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STAINLESS STEEL
PRESSURE COOKER



11 LITERS
CAPACITY

5 SAFETY
Features

- Innovative Clamp-style Lid
- Foldable Heat-proof Handles

- Pressure Regulator
- Silicone Gasket

FOR HOUSEHOLD USE ONLY

QGP-3811

SPECIFICATION

MODEL NO	:	QGP-3811
CAPACITY	:	11 Liters
BOX DIMENSION	:	345x345x288mm
UNIT DIMENSION	:	404x285x292mm

IMPORTANT SAFEGUARDS:

1. Read all instructions carefully.
2. Do not modify any part of the aluminum pressure cooker.
3. Do not touch the hot exterior surface when in use. Use both handles when moving the pressure cooker.
4. Ensure that the pressure is fully released before opening the lid.
5. Always check the pressure release devices for clogs before use.
6. Never use the pressure cooker with a damaged gasket.
7. Do not fill the pressure cooker more than two-thirds of its capacity.
8. Do not place anything on top of the lid (e.g., kitchen towel).
9. Do not use the pressure cooker without water.
10. When cooking soup and other ordinary foods, the contents (including water) should not exceed two-thirds of the pressure cooker's volume. When cooking rice, vegetables, and other foods that expand easily, the contents (including water) should not exceed one-third of the pressure cooker's volume. For foods prone to foaming or spattering, such as apple juice, noodles, and beans, the contents (including water) should not exceed one-third of the pressure cooker's capacity.
11. The boiling point of the liquid in the pressure cooker should be below 120°C, and a significant amount of steam will be produced after boiling.
12. Do not use this pressure cooker for high-pressure frying or other cooking methods not intended for it.
13. Close supervision is necessary when used by or near children.
14. Do not use this unit for anything other than its intended purpose.
15. Save these instructions for future reference.

DESCRIPTION OF PARTS:



5 SAFETY FEATURES:



- **Pressure Limiting Valve:** In its working state, when the pressure in the pot reaches the set working pressure, it will automatically relieve pressure to ensure that the pressure inside the pot does not exceed safe limits.
- **Stop Valve:** When the lid is properly closed, the pressure inside the pot can build up, causing the valve stem to rise and lock the lid in place.
- If the lid is not properly closed, there will be no pressure inside the pot, the stem cannot be lifted, and the valve remains in a deflated state. In this case, heating should be stopped, and the lid should be closed properly. The stop valve can automatically detect the pressure inside the pot. When the pressure inside is lower than the safe lid pressure, the valve stem will fall, allowing the lid to be opened.
- **Stop Valve:** If the pressure limiting valve fails to function correctly or is too slow to exhaust, causing the pressure in the pot to become too high, the stop valve will activate to release excess steam, preventing further pressure buildup and ensuring safety.
- **Vent Valve:** The pot lid is equipped with a vent valve. If the pressure limiting valve and the stop valve fail to function properly or are too slow to exhaust the steam, and the pressure becomes too high, the vent valve will quickly relieve the pressure, ensuring safety.

HOW TO USE

1. Place the food and the required quantity of liquid in the pressure cooker.
Maximum filling levels:
 - a. solid food e.g. vegetables, meat, fish: not more than $\frac{3}{4}$ capacity
 - b. cereals e.g. rice: not more than $\frac{2}{3}$ capacity
 - c. liquids e.g. soups, water: not more than $\frac{1}{2}$ capacity
2. Place the gasket in the cover; be sure it is fitted on side slot. To close: rotate the knob counterclockwise. Align the arrow marks on the cover and the handle, then turn upper handle to the left, until upper and lower handles locks. Put the weight regulator on the nozzle.
3. Grab the handle with your both hands. Put the pressure cooker on top of the gas stove. Turn fire into medium high, fire should not be coming out of the edge of the pressure cooker.
4. While cooking, a small amount of steam will escape from the weight regulator and the locking indicator hole. The locking indicator will rise, and the lid will lock automatically. Once the pressure indicator and the safety valve rise, the weight

regulator will also rise and rotate. A steady flow of steam will begin to escape, indicating that the pressure is accumulating. Lower the heat and start the timer.

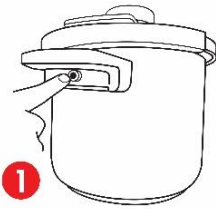
NOTE: The weight regulator will rotate and stop after a few seconds, then rotate again. This cycle will continue until the cooking time is complete.

5. Once the required cooking time is reached, turn off the heat. Tilt the weight regulator to release the pressure inside. If the pressure indicator and the locking indicator return to their proper positions (down), it means the pressure has been released.

If the pressure is clogged, try the following: a. Bring the pressure cooker to the faucet, allowing water to flow over the cover until the pressure indicator drops. b. Using a spoon, gently push the gasket on the side hole of the cover until the pressure is released.

6. To open: Hold the lower handle with your left hand and the upper handle with your right hand. Slightly turn the upper handle to the right until the two arrow marks on the pressure cooker body and lid align. Lift the lid to open.

FOR EASY STORAGE



Press both buttons under the handles



Fold both handles



You can place the pressure cooker in a small place.

CLEANING AND MAINTENANCE

1. All parts are washable with soap and water.
2. Nozzle and Filter: After every use, clean the nozzle and filter with a cleaning needle to remove food residue.
3. Safety Valve and Pressure Indicator: Unscrew, soak in hot water with soap for 5 minutes, and rinse thoroughly. If food residue clogs the holes, use a cleaning needle to remove it.
4. Gasket:
Soak in hot water with soap for 5 minutes and rinse thoroughly. Do not hang the gasket. Place it back in the side slot on the cover of the pressure cooker.
5. Let all parts dry completely. Be sure to assemble the parts correctly, especially the gasket.
6. Store in a dry place.
7. Always keep the pressure cooker clean after every use.

REMINDER: Please do not forget to register your product warranty through the warranty registration website at <https://imarflex.ph>

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