOK.
The default time of 04:00 (4 hours) will flash.
6. While flashing, the default time can be changed by pressing the “+” and “-” buttons. Maximum SLOW COOK time is 12:00 (12 hours).
7. When temperature is reached, the time will begin to count down until “00:00” (00 minutes) is shown.
8. When cook time reaches “00:00” 5 audible beeps can be heard; “bb” will be displayed to indicate the unit has advanced to a 4 hour WARM cycle after which the unit will then turn itself OFF.
IMPORTANT: When using SLOW COOK function, you may remove the lid to check on food, stir contents, add food or liquids during cooking. The unit will begin to beep, and “E0” will be displayed until the lid is replaced and locked.

• **RICE FUNCTION**

WARNING: Do not use your Digital Pressure Cooker to cook instant rice.

A 180 ml. (3/4 cup) rice measuring cup is included with your Digital Pressure Cooker. Up to 7 rice measuring cups (6-3/4 cups) of uncooked white rice may be pressure cooked in the 8 Qt. Digital Pressure Cooker. Many varieties of rice can be used including: basmati, wild rice, black rice, Arborio, risotto, brown, long and short grains. For estimated times and rice to water/cooking liquid quantities, please refer to the RICE COOKING CHART that follows.

1. Using the rice measuring cup, add leveled cups of raw rice to the cooking pot. Rice may be rinsed or not, depending on your preference.
2. When pressure cooking white, long grain rice, use the ratio: 2 cups raw rice to 3 cups water, or use 1-1/2 times more water than raw rice. For example, for 9 rice measuring cups of raw rice, add 13-1/2 rice measuring cups of water. Water volume may be adjusted to taste on subsequent rice cooking.
IMPORTANT: Add one tablespoon of oil (vegetable, olive, sesame) to reduce excess foaming.
IMPORTANT: When pressure cooking wild rice, add 25% to 50% more water to cook thoroughly. Follow package instructions.
3. Following detailed instructions previously described for PRESSURE COOK, assemble lid, close and lock lid.
4. Plug the cord into a 120V AC electrical wall outlet. A series of 4 dashes (- - -) will be displayed.
5. Press the RICE button once; RICE light will illuminate. The default time of 00:20 (20 minutes) will be displayed.
NOTE: If a recipe calls for a time that is not the default cook time, cooking times may be easily modified.
6. While flashing, the default time can be changed by pressing the “+” and “-” buttons to manually change the time from 5 minutes (00:05) to 99 minutes (01:39).

7. As the unit begins to heat and cooking pot pressure builds, the “0” graphic on the display will begin to spin.
8. When temperature and pressure have been achieved, the “0” graphic will stop spinning and the time will begin to count down until “00:00” (00 minutes) is shown.
9. When cook time reaches “00:00” 5 audible beeps can be heard; “bb” will be displayed to indicate the unit has advanced to a 4 hour WARM cycle.
10. To avoid over-cooking rice, immediately press the WARM/CANCEL button. A series of 4 dashes (- - -) will be displayed to indicate the Digital Pressure Cooker is OFF.
11. **IMPORTANT:** Use the Quick Steam Release following the detailed instructions described in the PRESSURE COOK section of this instruction manual.
WARNING: Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Digital Pressure Cooker when removing the lid. Always use oven mitts when handling the hot cooking pot.
12. Unplug the cord from the outlet.
NOTE: After cooking rice, some rice cooking liquid may pool under the lid at the top of the unit around the cooking pot. This is normal. Use a paper towel or kitchen cloth to clean after every use. Use a small brush or cotton swab if necessary.

Rice Cooking Chart

IMPORTANT: Add one tablespoon of oil (vegetable, olive, sesame) to reduce excess foaming.

NOTE: Use Rice Measuring Cup (provided) to measure both rice and water.

RAW WHITE RICE (cups)	WATER (cups)	RAW BROWN RICE (cups)	WATER (cups)
2	3	2	3-1/4
3	4-1/2	3	4-3/4
4	6	4	6-1/4
5	7-1/2	5	7-3/4
6	9	6	9-1/4
7	10-1/2	7	10-3/4

*Actual cooking times may vary depending on the age of the grain and personal preference.

• **STEAM FUNCTION**

Preparing Vegetables for Steam

- Peel vegetables when appropriate, or scrub them well. Keep in mind that hard vegetables such as potatoes and beets hold their shape better when the peel is left intact.
- Vegetables may be cooked whole or chopped into pieces. The larger the piece, the longer it will take to cook.
- Vegetables with the same cooking time may be cooked together.
- Since quick-cooking vegetables like zucchini, asparagus and broccoli may easily be overcooked, it is best to steam rather than pressure-cook.

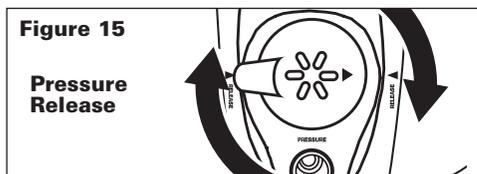
Basic Vegetable Steaming

1. Place the removable cooking pot into the base. Arrange food in a non-metal, heat-resistant plastic or bamboo steaming rack or basket (NOT INCLUDED) and use basket handles to lower food into the removable cooking pot.
NOTE: You may add more food on top of and around basket, but do not exceed the 2/3 MAX line on the cooking pot.
2. Pour 1-1/2 cups water or steaming liquid into the removable cooking pot.
3. Following detailed instructions previously described for PRESSURE COOK, assemble lid, close and lock lid.
4. Turn the pressure release valve to the PRESSURE position. (See Figure 13.)
IMPORTANT: If the pressure release valve is not closed (in the PRESSURE position), the Digital Pressure Cooker will not build pressure.
5. Plug the cord into a 120V AC electrical wall outlet. A series of 4 dashes (- - -) will be displayed.
6. Press the desired RICE/RISOTTO/STEAM button twice until the corresponding light indicates the STEAM setting. The default time of 00:25 (25 minutes) will be displayed.
NOTE: If a recipe calls for a time that is not the default cook time, cooking times may be easily modified.
7. While flashing, the default time can be changed by pressing the “+” and “-” buttons to manually change the time from 5 minutes (00:05) to 99 minutes (01:39).

8. As the unit begins to heat and cooking pot pressure builds, the “0” graphic on the display  will begin to spin.
9. When temperature and pressure have been achieved, the “0” graphic will stop spinning and the time will begin to count down until “00:00” (00 minutes) is shown.
10. When cook time reaches “00:00” 5 audible beeps can be heard; “bb” will be displayed to indicate the unit has advanced to a 4 hour WARM cycle.
11. To avoid over-steaming, immediately press the WARM/CANCEL button. A series of 4 dashes (- - - -) will be displayed to indicate the Digital Pressure Cooker is OFF.
12. **IMPORTANT:** Use the Quick Steam Release following the detailed instructions described in the PRESSURE COOK section of this instruction manual.
WARNING: Use caution when opening lid. Steam escapes as soon as the lid is opened. Never place your face or hands over the Digital Pressure Cooker when removing the lid. Always use oven mitts when handling the hot cooking pot.

• QUICK STEAM RELEASE

1. Using an oven mitt or kitchen towel, turn the pressure release valve to RELEASE and allow the steam to escape. (See Figure 15.) When the pressure is fully released, the safety valve will drop down completely.
2. Holding the base handles firmly in one hand, firmly grasp the lid handle with the other hand and rotate clockwise (follow the arrow on the lid handle) to unlock. (See Figure 3.)
WARNING: Use caution when opening lid. Steam escapes as soon as the lid is opened.
3. Remove the lid, tilting it away from you to avoid steam.
CAUTION: Never place your face or hands over the Digital Pressure Cooker when removing the lid.
CAUTION: Always use oven mitts when handling the hot cooking pot.
CAUTION: After making soups and stock, allow several minutes before releasing the pressure and removing the lid to avoid hot liquids from boiling over.
4. Check the food to see if it has been cooked sufficiently. If not, replace the lid and lock into position following the previous instructions. Set time to 5 minutes (minimum). Cook under pressure an additional 2 to 3 minutes if necessary.
5. Press the WARM/CANCEL button after 2 minutes. A series of 4 dashes (- - - -) will be displayed to indicate the Digital Pressure Cooker is OFF. Turn the pressure release valve to RELEASE to quick release steam. Unplug the cord from the outlet.
6. Allow the appliance to cool before cleaning. Follow the Care & Cleaning Instructions outlined in this instruction manual.



Delay Time

The unit offers a delay timer if you choose to delay your cooking time by up to 2 hours.

1. Place food to be cooked into the removable cooking pot.
IMPORTANT: Do not fill the removable cooking pot higher than the MAX 2/3 line inside the cooking pot when cooking vegetables or whole pieces of meat.
CAUTION: Never operate the Digital Pressure Cooker when the cooking pot is empty.
IMPORTANT: Do not cook with food content below the minimum marking on the cooking pot.
2. Following detailed instructions previously described for PRESSURE COOK, assemble lid, close and lock lid.
3. Before selecting the cooking function press the DELAY TIMER key to add a cooking time delay. Continue to press the button until the desired time delay is reached. The delay timer can be adjusted up to a maximum delay time of 2 hours.
4. Once the delay has been selected use the CONTROL PANEL to choose the desired cooking setting (i.e. rice, soup, chicken, etc.). The cooking will begin once the time delay has elapsed.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

1. Unplug and allow the Digital Pressure Cooker cool to room temperature before cleaning.
2. Wash the removable cooking pot with warm soapy water and a clean, soft cloth or sponge. Rinse with clean water and dry thoroughly.
NOTE: After cooking rice or larger pot meals, some cooking liquid may pool under the lid at the top of the unit around the cooking pot. This is normal.
3. Use a paper towel or kitchen cloth to clean after every use. Use small brush or cotton swab if necessary.
4. Please follow the detailed Lid Disassembly instructions described in the BEFORE USING FOR THE FIRST TIME section of this instruction manual. (See Figures 3 and 4.) Use the cover grip on the underside of the lid to lift the removable aluminum cover up and off. Remove the gasket.
5. Wash gasket and aluminum cover in warm, soapy water. Rinse with clean water and dry thoroughly. The cooking pot can be cleaned in a dishwasher.
6. Remove the pressure indicator valve from the lid by lifting it up and off the Digital Pressure Cooker lid. Rinse well and replace.
7. After cleaning, reassemble the Digital Pressure Cooker lid following the detailed Lid Assembly instructions described in the BEFORE USING FOR THE FIRST TIME section of this instruction manual. (See Figures 7 and 8.) Firmly press the aluminum cover into the inside of the lid. Check to make sure that it is securely in place.
IMPORTANT: The gasket must always be properly positioned on the underside of the lid. Check periodically to make sure that it is clean, flexible and not cracked or torn. If damaged, do not use this appliance.
8. Gently pull the condensation tray downwards to remove from the back of the unit. Discard water after each use. Rinse and replace the condensation tray before the next use.
9. Wipe the base clean with a damp soft cloth or sponge. Do not pour any liquid into the Digital Pressure Cooker's base.
10. Never use harsh chemical detergents, scouring pads or powders on any of the parts or components.
11. In order to maintain optimal performance of your Digital Pressure Cooker, the heating plate must be free of dirt, food, or residue. If necessary, wipe with a soft, damp cloth and be sure to dry thoroughly.

Storing Instructions

1. Unplug and allow unit to cool completely. Be sure all parts are clean and dry before storing. Assemble lid (see Figures 7 and 8) before storing.
2. Store the detachable power cord, rice measuring cup, and paddle in the cooking pot.
3. To prevent aromas, molds and off flavors, never store your Digital Pressure Cooker closed with the lid locked in place. Pack and store the Digital Pressure Cooker with the lid resting upside-down on the removable cooking pot.
4. Store the Digital Pressure Cooker in its original box or covered in a cool, dry place.

Trouble Shooting

The Digital Pressure Cooker is equipped with safety features that will shut the unit down if an abnormal condition is encountered during pressure or slow cooking. An error signal will be displayed on the control panel. Depending on the error, audible beeping may be heard. Once the problem has been identified and corrected, plug in the unit and resume pressure cooking.

ERROR DISPLAY : E0	
Description	Solution
The lid is incorrectly used. If the lid is not locked correctly and a function is selected, an audible beep can be heard the error message "E0" will be displayed.	Make sure lid is correctly locked in position.
Searing/Browning with lid attached, an audible beep can be heard the error message "E0" will be displayed.	Remove lid. Always cook with lid removed when SEARING or BROWNING foods.
Lid is opened during SLOW COOK. Constant beeping can be heard and the error message "E0" will be displayed.	When using SLOW COOK function, you may remove the lid to check on food, stir contents, add food or liquids during cooking. Replace lid and lock properly. SLOW COOK will resume.

USDA Cooking Guidelines

PLEASE NOTE: Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures. This chart is intended as a general guide by the USDA.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Pork	160 °F (71.1 °C)
Ground meats	160 °F (71.1 °C)
Ham, fresh or smoked (uncooked)	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C) and all others to 165 °F (73.9 °C).

Product	Minimum Internal Temperature
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	170 °F (77 °C)
Eggs	160 °F (71.1 °C)
Fish & Shellfish	145 °F (62.8 °C)
Leftovers	165 °F (73.9 °C)
Casseroles	165 °F (73.9 °C)



Limited TWO-YEAR Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

MEDIDAS DE SEGURIDAD IMPORTANTES

Al utilizar electrodomésticos, siempre deben cumplirse las precauciones de seguridad básicas, incluidas las siguientes:

1. **LEA TODAS LAS INSTRUCCIONES.**
- 2 No toque las superficies calientes. Utilice las asas o perillas.
- 3 Para protegerse del riesgo de descarga eléctrica, no sumerja el cable, los enchufes ni el electrodoméstico en agua ni en ningún otro líquido.
- 4 Este electrodoméstico no debe ser utilizado por personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o con falta de experiencia y conocimientos, a menos que una persona responsable por su seguridad los supervise o los instruya sobre el uso del electrodoméstico.
- 5 Es necesario que haya una supervisión estricta cuando el electrodoméstico sea utilizado por niños o cerca de ellos.
- 6 Desenchufe el electrodoméstico del tomacorriente cuando no lo utilice y antes de limpiarlo. Deje que se enfríe antes de colocarlo o retirarle piezas.
- 7 No utilice ningún electrodoméstico que tenga un cable o enchufe dañado, que muestre un funcionamiento defectuoso o que se haya dañado de cualquier manera. Lleve el electrodoméstico a un técnico calificado para que lo examine, lo repare o le haga ajustes eléctricos o mecánicos.
- 8 El uso de accesorios no recomendados por el fabricante del electrodoméstico puede provocar lesiones.
- 9 No utilice este aparato en exteriores.
- 10 No permita que el cable cuelgue del borde de una mesa o de una encimera ni que entre en contacto con superficies calientes.
- 11 No lo coloque sobre un quemador a gas o eléctrico, o cerca de este, ni dentro de un horno caliente.
- 12 Se debe ser sumamente cuidadoso al mover un electrodoméstico que contiene aceite caliente u otros líquidos calientes.
PRECAUCIÓN: Para protegerse de los daños o del riesgo de descarga eléctrica, no cocine en la unidad base. Cocine solo en la cacerola de cocción provista.
- 13 Para desconectar, retire el enchufe del tomacorriente de pared con las manos secas.
- 14 No utilice el electrodoméstico con fines que no sean para los que fue diseñado.

**GUARDE ESTAS INSTRUCCIONES
ESTE PRODUCTO ES PARA USO
DOMÉSTICO ÚNICAMENTE.**

OTRAS MEDIDAS DE SEGURIDAD IMPORTANTES

PRECAUCIÓN, SUPERFICIES CALIENTES: Este electrodoméstico genera calor y libera vapor mientras está en funcionamiento. Se deben tomar las medidas de precaución adecuadas para evitar el riesgo de quemaduras, incendios u otros tipos de lesiones a personas o daños materiales.

- 1 Las personas que no hayan leído y comprendido todas las instrucciones de funcionamiento y seguridad no deben utilizar este electrodoméstico. Todos los usuarios de este electrodoméstico deben leer y comprender este manual de instrucciones antes de poner en funcionamiento o limpiar la unidad.
- 2 Si el electrodoméstico se cae o accidentalmente se sumerge en agua, desenchúfelo del tomacorriente de pared de inmediato. **¡No introduzca la mano en el agua!**
- 3 Cuando utilice este electrodoméstico, proporcione una buena ventilación por encima y a los lados de la unidad para que circule el aire. No utilice este electrodoméstico mientras esté en contacto con cortinas o se encuentre cerca de cortinas, recubrimientos de pared, ropa, paños de cocina u otros materiales inflamables.
- 4 No descuide el electrodoméstico mientras está en funcionamiento.
- 5 Si el electrodoméstico comienza a funcionar mal mientras está en uso, desenchufe el cable de inmediato. **¡No utilice ni intente reparar un electrodoméstico que funcione mal!**
- 6 El cable de este electrodoméstico debe enchufarse en un tomacorriente de pared de 120 V CA.
- 7 No utilice este electrodoméstico en una posición inestable.
- 8 Nunca use la cacerola de cocción sobre una superficie de cocción eléctrica o a gas ni sobre llama abierta.
- 9 Cuando libera la presión, mantenga siempre sus manos y rostro alejados de la válvula de liberación de presión.
- 10 Tenga mucho cuidado cuando quita la tapa después de cocinar. Siempre incline la tapa lejos de usted para evitar que el vapor restante entre en contacto con su rostro.
- 11 Nunca intente abrir la tapa durante la cocción o antes de que la presión haya disminuido. No intente evadir esta función de seguridad, haciendo fuerza para abrir la tapa.
- 12 No cubra ni bloquee las válvulas.
- 13 No toque la cacerola ni la tapa, excepto el asa, inmediatamente después de usar. Mientras el producto está en uso, solo toque el asa; no toque la cacerola ni la tapa.
- 14 Para evitar quemaduras, deje que los alimentos se enfríen antes de probarlos. La temperatura de los alimentos aumenta de forma considerable en comparación con la cocción convencional.
- 15 No toque las superficies calientes. Utilice guantes de horno o un paño al abrir la tapa o manipular recipientes calientes, ya que el vapor caliente se escapará.
- 16 No mueva el electrodoméstico mientras está en uso.
- 17 Retire el enchufe del tomacorriente de pared cuando el electrodoméstico no está en uso o antes de limpiar.
- 18 Deje enfriar el electrodoméstico por completo antes de realizar cualquier tarea de limpieza.

- 19 No toque el cable de alimentación, el enchufe ni ninguna otra parte del electrodoméstico con las manos mojadas.
- 20 No coloque el electrodoméstico directamente debajo de las alacenas de la cocina mientras lo utiliza, ya que despiden vapor. Evite tocar el electrodoméstico mientras está en uso.
- 21 No utilice el electrodoméstico cerca o debajo de materiales combustibles, por ejemplo, cortinas.
- 22 Para abrirlo, sostenga y gire la tapa en sentido horario hasta la posición "unlock" (Desbloquear), pero no se incline sobre el electrodoméstico.
- 23 No utilice nunca objetos puntiagudos dentro de la cacerola de cocción, ya que dañará el revestimiento antiadherente.
- 24 No utilice la olla a presión para preparar frituras.

ENCHUFE CONDUCTOR DE 3 PATAS CON CONEXIÓN A TIERRA

Este electrodoméstico está equipado con un cable de conexión a tierra de tres hilos (enchufe de 3 patas). El enchufe solo encajará en un tomacorriente eléctrico apto para un enchufe de 3 patas. Debe conectarlo únicamente a un tomacorriente con conexión a tierra. Si el enchufe no encaja en el tomacorriente, comuníquese con un electricista para que reemplace el tomacorriente defectuoso. No intente anular esta característica de seguridad.

NOTAS SOBRE EL CABLE

Se debe usar el cable de alimentación corto provisto (o un cable de alimentación desmontable) para reducir el riesgo de enredarse o tropezarse con un cable más largo. No utilice un prolongador con este producto.

ADVERTENCIA SOBRE LOS PLASTIFICANTES

PRECAUCIÓN: A fin de evitar que los plastificantes se adhieran al acabado de la encimera, la mesa u otro mueble, coloque un posafuentes o salvamanteles que NO SEA DE PLÁSTICO entre el electrodoméstico y la superficie de la encimera o mesa. Si no se hace esto, es posible que el acabado se oscurezca, se formen marcas permanentes o aparezcan manchas.

CORRIENTE ELÉCTRICA

Si el circuito eléctrico está sobrecargado con otros artefactos, es posible que el electrodoméstico no funcione correctamente. El electrodoméstico debe funcionar en un circuito eléctrico separado de otros aparatos.

NOTAS SOBRE LA VÁLVULA DE LIBERACIÓN DE PRESIÓN

La válvula de liberación de presión se utiliza para regular la presión dentro de la olla a presión. Es normal que se escapen pequeñas cantidades de vapor durante la cocción. Asegúrese de no colocar la olla a presión debajo de armarios suspendidos durante la cocción.

Evite tocar la válvula de liberación de presión mientras está en uso. La válvula de liberación de presión siempre debe estar en el ajuste 'PRESSURE' (Presión) durante la cocción. Después de finalizar la cocción, cambie el ajuste a RELEASE (Liberación) antes de intentar abrir la tapa.

Asegúrese de que sus manos y su rostro estén alejados de la abertura de la válvula de liberación de presión a fin de no sufrir quemaduras o lesiones; el vapor es muy caliente y debe tener extrema precaución cuando se libera el vapor.

NOTAS SOBRE LA TAPA DE CIERRE DE SEGURIDAD

Para su seguridad, la tapa no se abre cuando se encuentra en posición LOCK (Bloquear). Para abrir la tapa, utilice el asa para girar la tapa en sentido horario hasta la posición UNLOCK (Desbloquear) y levante la tapa. Mantenga siempre la tapa en posición bloqueada durante la cocción. Al finalizar la cocción, gire la válvula de liberación de presión a la posición PRELEASE (Liberación de presión), espere que escape el vapor y luego gire el asa en sentido horario hasta la posición UNLOCK (Desbloquear) y levante la tapa para quitarla de la unidad. Cuando quite la tapa, hágalo de manera tal que el vapor salga lejos de usted. Para ello, coloque la parte superior de la tapa en dirección hacia usted, para que el vapor escape lejos de usted.

NOTA: No intente abrir la olla a presión cuando la tapa está bloqueada.

PRESENTACIÓN DE LA OLLA A PRESIÓN BELLA DE 8 CUARTOS DE GALÓN (5,7 L) CON 10 FUNCIONES DIGITALES INSTANTÁNEAS

¡Cocción multifuncional en una sola cacerola! Gracias a su capacidad de llevar a cabo cocción a presión y cocción lenta, su olla a presión digital es un electrodoméstico de cocina absolutamente indispensable.

Las 10 funciones preestablecidas se sincronizan automáticamente y garantizan la perfecta cocción de sopas, guisos, carnes y pollo. ¡Saltee y dore los alimentos en la cacerola de cocción antiadherente para reducir la cantidad de grasa, aportar color y sabores ricos antes de llevar a cabo cocción a presión y cocción lenta! Gracias a sus potentes 1100 watts, esta olla a presión de 8 cuartos de galón (5,7 L) puede cocinar comidas hasta un 70 % más rápido que los métodos de cocción convencionales; calienta para alcanzar la temperatura rápidamente; proporciona temperatura de cocción y presión uniformes para hacer que los alimentos queden muy jugosos y deliciosos. Prepare arroz ligero y esponjoso y un risotto perfecto sin esfuerzo. ¡Al final de cada tiempo de cocción programado previamente, la unidad ingresa en un ciclo WARM (Calentar) de 4 horas y, luego, se apaga sola! Así de simple.

Conozca su olla a presión

El producto puede variar ligeramente con respecto a la ilustración.

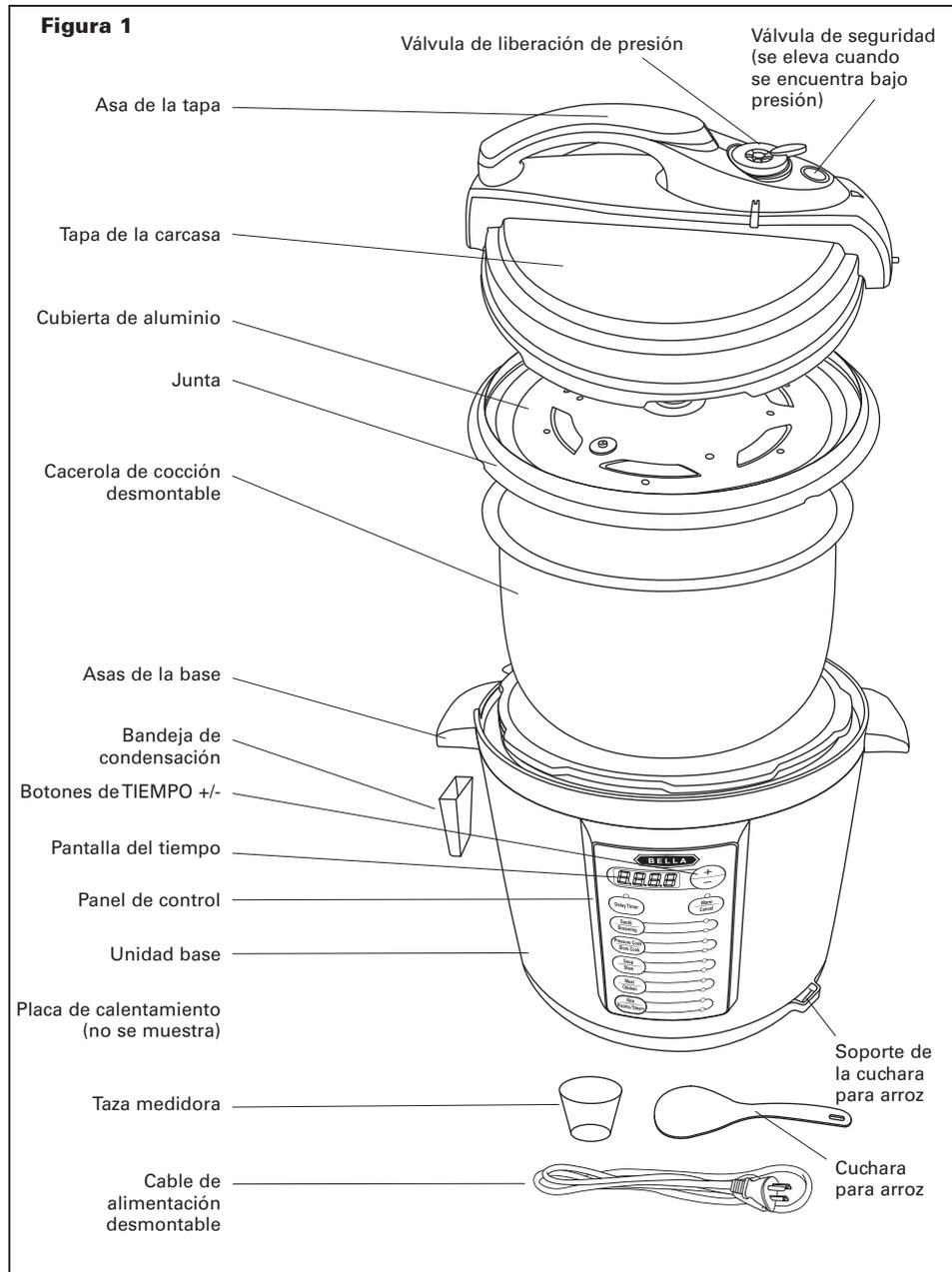


Figura 1b
Lado interno de la tapa

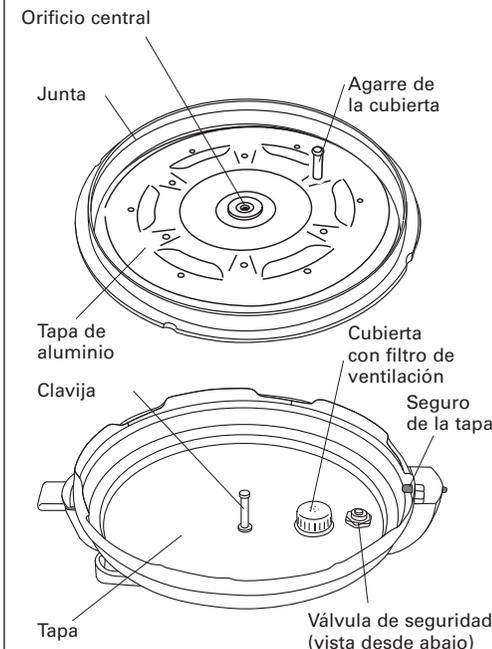


Figura 2
Panel de Control

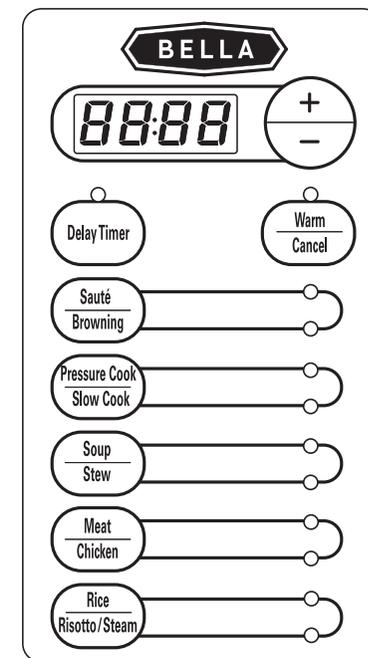


Tabla de tiempo de funciones del panel de control

Las presiones de funcionamiento que se mencionan a continuación se alcanzan después de que finalice el ciclo de acumulación de presión. Asegúrese de bloquear la tapa de manera firme y colocar la válvula de liberación de presión en la posición PRESSURE (Presión).

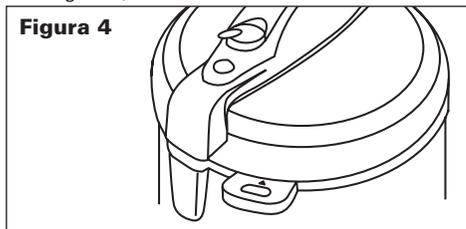
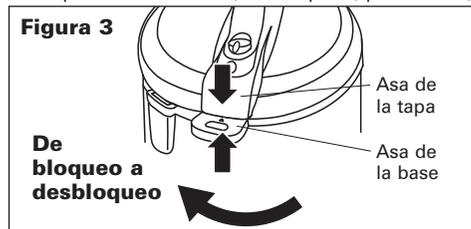
	Tiempo predeterminado	Tiempo máximo	Presión de funcionamiento		Temperatura
1. Sauté (Saltear)	00:30 (30 min)	01:39 (99 min)	— *	— *	170 °C (338 °F)
2. Browning (Dorar)	00:30 (30 min)	01:39 (99 min)	— *	— *	148°C (298°F)
3. Pressure Cook (Cocción a presión)	00:30 (30 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
4. Slow Cook (Cocción lenta)	04:00 (4 h)	12:00 (12 h)	— **	— **	4 horas: 82 °C a 95 °C (179 °F a 203 °F) 6 horas: 90 °C a 99 °C (194 °F a 210 °F)
5. Soup (Sopa)	00:20 (20 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
6. Stew (Guiso)	00:30 (30 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
7. Meat (Carne)	00:60 (60 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
8. Chicken (Pollo)	00:45 (45 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
9. Rice (Arroz)	00:20 (20 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)
10. Risotto/Steam (Risotto/Vapor)	00:25 (25 min)	01:39 (99 min)	55 a 65 kPa	7,97 a 9,42 lb/in ²	110 °C a 115 °C (230 °F a 239 °F)

* No se utiliza presión en la función SAUTÉ (Saltear) y BROWNING (Dorar), ya que estas funciones se utilizan sin la tapa.

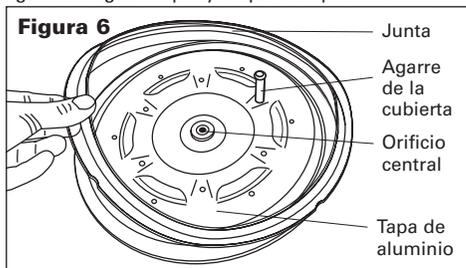
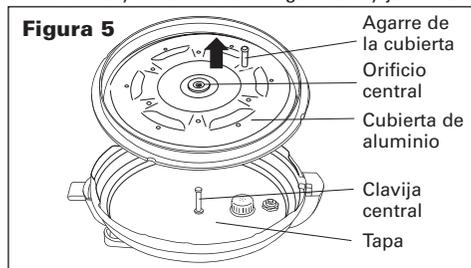
** La presión de la función SLOW COOK (Cocción lenta) es insignificante, ya que la temperatura es más baja en comparación con otras funciones.

Antes de utilizar por primera vez

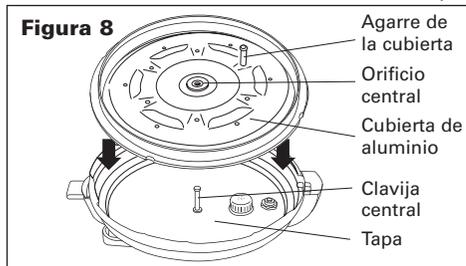
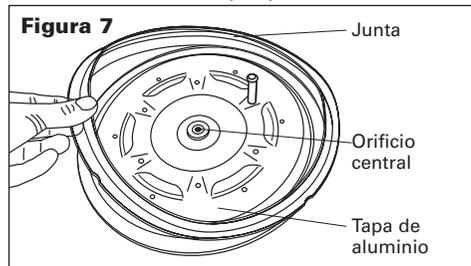
1. Desempaque con cuidado la olla a presión. Separe todos los materiales de empaque de las piezas y los accesorios.
2. **Desbloquee la tapa:** Sujete con firmeza el asa de la tapa (Figura 3) y gire la tapa en sentido horario (siga la flecha) hasta la posición UNLOCK (Desbloquear) para abrir. (Vea la Figura 4).



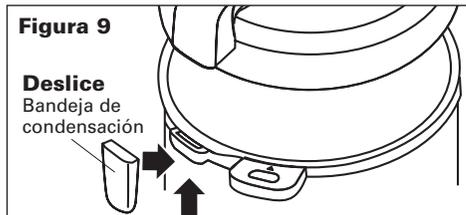
3. **Desarmado de la tapa:** Quite la tapa y apóyela sobre la encimera, con el asa hacia abajo. Tome el agarre de la cubierta y jale para quitar la cubierta de aluminio del lado interno de la tapa. (Vea la Figura 5). Quite la junta. (Vea la Figura 6).
4. Quite y lave la cacerola de cocción antiadherente, la cubierta de aluminio, la junta, la taza medidora de arroz y la cuchara con agua tibia y jabón. Enjuague con agua limpia y seque completamente.



5. **Armado de la tapa:** Vuelva a colocar la junta limpia. Asegúrese de que la junta esté colocada correctamente alrededor de la cubierta de aluminio. (Vea la Figura 7). Con el agarre de la cubierta puesto hacia afuera, coloque el orificio central de la cubierta sobre la clavija en el centro del lado interno de la tapa. (Vea la Figura 8). Presione con firmeza la cubierta de aluminio dentro de la parte inferior de la tapa. **IMPORTANTE:** Verifique que la cubierta de aluminio esté colocada de manera firme dentro de la tapa.



6. Deslice la bandeja de condensación en su lugar al costado de la unidad base. (Vea la Figura 9).
7. Limpie y seque la parte inferior de la cacerola de cocción desmontable y la placa de calentamiento y asegúrese de que no haya materiales no deseados sobre la superficie. La cacerola de cocción desmontable debe quedar plana sobre la placa de calentamiento para garantizar un contacto adecuado.



8. Coloque la olla a presión digital sobre una superficie plana y nivelada, aproximadamente a 2 pies (61 cm) de un tomacorriente de pared de 120 V CA estándar. NO permita que el cable cuelgue del borde de la mesa o encimera. **ADVERTENCIA:** Cuando cocine a presión o mediante cocción lenta, nunca coloque la olla a presión digital debajo de un gabinete. Al liberar el vapor, asegúrese de que haya un espacio de varios pies o metros por encima de la válvula de liberación de presión y que esté libre de artefactos de iluminación, muebles o armarios.
9. Conecte el cable de alimentación desmontable al receptáculo en la parte trasera de la olla a presión digital.

Antes de cada uso

1. Siempre verifique la tapa para asegurarse de que la válvula de liberación de presión funcione correctamente y no haya partículas extrañas que bloqueen la apertura de la válvula en el lado interno de la tapa.
2. Asegúrese de que la junta esté sujeta correctamente a la cubierta de aluminio y se encuentre en posición adecuada en el lado interno de la tapa. Ajustes de la olla a presión.

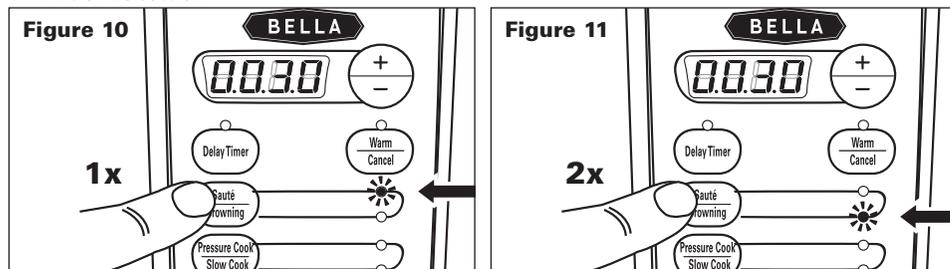
Instrucción de funcionamiento

SAUTÉ/BROWNING (Saltear/Dorar)

ADVERTENCIA: No fría en abundante aceite ni a presión en la olla a presión digital, independientemente de si la tapa está o no colocada. **ESTO ES PELIGROSO Y PUEDE OCASIONAR INCENDIO Y DAÑOS GRAVES.**

1. El dorado realza la textura y el sabor a los alimentos cocidos a presión o mediante cocción lenta. La función SAUTÉ (Saltear) o BROWNING (Dorar) le permite saltear o sellar alimentos en la cacerola de cocción desmontable (en la misma unidad base) antes de cocinar. **ADVERTENCIA:** Asegúrese de haber quitado la tapa cuando utilice la función SAUTÉ (Saltear) o BROWNING (Dorar).
2. Coloque la cacerola de cocción desmontable en la unidad base.
3. Enchufe el cable en un tomacorriente de pared de 120 V CA. Aparecerá en pantalla una serie de 4 guiones (- - - -). Para obtener mejores resultados:
 - Seque siempre los alimentos con toallas de papel.
 - Corte los alimentos en trozos pequeños y uniformes.
 - Saltee o dore los alimentos en tandas pequeñas. No sobrecargue la cacerola de cocción.
4. Agregue aceite, tal como indica la receta. **IMPORTANTE:** Para evitar rayar la superficie antiadherente de la cacerola de cocción, utilice utensilios no metálicos, de plástico o madera para dar vuelta los alimentos cuando saltea o dora.
5. Con la cacerola sin tapa, presione el botón SAUTÉ/BROWNING (Saltear/Dorar). Se encenderá la luz indicadora de SAUTÉ (Saltear). (Vea la Figura 10).
6. Presione el botón SAUTÉ/BROWNING (Saltear/Dorar) nuevamente, se iluminará la luz indicadora de BROWNING (Dorar). (Vea la Figura 11).
7. Destellará el tiempo predeterminado de "00:30" (30 minutos) en la pantalla. Mientras destella, se puede cambiar el tiempo predeterminado presionando los botones "+" y "-" para cambiar manualmente el tiempo de 5 minutos (00:05) a 99 minutos (01:39).
8. Cuando se alcanza la temperatura, comenzará la cuenta regresiva hasta 00:00. **ADVERTENCIA:** Debe tener mucho cuidado al saltear o dorar los alimentos en aceite caliente. Mantenga las manos y el rostro alejados de la cacerola de cocción, en especial al agregar nuevos ingredientes, ya que el aceite podría salpicar.
9. Cuando los alimentos estén sellados o dorados como usted desee, presione el botón WARM/CANCEL (Calentar/Cancelar). Aparecerá en pantalla una serie de 4 guiones (- - - -) para indicar que la olla a presión digital está apagada.
10. Cuando el tiempo de cocción llega a "00:00", se escucharán 5 señales sonoras y la unidad pasará automáticamente al modo WARM (Calentar).
11. Continúe cocinando con la olla a presión digital según las indicaciones de la receta.

12. **IMPORTANTE:** Después de dorar o salear, si desea seleccionar una función de cocción diferente, primero deberá presionar WARM/CANCEL (Calentar/Cancelar). Luego siga las instrucciones correspondientes a la función de cocción.



• COCCIÓN A PRESIÓN

Introducción

1. Su olla a presión digital cocina como una olla a presión tradicional al combinar la presión y el calor del vapor para acelerar los tiempos de cocción. Debido a la formación de un sello hermético de aire al cerrar y bloquear la tapa, el calor y el vapor se mantienen atrapados dentro de la cacerola de cocción desmontable. La combinación del calor y la presión elevados cocina los alimentos más rápido y, a la vez, retiene los nutrientes solubles en agua y el sabor.
2. Su olla a presión digital elimina la incertidumbre de la cocción a presión. El termostato incorporado sabe exactamente cuándo alcanza la presión necesaria dentro de la cacerola de cocción desmontable y regula automáticamente el calor y activa el temporizador al comenzar a cocinar.
3. El poderoso elemento de calentamiento de 1100 watts permite un calentamiento rápido y mantiene temperaturas y presiones de cocción uniformes.
4. La cacerola de cocción grande, desmontable, de 8 cuartos de galón (5,7 litros) de capacidad, de gran resistencia y aluminio se calienta rápidamente y de manera uniforme.

IMPORTANTE: Debido a que la cocción en exceso de los alimentos es irreversible, es preferible cocinar de menos cuando cocina un alimento que no conoce durante un período de tiempo menor que el que cree necesario. Siempre puede regresar y continuar cocinando uno o dos minutos más si fuera necesario.

Cocinar a presión

1. Coloque el alimento que cocinará a presión en la cacerola de cocción desmontable.

ADVERTENCIA: No llene la cacerola de cocción desmontable por encima de la línea máxima de 2/3 de capacidad cuando cocina verduras o trozos enteros de carne.

ADVERTENCIA: No supere la mitad de la capacidad de la cacerola cuando cocina a presión alimentos que aumentan de volumen: arroz, frijoles secos, granos y legumbres.

ADVERTENCIA: Agregue al menos 1 taza (8 oz [237 ml]) de líquido a la cacerola de cocción desmontable cuando cocina a presión.

PRECAUCIÓN: Nunca utilice la olla a presión digital si la cacerola de cocción está vacía.

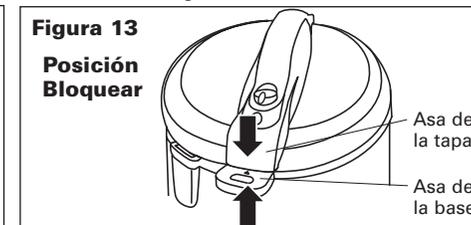
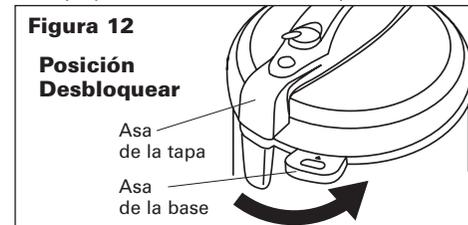
ADVERTENCIA: No cocine cuando el contenido de los alimentos es inferior a la marca mínima de la capacidad de la cacerola de cocción.

2. **Armado de la tapa**

Siga las instrucciones detalladas que se describen en la sección ANTES DE UTILIZAR POR PRIMERA VEZ de este manual de instrucciones. Asegúrese de que la junta esté colocada correctamente alrededor de la tapa y que la cubierta de aluminio esté colocada de manera firme en la tapa.

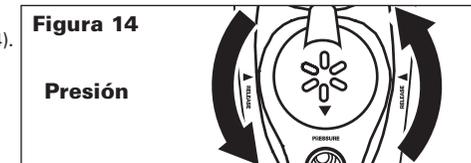
3. **Bloquee la tapa**

Coloque la tapa sobre la olla a presión digital. (Vea la Figura 12). Con el asa de la base en una mano, tome firmemente el asa de la tapa con la otra mano y gire la tapa en sentido antihorario (siga la flecha). La tapa hará un chasquido al bloquearse en su lugar. Cuando esté bloqueada, el asa de la tapa y el asa de la base estarán perfectamente alineadas. (Vea la Figura 13).



4. Gire la válvula de liberación de presión a la posición PRESSURE (Presión). (Vea la Figura 14).

IMPORTANTE: Si la válvula de liberación de presión no está cerrada o no se encuentra en la posición PRESSURE (Presión), la olla a presión digital no acumulará presión.



5. Enchufe el cable en un tomacorriente de pared de 120 V CA. Aparecerá en pantalla una serie de 4 guiones (- - - -).
6. Presione el botón de la FUNCIÓN que desee (PRESSURE COOK [Cocción a presión], SOUP [Sopa], STEW [Guiso], MEAT [Carne], CHICKEN [Pollo]) una o dos veces hasta que la luz correspondiente indique el ajuste deseado. El tiempo predeterminado de la FUNCIÓN destellará en la pantalla.
NOTA: Si la receta indica un tiempo diferente al tiempo de cocción predeterminado, es posible modificar el tiempo de cocción con facilidad.
7. Mientras destella, se puede cambiar el tiempo predeterminado presionando los botones "+" y "-" para cambiar manualmente el tiempo de 5 minutos (00:05) a 99 minutos (01:39).
8. A medida que la unidad comienza a calentar y se acumula presión en la cacerola de cocción, comenzará a girar el gráfico "0" en la pantalla.
NOTA: Los tiempos de precalentamiento/acumulación de presión varían según la FUNCIÓN seleccionada.
9. Después de llegar a la temperatura y presión deseadas, el gráfico "0" dejará de girar y el tiempo comenzará a disminuir en minutos haciendo una cuenta regresiva hasta que aparezca "00:00" (00 minutos).
10. Cuando el tiempo de cocción llegue a "00:00" se podrán escuchar 5 señales sonoras; se mostrará en pantalla "bb" para indicar que la unidad ha ingresado al ciclo WARM (Calentar) de 4 horas, durante el cual el vapor se liberará naturalmente y luego la olla a presión digital se apagará automáticamente.
PRECAUCIÓN: CUANDO COCINE A PRESIÓN, NO DEBE ABRIR LA TAPA CUANDO SE ALCANCE LA PRESIÓN. NO INTENTE HACER FUERZA PARA ABRIR LA TAPA.
PRECAUCIÓN: Mantenga las manos y el rostro alejados de la válvula de liberación de presión cuando el electrodoméstico esté en funcionamiento. Durante el uso, es posible que la olla despidiera agua y vapor calientes.
NOTA: Presione el botón WARM/CANCEL (Calentar/Cancelar) para apagar la olla a presión digital en cualquier momento. Aparecerá en pantalla una serie de 4 guiones (- - - -).

• COCCIÓN LENTA

La cocción lenta se produce a temperaturas apenas cercanas al punto de hervor. La olla de cocción lenta puede cocinar por hasta 12 horas como máximo, similar a una olla cubierta sobre la cocina.

1. Coloque el alimento que cocinará en la cacerola de cocción desmontable.
IMPORTANTE: No llene la cacerola de cocción desmontable por encima de la línea máxima de 2/3 de capacidad cuando cocina verduras o trozos enteros de carne.
PRECAUCIÓN: Nunca utilice la olla a presión digital si la cacerola de cocción está vacía.
IMPORTANTE: No cocine cuando el contenido de los alimentos es inferior a la marca mínima de la capacidad de la cacerola de cocción.
2. Conforme a las instrucciones descritas anteriormente para la COCCIÓN A PRESIÓN, arme la tapa, cierre y bloquee la tapa.
3. Gire la válvula de liberación de presión a la posición RELEASE (Liberación de presión).
4. Enchufe el cable en un tomacorriente de pared de 120 V CA. Aparecerá en pantalla una serie de 4 guiones (- - - -).
5. Presione el botón PRESSURE COOK/ SLOW (Cocción a presión/lenta) dos veces hasta que la luz correspondiente indique SLOW COOK (Cocción lenta). Destellará el tiempo predeterminado de 04:00 (4 horas).
6. Mientras destella, se puede cambiar el tiempo predeterminado al presionar los botones “+” y “-”. EL tiempo máximo de la función SLOW COOK (Cocción lenta) es de 12:00 (12 horas).
7. Cuando se alcanza la temperatura, el tiempo comenzará a disminuir en minutos haciendo una cuenta regresiva hasta que aparezca “0:00” (00 minutos).
8. Cuando el tiempo de cocción llegue a “00:00”, se podrán escuchar 5 señales sonoras; se mostrará en pantalla “bb” para indicar que la unidad ha ingresado al ciclo WARM (Calentar) de 4 horas, después del cual la unidad se apagará automáticamente.
IMPORTANTE: Cuando utiliza la función SLOW COOK (Cocción lenta), podrá quitar la tapa para verificar la comida, revolver el contenido, agregar alimentos o líquidos durante la cocción. La unidad comenzará a emitir señales sonoras y se mostrará en pantalla “E0” hasta volver a colocar y bloquear la tapa.

• FUNCIÓN RICE (Arroz)

ADVERTENCIA: No utilice la olla a presión para cocinar arroz instantáneo. La olla a presión digital incluye una taza medidora de arroz de 180 ml (3/4 de taza). Se podrá cocinar a presión hasta 7 tazas medidoras de arroz (6 tazas y 3/4) de arroz blanco crudo en la olla a presión digital de 8 cuartos (7,6 L). Puede utilizar diversas variedades de arroz, por ejemplo, basmati, arroz salvaje, arroz negro, arborio, risotto, arroz integral, granos largos y cortos.

Para conocer los tiempos estimados y las cantidades de arroz y agua/líquido de cocción, consulte la TABLA DE COCCIÓN DE ARROZ a continuación.

1. Con la taza medidora de arroz, agregue las tazas al ras de arroz crudo a la cacerola de cocción. El arroz se puede **enjuagar o no, según su preferencia.**
2. Cuando cocine a presión arroz blanco de grano largo, utilice la siguiente proporción: 2 tazas de arroz crudo por cada 3 tazas de agua, o utilice una cantidad y media más de agua que arroz crudo. Por ejemplo, para 9 tazas medidoras de arroz crudo, agregue, usando la misma taza medidora, 13 tazas y media de agua. El volumen de agua se podrá regular a gusto en posteriores cocciones de arroz.
IMPORTANTE: Agregue una cucharada de aceite (vegetal, de oliva, de sésamo) para reducir el exceso de espuma.
IMPORTANTE: Cuando cocine arroz salvaje a presión, agregue de un 25 % a un 50 % más de agua para cocinar por completo. Siga las instrucciones del paquete.
3. Conforme a las instrucciones descritas anteriormente para la COCCIÓN A PRESIÓN, arme la tapa, cierre y bloquee la tapa.
4. Enchufe el cable en un tomacorriente de pared de 120 V CA. Aparecerá en pantalla una serie de 4 guiones (- - - -).
5. Presione el botón RICE (Arroz) una vez; se iluminará la luz RICE (Arroz). Se mostrará en pantalla el tiempo predeterminado de 00:20 (20 minutos).
NOTA: Si la receta indica un tiempo diferente al tiempo de cocción predeterminado, es posible modificar el tiempo de cocción con facilidad.

6. Mientras destella, se puede cambiar el tiempo predeterminado presionando los botones “+” y “-” para cambiar manualmente el tiempo de 5 minutos (00:05) a 99 minutos (01:39). A medida que la unidad comienza a calentar y se acumula presión en la cacerola de cocción, comenzará a girar el gráfico “0” en la pantalla.
7. Después de llegar a la temperatura y presión deseadas, el gráfico “0” dejará de girar y el tiempo comenzará a disminuir en minutos haciendo una cuenta regresiva hasta que aparezca “00:00” (00 minutos).
8. Cuando el tiempo de cocción llegue a “00:00” se podrán escuchar 5 señales sonoras; se mostrará en pantalla “bb” para indicar que la unidad ha ingresado al ciclo WARM (Calentar) de 4 horas.
9. Para evitar cocinar el arroz en exceso, presione de inmediato el botón WARM/CANCEL (Calentar/Cancelar). Aparecerá en pantalla una serie de 4 guiones (- - - -) para indicar que la olla a presión digital está apagada.
10. **IMPORTANTE:** Utilice la liberación rápida de vapor conforme a las instrucciones detalladas que se describen en la sección PRESSURE COOK (Cocción a presión) de este manual de instrucciones.
ADVERTENCIA: Tenga cuidado al abrir la tapa. El vapor se escapa apenas abre la tapa. No coloque nunca su rostro o sus manos encima de la olla a presión digital cuando quita la tapa. Use siempre manoplas cuando manipula la cacerola de cocción caliente.
11. Desenchufe el cable del tomacorriente.
NOTA: Después de cocinar el arroz, se podría acumular líquido de cocción del arroz debajo de la tapa en la parte superior de la unidad alrededor de la cacerola de cocción. Esto es normal. Utilice una toalla de papel o paño de cocina para limpiar después de cada uso. Si fuera necesario, utilice un cepillo pequeño o cotonete de algodón.

Tabla de Cocción de Arroz

IMPORTANTE: Agregue una cucharada de aceite (vegetal, de oliva, de sésamo) para reducir el exceso de espuma.

NOTA: Utilice una taza medidora de arroz (provista) para medir el arroz y el agua.

ARROZ BLANCO CRUDO tazas (g)	AGUA tazas (ml)	ARROZ INTEGRAL CRUDO tazas (g)	AGUA tazas (ml)
2	3	2	3 y 1/4
3	4 y media	3	4 y 3/4
4	6	4	6 y 1/4
5	7 y media	5	7 y 3/4
6	9	6	9 y 1/4
7	10 y media	7	10 y 3/4

*Los tiempos de cocción reales pueden variar según la edad del grano y las preferencias personales.

• FUNCIÓN STEAM (VAPOR)

Preparación de Verduras Al Vapor

- Pele las verduras cuando fuera necesario o lávelas bien. Recuerde que las verduras duras como las papas y la remolacha mantienen mejor su forma cuando se les deja la piel intacta.
- Podrá cocinar verduras enteras o cortadas en trozos. Cuanto más grandes sean los trozos, más tiempo tomará la cocción.
- Las verduras con el mismo tiempo de cocción se pueden cocinar juntas.
- Debido a que las verduras de cocción rápida como zapallitos, espárragos y brócoli se cocinan en exceso con facilidad, es conveniente cocinarlos al vapor en lugar de cocinarlos a presión.

Cocción Al Vapor Básica Para Verduras

1. Coloque la cacerola de cocción desmontable en la base. Acomode los alimentos en una canasta o rejilla de bambú o plástico, resistente al calor, sin metal para cocción al vapor (NO SE INCLUYE) y utilice las asas de la canasta para bajar los alimentos a la cacerola de cocción desmontable.

NOTA: Podrá agregar más alimentos sobre la canasta y alrededor de esta, pero no supere la línea de llenado máximo de 2/3 de la cacerola de cocción.

2. Vierta 1 taza y media de agua o líquido de vapor en la cacerola de cocción desmontable.
3. Conforme a las instrucciones descritas anteriormente para la COCCIÓN A PRESIÓN, arme la tapa, cierre y bloquee la tapa.

4. Gire la válvula de liberación de presión a la posición PRESSURE (Presión). (Vea la Figura 13).

IMPORTANTE: Si la válvula de liberación de presión no está cerrada (en la posición PRESSURE [Presión]), la olla a presión digital no acumulará presión.

5. Enchufe el cable en un tomacorriente de pared de 120 V CA. Aparecerá en pantalla una serie de 4 guiones (- - - -).

6. Presione el botón RISE/RISOTTO/STEAM (Arroz/Risotto/Vapor) dos veces hasta que la luz correspondiente indique STEAM (Vapor). Se mostrará en pantalla el tiempo predeterminado de 00:25 (25 minutos).

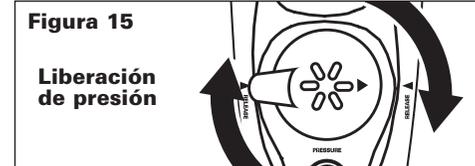
NOTA: Si la receta indica un tiempo diferente al tiempo de cocción predeterminado, es posible modificar el tiempo de cocción con facilidad.

7. Mientras destella, se puede cambiar el tiempo predeterminado presionando los botones "+" y "-" para cambiar manualmente el tiempo de 5 minutos (00:05) a 99 minutos (01:39).
8. A medida que la unidad comienza a calentar y se acumula presión en la cacerola de cocción, comenzará a girar el gráfico "0" en la pantalla.
9. Después de llegar a la temperatura y presión deseadas, el gráfico "0" dejará de girar y el tiempo comenzará a disminuir en minutos haciendo una cuenta regresiva hasta que aparezca "00:00" (00 minutos).
10. Cuando el tiempo de cocción llegue a "00:00" se podrán escuchar 5 señales sonoras; se mostrará en pantalla "bb" para indicar que la unidad ha ingresado al ciclo WARM (Calentar) de 4 horas.
11. Para evitar el vapor en exceso, presione de inmediato el botón WARM/CANCEL (Calentar/Cancelar). Aparecerá en pantalla una serie de 4 guiones (- - - -) para indicar que la olla a presión digital está apagada.
12. **IMPORTANTE:** Utilice la liberación rápida de vapor conforme a las instrucciones detalladas que se describen en la sección PRESSURE COOK (Cocción a presión) de este manual de instrucciones.

ADVERTENCIA: Tenga cuidado al abrir la tapa. El vapor se escapa apenas abre la tapa. No coloque nunca su rostro o sus manos encima de la olla a presión digital cuando quite la tapa. Use siempre manoplas cuando manipula la cacerola de cocción caliente.

• LIBERACIÓN RÁPIDA DE VAPOR

1. Con una manopla o paño de cocina, gire la válvula de liberación de presión hasta la posición RELEASE (Liberación de presión) y deje que salga el vapor. (Vea la Figura 15). Después de liberar la presión por completo, la válvula de seguridad caerá completamente.
2. Sostenga las asas de la base de manera firme con una mano y tome el asa de la tapa con la otra mano y gire en sentido horario (siga la flecha del asa de la tapa) para desbloquear. (Vea la Figura 3).



ADVERTENCIA: Tenga cuidado al abrir la tapa. El vapor se escapa apenas abre la tapa.

3. Quite la tapa y aléjela de usted en posición inclinada para evitar el vapor.

PRECAUCIÓN: No coloque nunca su rostro o sus manos encima de la olla a presión digital cuando quite la tapa.

PRECAUCIÓN: Use siempre manoplas cuando manipula la cacerola de cocción caliente.

PRECAUCIÓN: Después de preparar sopa y caldo, espere varios minutos antes de liberar la presión y quitar la tapa para asegurarse de que el líquido caliente se derrame al hervir.

4. Verifique los alimentos para ver si se cocinaron lo suficiente. De lo contrario, vuelva a colocar la tapa y haga que se bloquee en su lugar siguiendo las instrucciones anteriores. Fije el tiempo en 5 minutos (como mínimo). Cocine a presión durante 2 a 3 minutos más, de ser necesario.
5. Presione el botón WARM/CANCEL (Calentar/Cancelar) después de 2 minutos. Aparecerá en pantalla una serie de 4 guiones (- - - -) para indicar que la olla a presión digital está apagada. Gire la válvula de liberación de presión a la posición RELEASE (Liberación de presión) para liberar rápidamente el vapor. Desenchufe el cable del tomacorriente.
6. Deje enfriar el electrodoméstico antes de limpiar. Siga las Instrucciones de cuidado y limpieza que se describen en este Manual de instrucciones.

Retraso

La unidad ofrece un temporizador de retraso si desea retrasar el tiempo de cocción hasta 2 horas.

1. Coloque el alimento que cocinará en la cacerola de cocción desmontable.

IMPORTANTE: No llene la cacerola de cocción desmontable por encima de la línea máxima de 2/3 de capacidad cuando cocina verduras o trozos enteros de carne.

PRECAUCIÓN: Nunca utilice la olla a presión digital si la cacerola de cocción está vacía.

IMPORTANTE: No cocine cuando el contenido de los alimentos es inferior a la marca mínima de la capacidad de la cacerola de cocción.
2. Conforme a las instrucciones descritas anteriormente para la COCCIÓN A PRESIÓN, arme la tapa, cierre y bloquee la tapa.
3. Antes de seleccionar la función de cocción, presione DELAYTIMER (Temporizador de retraso) para agregar el retraso del tiempo de cocción. Continúe presionando el botón hasta llegar al retraso deseado. El temporizador de retraso se puede ajustar hasta un tiempo de retraso máximo de 2 horas.
4. Después de seleccionar el retraso, utilice el PANEL DE CONTROL para seleccionar el ajuste de cocción que desee (por ejemplo, arroz, sopa, pollo, etc.). La cocción comenzará cuando finalice el tiempo de retraso.

Instrucciones de mantenimiento para el usuario

Este electrodoméstico requiere poco mantenimiento. No contiene piezas que puedan ser reparadas por el usuario. Cualquier tipo de mantenimiento, aparte de la limpieza, para el que sea necesario desarmar el aparato, debe ser realizado por un técnico autorizado para reparar electrodomésticos.

Instrucciones de cuidado y limpieza

- Desenchufe y deje enfriar la olla a presión digital hasta que alcance la temperatura ambiente antes de limpiar.
- Lave la cacerola de cocción desmontable con agua tibia y jabón y una esponja o paño limpio y suave. Enjuague con agua limpia y seque completamente.
NOTA: Después de cocinar el arroz o alimentos más grandes en la cacerola, se puede acumular líquido de cocción del arroz debajo de la tapa en la parte superior de la unidad alrededor de la cacerola de cocción. Esto es normal.
- Utilice una toalla de papel o paño de cocina para limpiar después de cada uso. Si fuera necesario, utilice un cepillo pequeño o cotonete de algodón.
- Siga las instrucciones detalladas de Desarmado de la tapa que se señalan en la sección ANTES DE UTILIZAR POR PRIMERA VEZ de este manual de instrucciones. (Vea las Figuras 3 y 4). Utilice el agarre de la cubierta en el lado interno de la tapa para levantar y quitar la cubierta de aluminio desmontable. Quite la junta.
- Lave la junta y la cubierta de aluminio en agua tibia y jabón. Enjuague con agua limpia y seque completamente. La cacerola de cocción se puede lavar en un lavaplatos.
- Quite la válvula indicadora de presión que se encuentra en la tapa; para ello, levántela y quítela de la tapa de la olla a presión digital. Enjuague bien y vuelva a colocar.
- Después de limpiar, vuelva a armar la tapa de la olla a presión digital; para ello, siga las instrucciones detalladas de desarmado de la tapa que se describen en la sección ANTES DE UTILIZAR POR PRIMERA VEZ de este manual de instrucciones. (Vea las Figuras 7 y 8). Presione con firmeza la cubierta de aluminio dentro de la parte inferior de la tapa. Verifique que esté colocada de manera firme en su lugar.
IMPORTANTE: Siempre debe posicionar correctamente la junta en el lado interno de la tapa. Contrólela de forma periódica para asegurarse de que esté limpia, flexible y no esté quebrada o rota. Si está dañada, no utilice este electrodoméstico.
- Jale con cuidado hacia abajo la bandeja de condensación para quitarla desde la parte trasera de la unidad. Deseche el agua después de cada uso. Enjuague y vuelva a colocar la bandeja de condensación antes del siguiente uso.
- Limpie la base con una esponja o un paño suave húmedo. No vierta ningún líquido dentro de la base de la olla a presión digital.
- Nunca utilice detergentes químicos, esponjas metálicas o polvos abrasivos sobre ninguna de las partes o los componentes.
- Para mantener el rendimiento óptimo de su olla a presión digital, la placa de calentamiento no deberá tener suciedad, alimentos ni residuos. Si fuera necesario, limpie con un paño suave y húmedo y asegúrese de secar bien.

Instrucciones de almacenamiento

- Desenchufe y deje enfriar la unidad por completo. Asegúrese de que todas las piezas estén limpias y secas antes de guardarlas. Arme la tapa (vea las Figuras 7 y 8) antes de guardar.
- Guarde el cable de alimentación desmontable, la taza medidora de arroz y la cuchara en la cacerola de cocción.
- Para evitar aromas, moho y olores desagradables, nunca guarde la olla a presión digital cerrada con la tapa bloqueada en su lugar. Empaque y guarde la olla a presión digital con la tapa boca arriba sobre la cacerola de cocción desmontable.
- Guarde la olla a presión digital en su caja original o cubierta en un lugar limpio y seco.

Solución de problemas

La olla a presión digital está equipada con funciones de seguridad que apagan la unidad si encuentra una condición anormal durante la cocción lenta o a presión. Se mostrará una señal de error en el panel de control. Según el error, se podría escuchar una señal sonora. Después de identificar y corregir el problema, enchufe la unidad y reanude la cocción a presión.

MENSAJE DE ERROR: E0	
Descripción	Solución
La tapa se utiliza de forma incorrecta. Si la tapa no está bloqueada correctamente y selecciona una función, se podrá escuchar una señal sonora y se mostrará en pantalla el mensaje de error "E0".	Asegúrese de que la tapa esté bloqueada correctamente en su posición.
Si está sellando/dorando con la tapa colocada, podrá escuchar una señal sonora y se mostrará en pantalla el mensaje de error "E0".	Quite la tapa. Cocine siempre sin la tapa cuando SELLE o DORE alimentos.
La tapa está abierta durante la función SLOW COOK (Cocción lenta). Se podrá escuchar la señal sonora y se mostrará en pantalla el mensaje de error "E0".	Cuando utiliza la función SLOW COOK (Cocción lenta), podrá quitar la tapa para verificar la comida, revolver el contenido, agregar alimentos o líquidos durante la cocción. Vuelva a colocar la tapa y bloquee de manera adecuada. Se reanudará la función SLOW COOK (Cocción lenta).

Pautas de cocción del USDA

TENGA EN CUENTA LO SIGUIENTE: Cocine todos los alimentos con estas temperaturas internas mínimas medidas con un termómetro para alimentos antes de quitar los alimentos de la fuente de calor. Por razones de preferencia personal, los consumidores podrán elegir cocinar los alimentos a temperaturas más altas. Este cuadro es solo una guía básica del USDA.

Producto	Temperatura interna mínima y tiempo de reposo
Carne de res, cerdo, ternera y cordero Bifes, chuletas, carnes asadas	145 °F (62,8 °C) y deje reposar durante al menos 3 minutos
Cerdo	160 °F (71,1 °C)
Carne picada	160 °F (71,1 °C)
Jamón, fresco o ahumado (no cocido)	145 °F (62,8 °C) y deje reposar durante al menos 3 minutos
Jamón totalmente cocido (para recalentar)	Recaliente el jamón totalmente cocido empacado en plantas inspeccionadas por el USDA a 140 °F (60 °C) y los demás a 165 °F (73,9 °C).

Producto	Temperatura interna mínima
Todas las aves (pechugas, ave entera, patas, muslos y alas, ave picada y rellenos)	170 °F (77 °C)
Huevos	160 °F (71,1 °C)
Pescado y mariscos	145 °F (62,8 °C)
Sobras de comida	165 °F (73,9 °C)
Guisados	165 °F (73,9 °C)



Garantía limitada de DOS AÑOS

Mediante la presente, SENSIO Inc. garantiza que, durante el plazo de **DOS AÑOS** a partir de la fecha de compra, este producto no presentará defectos mecánicos en el material ni en la mano de obra, y durante 90 días, no los presentará en las piezas no mecánicas. A su entera discreción, SENSIO Inc. reparará o reemplazará el producto que resulte defectuoso, o emitirá un reembolso por el producto durante el plazo de garantía.

Esta garantía es válida únicamente para el comprador minorista original a partir de la fecha de compra minorista inicial y no es transferible. Conserve el recibo de compra original, ya que se exige una prueba de compra para obtener la validación de la garantía. Las tiendas minoristas no tienen derecho a alterar, modificar ni corregir de ninguna manera los términos y condiciones de la garantía.

EXCLUSIONES:

La garantía no cubre el desgaste normal de las piezas ni el daño ocasionado por cualquiera de las siguientes causas: uso negligente del producto, uso de un voltaje o corriente incorrectos, mantenimiento de rutina inadecuado, uso contrario al de las instrucciones de funcionamiento, desarmado, reparación o alteración a cargo de personas que no sean miembros del personal calificado de SENSIO Inc. Asimismo, la garantía no cubre actos de la naturaleza, como incendios, inundaciones, huracanes o tornados.

SENSIO Inc. no asumirá responsabilidad por daños incidentales o resultantes ocasionados por la violación de cualquier garantía expresa o implícita. Salvo en la medida en que lo prohíban las leyes aplicables, cualquier garantía implícita de comerciabilidad o aptitud para un propósito particular se limita temporalmente a la duración de la garantía. Algunos estados, provincias o jurisdicciones no permiten la exclusión ni la limitación de daños incidentales o resultantes, o limitaciones sobre la duración de una garantía implícita y, por lo tanto, es posible que las exclusiones o limitaciones mencionadas no le correspondan. La garantía cubre derechos legales específicos que pueden variar de un estado, una provincia o una jurisdicción a otros.

CÓMO OBTENER EL SERVICIO DE GARANTÍA:

Debe comunicarse con el Servicio de atención al cliente a nuestro número telefónico gratuito: 1-866-832-4843. Un representante del Servicio de atención al cliente intentará resolver los problemas referidos a la garantía por teléfono. Si este no puede resolver el problema, le proporcionarán un número de caso y le solicitarán que devuelva el producto a SENSIO Inc. Adhiera una etiqueta al producto que incluya: su nombre, dirección, número telefónico de contacto durante el día, número de caso y descripción del problema. Además, incluya una copia del recibo de compra original. Envuelva cuidadosamente el producto etiquetado con el recibo de compra, y envíelo (con el envío y el seguro prepagados) a la dirección de SENSIO Inc. SENSIO Inc. no asumirá obligación ni responsabilidad alguna por el producto devuelto que esté en el trayecto hacia el Centro de servicio al cliente de SENSIO Inc.



bellahousewares.com



BellaLife



BellaLife



BellaLifestyle



BellaLifestyle

For customer service questions or comments

Dudas o comentarios contactar el departamento de servicio al cliente

1-866-832-4843

www.sensioinc.com

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SO-313533

CIVIL COVER SHEET

The JS 44 civil cover sheet and the information contained herein neither replace nor supplement the filing and service of pleadings or other papers as required by law, except as provided by local rules of court. This form, approved by the Judicial Conference of the United States in September 1974, is required for the use of the Clerk of Court for the purpose of initiating the civil docket sheet. (SEE INSTRUCTIONS ON NEXT PAGE OF THIS FORM.)

I. (a) PLAINTIFFS

TERRY LYNN TATUM

(b) County of Residence of First Listed Plaintiff JOHNSON, TX (EXCEPT IN U.S. PLAINTIFF CASES)

(c) Attorneys (Firm Name, Address, and Telephone Number)

Randi Kassan, Esq., MILBERG COLEMAN BRYSON PHILLIPS GROSSMAN, LLC, 100 Garden City Plaza, Suite 500, Garden City, NY 11530. Telephone: (516) 741-5600

DEFENDANTS

SENSIO, INC.

County of Residence of First Listed Defendant NEW YORK, NY (IN U.S. PLAINTIFF CASES ONLY)

NOTE: IN LAND CONDEMNATION CASES, USE THE LOCATION OF THE TRACT OF LAND INVOLVED.

Attorneys (If Known)

II. BASIS OF JURISDICTION (Place an "X" in One Box Only)

- 1 U.S. Government Plaintiff, 2 U.S. Government Defendant, 3 Federal Question (U.S. Government Not a Party), 4 Diversity (Indicate Citizenship of Parties in Item III)

Does this action include a motion for temporary restraining order or order to show cause? Yes [] No [X]

III. CITIZENSHIP OF PRINCIPAL PARTIES (Place an "X" in One Box for Plaintiff and One Box for Defendant)

Table with columns for Plaintiff (PTF) and Defendant (DEF) citizenship options: Citizen of This State, Citizen of Another State, Citizen or Subject of a Foreign Country, Incorporated or Principal Place of Business In This State, Incorporated and Principal Place of Business In Another State, Foreign Nation.

IV. NATURE OF SUIT (Place an "X" in One Box Only)

Large table with categories: CONTRACT, REAL PROPERTY, CIVIL RIGHTS, TORTS, PRISONER PETITIONS, FORFEITURE/PENALTY, LABOR, IMMIGRATION, BANKRUPTCY, SOCIAL SECURITY, FEDERAL TAX SUITS, OTHER STATUTES.

V. ORIGIN (Place an "X" in One Box Only)

- 1 Original Proceeding, 2 Removed from State Court, 3 Remanded from Appellate Court, 4 Reinstated or Reopened, 5 Transferred from Another District (specify), 6 Multidistrict Litigation - Transfer, 8 Multidistrict Litigation - Direct File

VI. CAUSE OF ACTION

Cite the U.S. Civil Statute under which you are filing (Do not cite jurisdictional statutes unless diversity): 28 U.S.C. § 1332. Brief description of cause: Products Liability action involving a defective Pressure Cooker

VII. REQUESTED IN COMPLAINT:

CHECK IF THIS IS A CLASS ACTION UNDER RULE 23, F.R.Cv.P. DEMAND \$ CHECK YES only if demanded in complaint: JURY DEMAND: [X] Yes [] No

VIII. RELATED CASE(S) IF ANY

(See instructions): JUDGE DOCKET NUMBER

DATE SIGNATURE OF ATTORNEY OF RECORD

9/28/2022 /s/ Randi Kassan

FOR OFFICE USE ONLY

RECEIPT # AMOUNT APPLYING IFP JUDGE MAG. JUDGE

CERTIFICATION OF ARBITRATION ELIGIBILITY

Local Arbitration Rule 83.7 provides that with certain exceptions, actions seeking money damages only in an amount not in excess of \$150,000, exclusive of interest and costs, are eligible for compulsory arbitration. The amount of damages is presumed to be below the threshold amount unless a certification to the contrary is filed.

Case is Eligible for Arbitration

I, Randi Kassan, Esq., counsel for Plaintiff Terry Lynn Tatum, do hereby certify that the above captioned civil action is ineligible for compulsory arbitration for the following reason(s):

-
-
-

monetary damages sought are in excess of \$150,000, exclusive of interest and costs,
 the complaint seeks injunctive relief,
 the matter is otherwise ineligible for the following reason

DISCLOSURE STATEMENT - FEDERAL RULES CIVIL PROCEDURE 7.1

Identify any parent corporation and any publicly held corporation that owns 10% or more of its stocks:

RELATED CASE STATEMENT (Section VIII on the Front of this Form)

Please list all cases that are arguably related pursuant to Division of Business Rule 50.3.1 in Section VIII on the front of this form. Rule 50.3.1 (a) provides that "A civil case is "related" to another civil case for purposes of this guideline when, because of the similarity of facts and legal issues or because the cases arise from the same transactions or events, a substantial saving of judicial resources is likely to result from assigning both cases to the same judge and magistrate judge." Rule 50.3.1 (b) provides that " A civil case shall not be deemed "related" to another civil case merely because the civil case: (A) involves identical legal issues, or (B) involves the same parties." Rule 50.3.1 (c) further provides that "Presumptively, and subject to the power of a judge to determine otherwise pursuant to paragraph (d), civil cases shall not be deemed to be "related" unless both cases are still pending before the court."

NY-E DIVISION OF BUSINESS RULE 1(c)

- 1.) Is the civil action being filed in the Eastern District removed from a New York State Court located in Nassau or Suffolk County? Yes No
- 2.) If you answered "no" above:
 - a) Did the events or omissions giving rise to the claim or claims, or a substantial part thereof, occur in Nassau or Suffolk County? Yes No
 - b) Did the events or omissions giving rise to the claim or claims, or a substantial part thereof, occur in the Eastern District? Yes No
 - c) If this is a Fair Debt Collection Practice Act case, specify the County in which the offending communication was received:

If your answer to question 2 (b) is "No," does the defendant (or a majority of the defendants, if there is more than one) reside in Nassau or Suffolk County, or, in an interpleader action, does the claimant (or a majority of the claimants, if there is more than one) reside in Nassau or Suffolk County? Yes No

(Note: A corporation shall be considered a resident of the County in which it has the most significant contacts).

BAR ADMISSION

I am currently admitted in the Eastern District of New York and currently a member in good standing of the bar of this court.

Yes No

Are you currently the subject of any disciplinary action (s) in this or any other state or federal court?

Yes (If yes, please explain) No

I certify the accuracy of all information provided above.

Signature: /s/ Randi Kassan

AO 440 (Rev. 06/12) Summons in a Civil Action

UNITED STATES DISTRICT COURT

for the

Eastern District of New York

TERRY LYNN TATUM

Plaintiff(s)

v.

SENSIO, INC.

Defendant(s)

Civil Action No.

SUMMONS IN A CIVIL ACTION

To: (Defendant's name and address) SENSIO, INC.
C/O C T CORPORATION SYSTEM
28 LIBERTY STREET, NEW YORK, NY, UNITED STATES, 10005

A lawsuit has been filed against you.

Within 21 days after service of this summons on you (not counting the day you received it) — or 60 days if you are the United States or a United States agency, or an officer or employee of the United States described in Fed. R. Civ. P. 12 (a)(2) or (3) — you must serve on the plaintiff an answer to the attached complaint or a motion under Rule 12 of the Federal Rules of Civil Procedure. The answer or motion must be served on the plaintiff or plaintiff's attorney, whose name and address are: Randi Kassan, Esq. MILBERG COLEMAN BRYSON PHILLIPS GROSSMAN, LLC 100 Garden City Plaza, Suite 500 Garden City, NY 11530

If you fail to respond, judgment by default will be entered against you for the relief demanded in the complaint. You also must file your answer or motion with the court.

BRENNA B. MAHONEY
CLERK OF COURT

Date:

Signature of Clerk or Deputy Clerk

AO 440 (Rev. 06/12) Summons in a Civil Action (Page 2)

Civil Action No. _____

PROOF OF SERVICE

(This section should not be filed with the court unless required by Fed. R. Civ. P. 4 (l))

This summons for *(name of individual and title, if any)* _____
was received by me on *(date)* _____ .

I personally served the summons on the individual at *(place)* _____
_____ on *(date)* _____ ; or

I left the summons at the individual's residence or usual place of abode with *(name)* _____
_____, a person of suitable age and discretion who resides there,
on *(date)* _____ , and mailed a copy to the individual's last known address; or

I served the summons on *(name of individual)* _____ , who is
designated by law to accept service of process on behalf of *(name of organization)* _____
_____ on *(date)* _____ ; or

I returned the summons unexecuted because _____ ; or

Other *(specify)*: _____

My fees are \$ _____ for travel and \$ _____ for services, for a total of \$ _____ 0.00 .

I declare under penalty of perjury that this information is true.

Date: _____

Server's signature

Printed name and title

Server's address

Additional information regarding attempted service, etc: