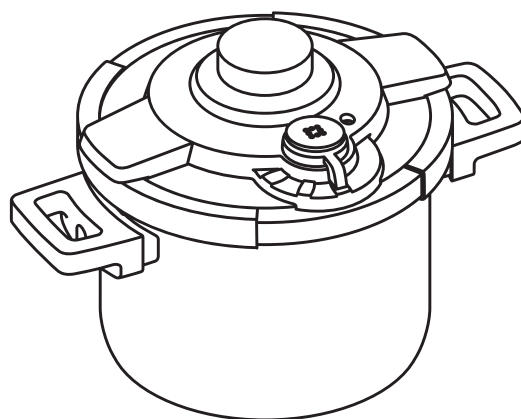


essteele

PER VELOCITÀ

FACILE DUAL SYSTEM



INSTRUCTIONS & WARRANTY



For user safety, this device complies with the applicable standards and regulations:

**GUIDELINES ON PRESSURE COOKERS (2014/68/UE)
EUROPEAN REQUIREMENTS ON PRESSURE COOKER FOR DOMESTIC USE (EN 12778)
LAW CONCERNING MATERIAL IN CONTACT WITH FOOD**

WARNING: READ THE INSTRUCTIONS BEFORE USE AND ALWAYS REFER TO THIS GUIDE

1. IMPORTANT SAFETY MEASURES

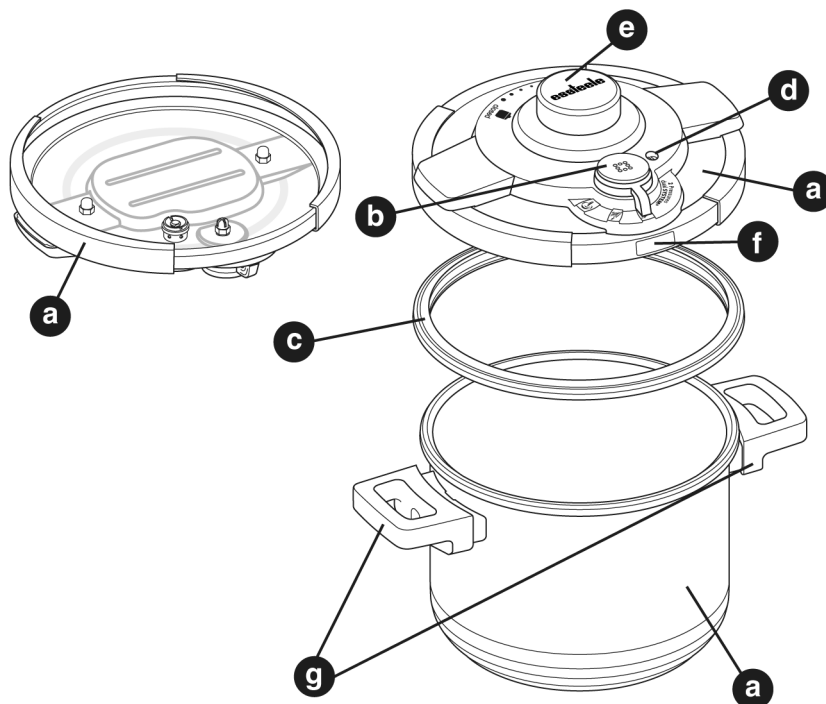
- This pressure cooker is only for domestic use. The manufacturer cannot be held responsible for damages due to improper or incorrect use.
- In order to avoid an improper use of the pressure cooker please read carefully these instructions.
- Never leave the pressure cooker unattended when in use. Adult supervision is required at all times.
- Do not use the pressure cooker to fry food. The pressure cooker is not suitable or designed for oven use.
- Handle the pressure cooker with extreme caution and avoid touching when hot.
- When handling the hot pot protect your hands with pot holders or kitchen gloves.
- Do not use the pressure cooker for purposes different from those intended by the manufacturer who will not be held responsible for damages due to improper or wrong use.
- This device cooks under pressure. Improper use can cause burns. Make sure that the cooker is properly closed (see instructions for how to close the pressure cooker).
- Never fore the pressure cooker to open before the pressure has dropped completely (no stream coming out from the valve) (see instructions for use "end of cooking")
- Do not use without liquid. No liquid may cause serious damage to the appliance.
- Never cook milk-based recipes in the pressure cooker.
- Always be careful when cooking recipes containing alcohol since vapours are flammable. Boil for approx. 2 minutes before closing the lid. Always monitor the pressure cooker during cooking.
- Do not use coarse salt in the pressure cooker; after cooking use fine table salt.
- Do not fill the pressure cooker over the MAX level marked on the body.
- Use caution when cooking foods that tend to increase in volume (rice, lentils, pulses, etc.) using minimum water and never exceed the 2 litre level mark on the pot interior (this includes food). Check the steam escape from the operating valve several times during cooking.
- If no steam escapes, stop cooking immediately and check for any obstructions to the Pressure Cooker Valve (see chapter "Operating Issues").
- Only use suitable heat sources (see instructions for use "Suitable Heat sources").
- When cooking meat with skin like ox tongue, prick the skin with a fork before cooking to prevent the skin from swelling and causing injury.
- After cooking, lightly shake the cooker before opening, this will prevent food splashes/pockets of steam that may cause injury.
- Before each use make sure that the Pressure Cooker valve is not blocked (see instructions for use "before cooking") Do not modify or damage the safety devices. Follow the instructions.
- Do not use the pressure cooker to store acidic or salty foods as they may damage it.
- Only use spare parts as supplied by ESSTEELE, to ensure they are suitable for your Pressure Cooker. The non-compliance will invalidate any form of warranty.

ALWAYS KEEP THESE INSTRUCTIONS FOR USE.

2. MODELS - FEATURES

MODEL	DIAMETRE	CAPACITY NOM.	CAPACITY UTIL.	OPERATING PRESSURE	
				I	II
	22 CM	6 L	4 L	0.6 BAR	1.0 BAR
	22 CM	4,5 L	3 L	0.6 BAR	1.0 BAR

3. MATERIAL IDENTIFICATION



a) Body and lid in Stainless steel 18/10

Triple bottom made of:

- Steel 18/10
- Intermediate aluminum disk
- Magnetic steel

b) Pressure Cooker Valve - 2 cooking options

c) Lid seal

d) Lever lock + Safety Valve

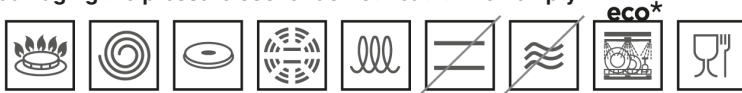
e) Opening and closure dial

f) Security window for steam release

g) Handles

4. SUITABLE HEAT SOURCES

- The pressure cooker can be used on all types of cooktops, including induction. Do not place it in a **GAS, ELECTRIC OR MICROWAVE OVEN**
- On an electric cooktop make sure not to exceed the diameter of the pressure cooker
- On ceramic and induction hob make sure that the bottom of the pressure cooker is perfectly clean
- On gas, the flame must never exceed the diameter of the pressure cooker
- **To avoid damaging the pressure cooker do not heat it when empty**



*Only the body of the pot - the lid is not dishwasher safe

5. SAFETY DEVICES - OPERATION - REPLACEMENT PARTS

Pressure Cooker Valve with 2 pressure settings 0.6-1.0 bar 60-100 kPa



Select **VEGETABLES** position for gentle food cooking:

the valve works when the internal pressure of the pressure cooker reaches 0.6 bar or 60kPa (about 113 °C).



Select **FISH - MEAT** position for longer cooking options:

the valve works when the internal pressure of the pressure cooker reaches: 1.0 bar or 100kPa (about 120 °C).



When the **STEAM VENT** Release position is selected:

the Pressure Cooker valve rises and the internal steam is released. Tip: In order to open the lid quickly and avoid dispersing smells in the surrounding environment, It is advisable to let a light stream of cold water flow on the lid to completely reduce the temperature inside the pot.

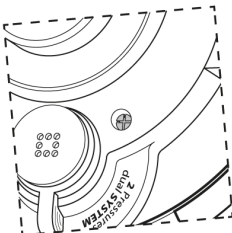


To **OPEN**:

Once cooking is completed and the pressure has dropped inside the pressure cooker, turn the OPEN/CLOSE dial to the OPEN position and lift the lid. Pay attention to any residual steam that may escape the pot.



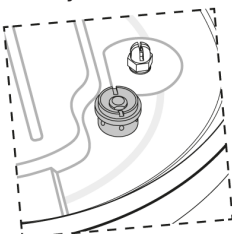
Lever blocking device



The Lever Locking Mechanism has three safety functions:

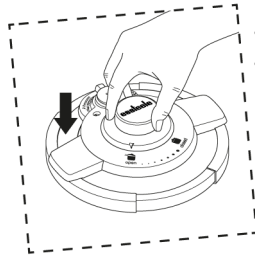
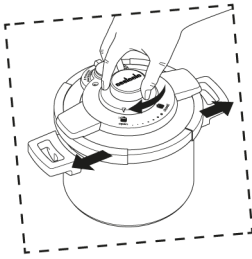
- 1) It indicates the presence of pressure inside the pressure cooker
- 2) It prevents accidental opening of the lid during cooking
- 3) It acts as a safety valve if the main Pressure Cooker Valve is obstructed.

Safety device



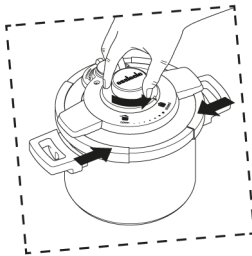
The safety mechanism activates in the event of the main Pressure Cooker Valve and the Lever Lock device malfunctioning. It will automatically release excess pressure/steam.

6. OPENING OF THE PRESSURE COOKER



- Move the selection knob to the **OPEN** position
- Lift the lid and place it on the countertop

7. HOW TO CLOSE THE PRESSURE COOKER



- Move the selection knob to the **OPEN** position
- Place the lid vertically on the edge of the pressure cooker by centering it
- Always keep the name "ESSTEELE" written on the knob towards the operator
- Apply a slight downward pressure
- **Make sure the lid adheres perfectly to the edge of the pressure cooker**
- Turn the selector knob to the left to the **CLOSED** position

ATTENTION: do not close the lid if you are not using the pressure cooker

8. FIRST USE

- Before use, thoroughly wash the stainless steel parts of the body and the lid with water and washing-up liquid.

BE CAREFUL not to use acidic substances, wash with hot water and liquid soap.

- Remove the seal from the lid and wash thoroughly.
- Do not wash the lid in the dishwasher.
- The body of the pressure cooker can be washed in the dishwasher.

9. BEFORE COOKING

Before putting the pressure cooker on cooktop make sure:

- That the main Pressure Cooker valve is not obstructed remove any residues with a needle or by washing it
- That the lid seal is inserted correctly
- That the heat source is adequate to the diameter of the pressure cooker
- The food is placed inside the pressure cooker, add the required amount of water, following the instructions in the cooking times table
- **That the minimum amount of water must be 250 ml indicated by the first level mark.** The maximum quantity must not exceed the MAX mark or two thirds of the pressure cooker

CAUTION: do not wrap food in canvas, paper or other enveloping products as these may obstruct the valve, thereby compromising the proper operation of the pressure cooker

- **THAT THE SELECTION IS ON THE OPEN POSITION AND THAT THE PRESSURE COOKER SELECTOR IS ON STEAM RELEASE POSITION**
- **THAT THE COVER IS IN THE CLOSE POSITION. PLACE THE MAIN PRESSURE COOKER VALVE ON THE SELECTED COOKING POSITION**
- That the cover is properly closed, with the OPEN / CLOSED symbols directed to the user
- That the pressure cooker is placed on the heat source so that the Pressure Cooker valve is located as far away as possible from the user

10. COOKING

- Cooking with gas, the flame must not exceed the maximum diameter of the bottom
- When the valve starts to emit steam, lower the heat source to the minimum. (For optimal use it is advisable to move the pot to a smaller heat source on the stove and reduce the heat.)
- A weak and continuous steam vent from the operating valve indicates that cooking proceeds correctly. Intermittent steam discharge does not affect cooking and does not indicate any malfunction
- During cooking, check that the valve vents regularly. If there is not enough steam to main the pressure in the pot, you may need to slightly increase the heat. The pressure must always be maintained inside the pot during cooking.

Cooking with water


- *Never fill the pressure cooker beyond the MAX mark (water + food)*
- *For food that expand when cooking (rice, legumes or fruit jams) DO NOT FILL THE PRESSURE COOKER CONTENTS TO MORE THAN HALF FULL*

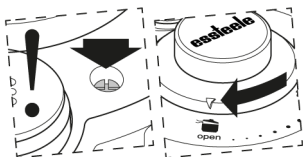
Brown

- *You can brown food off in the pressure cooker before adding at least the minimum amount of water/ stock to bring food to pressure.*

NEVER USE THE PRESSURE COOKER FOR FRYING

11. END OF COOKING

- After cooking, switch off the flame, remove the pressure cooker from the heat source
- We recommend to place the pressure cooker under running water in order to reduce the pressure quickly
- Move the lever to **STEAM VENT** release to remove all pressure/steam in the pot before opening. 
- In the event of strong steam/pressure - move the dial back to the operating position. Wait a few minutes for the pressure to drop in the pot and try again. Once there is no more pressure inside the pot, the lid will open freely.



- Check that the lever block is lowered
- Finally, open the pressure cooker by turning the selection knob to the **OPEN** position, be mindful of any residual steam.

12. TROUBLE SHOOTING

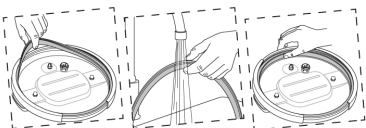
If something goes wrong (like leaving the selection knob in the OPEN position or the valve on the steam position), the cooking may take longer but it won't affect the safety of the user.

ISSUE	SOLUTION
If the lid does not close	<ul style="list-style-type: none"> • Check that the seal is clean and properly inserted • Check the position of the lid and of the jaws on the edge of the pressure cooker
If the pressure inside does not increase (when the pressure indicator is down)	<ul style="list-style-type: none"> • Check the lid is closed correctly. • Check the correct position of the Pressure Cooker selector valve and make sure it is not in the "Steam Release" position • Verify that the heat source is strong enough and increase if required to main pressure inside the pot. • Check that the lid seal is correctly positioned and is not damaged • Check that the quantity of liquid inside the pressure cooker is sufficient
If the steam does not escape while the lever lock mechanism is lifted	<ul style="list-style-type: none"> • If after a few minutes the problem persists turn off the heat source immediately • Cool the pressure cooker under running water • Open the pressure cooker and check that the operating valve is not obstructed, clean if the valve is blocked.
If steam escapes from the lid edge	<ul style="list-style-type: none"> • Turn off the heat immediately • Cool the pressure cooker under the running water • Check the seal is in position correctly. • Check the lid is closed correctly. • Check that the lid and seal are both clean of any food debris.
If one of the security systems is activated	<ul style="list-style-type: none"> • Turn off the heat immediately • Let the pressure cooker cool down without moving it • Place the Pressure Cooking selector valve on the STEAM Release position • Wait until there is no more pressure inside the pressure cooker (Lever Lock mechanism is down) • Open the lid and check that the operating valve is not obstructed and is clean of food particles • If problem persists contact customer support department
If the lid does not open	<ul style="list-style-type: none"> • Check that the Pressure Cooking selection Valve is on the STEAM RELEASE position. • Check that the Lever Lock mechanism has dropped.

13. MAINTENANCE

For proper pressure cooker operation, it is necessary to:

- Wash the body of the pressure cooker after each use with water and liquid soap using a sponge. If necessary, wash the pot only in the dishwasher on an ECO cycle.
- For internal stains you can use vinegar or lemon juice to clean or a specific Stainless Steel Cookware Cleaner product.
- Always hand wash the lid with warm water and a sponge.

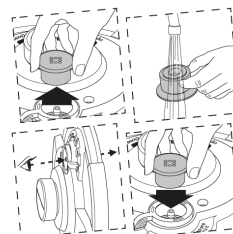


Lid Seal:

- Regularly remove the seal after use. TO PERFORM THIS OPERATION DO NOT USE A CUTTING OR POINTED OBJECT
- Wash the seal with liquid soap and rinse it under the water tap
- Replace the seal in its internal lid location

For the Operating Valve:

- After each use wash the operating valve by pulling it out completely
- Wash the fixed part and the moving part under running water, checking that the orifice is completely free
- After washing, replace the operating valve in its location, making sure it is properly secured



14. SPARE PARTS

It is advisable to change the lid seal every 12 months. Always use spare parts supplied by Meyer Cookware Australia.

15. RECOMMENDATIONS

- Never try to force the lid open when the pot is under pressure, and the lever Lock mechanism is lifted
- Ensure close monitoring when using the pot in the presence of children
- Always pay attention to the steam jet
- Always use both handles to move the pressure cooker
- Do not leave food in the pot for a long time
- Always clean the pressure cooker after use
- Do not leave the lid immersed in water
- When using on induction hobs, glass ceramic and halogen hobs take great care not to move or rub the pot before or during use as this may cause damage to the glass surface underneath
- For use on induction hobs, glass ceramic and halogen hobs take great care not to overheat the pot or allow it to cool on the hob, as this may result in discolouration or colour changes on the hob glass.

16. WARRANTY

The body of the pressure cooker comes with a limited lifetime warranty guaranteed against:

- Any structural defect.
- Any deterioration of the structure, if the recommendations of use have been followed

On the other parts the warranty is 1 year and covers:

- Any manufacturing defect

The ESSTEELE warranty does not cover:

- Deterioration due to misuse or non-compliance with recommendations for use
- Damage to the handles in the event of a fall or dishwasher damage
- Damage to the lid in the event of a fall
- Wear and tear of replaceable parts, gasket, handles and operating valve
- General wear and tear to any part of the pressure cooker is not covered

Keep the purchase receipt.



This pressure cooker is made of recyclable materials (stainless steel, plastic): For the respect of the environment it can be disposed of in separate waste collection centers.

If you have any queries regarding the product warranty of your pressure cooker please contact -

Customer Service Department

Meyer Cookware Australia Pty Ltd

1-19 Merrindale Drive, Croydon South

Victoria 3136 AUSTRALIA

T: 1800 351 565


essteele.com.au


17. PRESSURE COOKER MARKING


MARKING	POSITION
- Identification of the pressure cooker	On the lid and on the bottom
- Year, production lot - Maximum safety pressure - Operating pressure - CE Marking	On the top edge of the lid
- Capacity - Model	On the external bottom of the pressure cooker
- Graduated level	On the inside of the pressure cooker

ALWAYS KEEP THESE INSTRUCTIONS

Estimated cooking time

CEREALS 				
FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Barley	1	300 g	4	17
Couscous	1	300 g	3	20
Millet	1	300 g	3	12
Rice	1	500 g	3	4/8
Spelled	1	300 g	3	30

FISH 				
FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Boiled cod	1	500 g	1	13
Boiled crayfish	1	1 Kg	1 1/2	9
Boiled mussels	1	1 Kg	1 1/2	9
Boiled perch	1	1 Kg	1 1/2	7
Boiled scampi	1	500 g	1 1/2	5
Boiled shrimps	1	500 g	1 1/2	5
Boiled trout	1	1 Kg	1 1/2	8
Fish soup	1	500 g	1/2	4/5
Slewed scorpion fish	1	1 Kg	1	8

FRUITS 				
FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Apples	1	500 g	1	4
Cherries	1	500 g	3-4	2
Dried apricots	1	200 g	1/2	5

FRUITS

FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Dried chestnuts	1	500 g	2 1/2	40
Dried figs	1	200 g	3-4	5
Dried peaches	1	200 g	1/2	5
Dried prunes	1	200 g	1/2	8
Fresh apricots	1	500 g	1	2
Fresh peaches	1	500 g	1/2	2
Fresh plums	1	500 g	1	3
Pears	1	500 g	1/2	2

MEAT

FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Beef Goulasch	2	500 g	2	30
Boiled beef	2	500 g	5	40
Boiled beef's tongue	2	800 g	5	40
Boiled calf	2	500 g	5	30
Boiled calf's tongue	2	800 g	5	40
Boiled chicken	2	500 g	5	20
Boiled cotechino	2	500 g	6	20
Calf Goulasch	2	500 g	2	25
Roasted beef	2	500 g	1	35
Roasted calf	2	500 g	1	25
Roasted chicken	2	500 g	2	20
Roasted lamb	2	500 g	1	20
Roasted pork	2	500 g	1/2	25
Roasted rabbit	2	500 g	1	15
Smoked pork's tongue	2	800 g	2	30
Stewed beef	2	500 g	1	35
Stewed calf	2	500 g	1	30
Stewed chicken	2	500 g	1	20
Stewed goose	2	800 g	2	25
Stewed lamb	2	500 g	1	20
Stewed pork	2	500 g	2	20
Stewed pork's leg	2	500 g	2	25
Stewed pork's tongue	2	800 g	5	30
Stewed rabbit	2	500 g	1 1/2	20
Stewed smoked pork	2	500 g	3	20
Stewed tripe	2	500 g	2	30

VEGETABLES


FOOD	VALVE POSITION	QUANTITY	WATER (cup/250mls)	TIME (minutes)
Amaranth	1	300 g	3	20
Artichokes	1	1 Kg	1 1/2	10/15
Asparagus	1	1 Kg	1 1/2	3
Beetroot	1	1 Kg	1	15
Broccoli	1	1 Kg	1	8
Cabbage	1	1 Kg	1 1/2	12
Carrots	1	1 Kg	1 1/2	5
Cauliflower cut	1	1 Kg	1 1/2	4/6
Celery	1	500 g	1	8
Chopped pumkin	1	1 Kg	1 1/2	4
Cicoria	1	1 Kg	1	34
Coste	1	1 Kg	1	5
Dry beans	1	500 g	3	30
Dry broad beans	1	500 g	3	20
Dry chickpeas	1	500 g	3	25
Dry lentils	1	300 g	3	20
Dry peas	1	500 g	2 1/2	20
Eggplant	1	1 Kg	1	6
Fresh beans	1	1 Kg	1 1/2	10
Fresh broad beans	1	1 Kg	1	6
Fresh peas	1	1 Kg	1 1/2	3
Green beans	1	1 Kg	1	4/5
Leeks	1	1 Kg	1 1/2	5
Mushrooms	1	1 Kg	1	5
Onions	1	1 Kg	1 1/2	6/10
Potatoes	1	1 Kg	2	12
Potatoes in pieces	1	1 Kg	1 1/2	5
Quinoa	1	300 g	3	5
Red turnips	1	1 Kg	1	20
Salsify	1	1 Kg	2	5
Sauerkraut	1	1 Kg	1	5/8
Savoy cabbage	1	1 Kg	1	5
Spinach	1	1 Kg	3-4	4
Tomatoes	1	1 Kg	1/2	3
Yellow turnips	1	1 Kg	1	12
Zucchini	1	1 Kg	3-4	3

esstele

PER VELOCITÀ

FACILE DUAL SYSTEM

IMPORTANT SAFETY AND USE AND CARE INFORMATION

Thank you for choosing Esstele Per Velocità™ cookware.

Please take the time to read the following use and care instructions to ensure you get the most out of your new pressure cooker.

These use and care instructions are for your general safety to avoid personal injury and any damage to your pressure cooker.

Please note that some sections are generic in nature and may not apply to your specific cookware.

CLEANING

Before First Use

- Remove all labels and wash the pressure cooker thoroughly with mild dishwashing detergent and warm water. Please ensure the pressure cooker is dried thoroughly before storing or using.

General Cleaning

- Carefully wipe off spills which occur during cooking immediately for easier clean up later.
- Always allow pressure cooker to cool down after use before cleaning. Immediately after use; remove pressure cooker from the heat source and let it cool on a heat resistant surface or trivet. Do not open until all the pressure has dropped inside the pot and the steam vent has released all steam.
- Do not pour cold water into hot cookware as this may result in damage to the cookware including warping and causing oil or liquids to splatter; causing personal injury.
- Always wash cookware thoroughly after use with mild dishwashing detergent and warm water to remove all traces of food or grease particles otherwise these will burn when the cookware is next heated, causing stains and scorching.
- To remove stubborn stains, dried or burnt on food, partially fill the pot with 3 parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a non abrasive mesh pad or soft brush.
- Do not use steel wool, coarse scouring pads or harsh abrasives to clean the pressure cooker.

- Do not use oven cleaners to clean pressure cooker, as these are not designed for this purpose and will ruin the pressure cooker.

- A spotted white film may form on cookware which is caused by minerals in water or from starch in food. This can be removed by rubbing with a sponge dipped in lemon juice or vinegar.

Dishwasher Use

- Whilst the pressure cooker **pot only** is dishwasher safe, we recommend hand washing to prolong the life of the cookware. Should you choose to wash your pressure cooker pot in a dishwasher, we recommend using a low-temperature cycle and a mild detergent. The use of harsh and abrasive detergents particularly in tablet form, are not recommended and may cause damage to the pressure cooker pot. Do not wash the pressure cooker lid in the dishwasher – this will damage the mechanism and may not be safe to use thereafter.

Storage

- Always ensure pressure cooker is dried thoroughly before storing away.

COOKTOP SUITABILITY

- This pressure cooker is suitable for all cooktops including induction.
- Always refer to the cooktop manufacturer's instructions prior to using this cookware.

Induction Cooktops

- Only cookware with a magnetic base is suitable for use on induction cooktops, therefore glass, aluminium and copper cookware are not appropriate. Depending on the metals used in construction, some enamel based and stainless steel cookware are also not suitable for use on induction cooktops.
- To check cookware suitability place a magnet on the base, if the magnet adheres, the cookware is suitable for use on induction cooktops.

Gas Cooktops

- When using a gas cooktop, always ensure the flame does not extend up the side of the cookware as this may damage the cookware and cause the handles to become hot, which may be dangerous.

Ceramic, Halogen and Induction Cooktops

- When using a ceramic, halogen or induction cooktop, extra care should be taken to ensure that the base of the cookware and the surface of the cooktop are cleaned after every use, otherwise, the cooktop may be permanently marked.
- Always lift the cookware from a ceramic, halogen or induction cooktop. Avoid dragging or sliding cookware over the cooktop surface as this may damage the cooktop surface and base of the cookware.

Cooktop Use

- IT IS IMPORTANT TO SELECT THE RIGHT SIZE COOKWARE FOR THE COOKING TASK AND THE RIGHT SIZE BURNER TO SUIT THE COOKWARE YOU ARE USING.

You may start the pressure-cooking process on a suitable size burner and then move to a smaller burner once the pressure is reached and burner temperature is reduced to keep the pot in pressure.

- ENSURE COOKWARE IS STABLE ON THE COOKTOP SURFACE OR TRIVET TO PREVENT TIPPING. FOR OPTIMUM STABILITY, LINE UP THE HANDLES ON THE COOKWARE WITH THE TRIVETS.
- Position pressure cooker so that handles are not over other hot burners and do not allow handles to extend beyond the edge of the cooktop, as these may be in easy reach of children or enable the pressure cooker to be knocked off the cooktop; causing personal injury and damage to the pressure cooker and flooring.
- Continuous high heat and/or overheating may shorten the life of the pressure cooker and cause discoloration and damage to surfaces.
- For optimum results, once the pressure cooker has come to pressure, always use low to medium heat as this will spread the

heat evenly, eliminating hot spots, which may burn food.

- Do not leave unattended pressure cooker on a hot cooktop; this is particularly important when using oil, as this may ignite causing a fire. Unattended pressure cooker may become extremely hot and cause personal injury and damage to the pressure cooker and cooktop.
- **Always** use at least the minimum amount of liquid in the pressure cooker. Do not allow pressure cooker to boil dry and never leave empty pressure cooker on a hot burner, as this may become extremely hot and cause personal injury and damage the pressure cooker and cooktop. In the event of pressure cooker boiling dry do not add liquids as these may splatter which could cause personal injury and damage the pressure cooker. Do not attempt to move the pressure cooker from the cooktop; turn off the heat source and allow the pressure cooker to cool down. (refer to specific information above for ceramic and halogen cooktops).
- Always lift the pressure cooker from the cooktop. Avoid dragging or sliding pressure cooker over the cooktop surface as this may damage the cooktop surface and base of the pressure cooker.
- Although minor scratches will not impair the performance of cookware, the use of sharp metal kitchen utensils such as forks, knives or whisks are not recommended. Wooden or heat resistant nylon cooking utensils are recommended to prevent scratches.
- Do not make a double boiler out of cookware that is not designed for this purpose.
- Do not store food in cookware after cooking, particularly when salt has been used as this may cause pitting on the surface.

Oven Use

- Do not use this pressure cooker in an oven.

Microwave Use

- Do not use this pressure cooker in a microwave oven.

Griller Use

- Do not use this pressure cooker under the grill.

LIDS, HANDLES AND KNOBS

Lids

- Not all cookware products have lids; any reference to lids applies only when they are supplied with the product.
- It is important that the pressure cooker lid fits correctly aligned on the pot.

- When removing lid, always tilt the lid so steam is directed away from you.
- Do not place lid directly on a hot burner as this will damage the parts and mechanisms..
- Allow hot lid to cool on a heat resistant surface or trivet. Placing hot lid on some surfaces may cause scorch marks.

Handles and Knobs

- Periodically check handles, knobs and valves to ensure they are not loose.
- Do not use pressure cooker with loose handles or knobs as this may cause personal injury and damage to the pressure cooker.
- If handles and knobs become loose do not try to repair them, please contact Meyer Cookware Australia's Customer Service Department for assistance.
- Handles and knobs may become very hot under some conditions. Use caution when touching either and always have good quality oven mitts available for use.

~~25 YEAR~~ WARRANTY ON THE PRESSURE COOKER POT BODY AND 1 YEAR WARRANTY ON PARTS AGAINST MANUFACTURING DEFECTS.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Meyer Cookware Australia Pty Ltd ("Meyer") provides the following warranty in relation to Esstele ("the Product"). The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty is to be interpreted as excluding, restricting or modifying any State or Federal legislation applicable to the supply of goods and services which cannot be excluded, restricted or modified. Meyer Cookware Australia Pty Ltd ("Meyer") provides the following warranty in relation to Esstele Per Velocità™ ("the Product").

WARRANTY

Meyer warrants that, subject to the exclusions and limitations below, the pressure cooker body will be free from defects in materials and workmanship under normal domestic household use if the use and care recommendations have been followed for ~~25 years~~. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the pressure cooker is owned by the original purchaser. Use of the pressure cooker in a commercial capacity will void this Warranty. If a defect appears in the pressure cooker ~~before the end of the warranty period~~ and Meyer finds the pressure cooker to be defective in materials or workmanship, Meyer will, in its sole discretion either:

- repair the Product using identical components; or
- replace the Product with a product comparable in quality and value Meyer reserves the right to replace defective parts of the Product with parts and components of similar quality, grade and composition where an identical part or component is not available. Products presented for repair may be replaced by refurbished products of the same type rather than being repaired. Refurbished parts may be used to repair the products. Meyer reserves the right to change or discontinue its product ranges at any time without notice and without liability.

Warranty claims

Please register your product with us online to help us assist with any current or future warranty claims. Any claims for warranty should be made with the proof of purchase and full details of the alleged defect to Meyer Cookware by contacting: service@meyer.au

Alternatively, you can return the Product to the retailer from whom the Product was purchased, with proof of purchase and full details of the alleged defect. To ensure the validity of your warranty please retain proof of purchase and register the purchase with Meyer on-line or alternatively via mail. The customer must make the Product available to Meyer or its authorised repair agent for inspection and testing.

Limitations

Meyer makes no express warranties or representations other than set out in this Warranty. The repair or replacement of the Product, or the refund of the purchase price of the Product, is the absolute limit of Meyer's liability under this Express Warranty.

Exclusions

This warranty does not apply where:

- a) the damage to or defect in the Product is caused by normal wear and tear;
- b) the Product has been on-sold or assigned by the original purchaser;
- c) the Product has been used for commercial purposes;
- d) the Product has been used for purposes other than the purpose for which it was designed;
- e) the Product has been repaired by someone other than Meyer or an authorised repairer of Meyer;
- f) the Product has been subject to abnormal conditions, whether of temperature, water, humidity, pressure, stress or similar;
- g) corrosive or abrasive matter has been applied to the Product;
- h) the defect in the Product has arisen due to the original purchaser's failure to properly maintain or use the Product in accordance with the Use and Care Instructions specified by Meyer; or
- i) the Product has been misused, abused, neglected or involved in an accident. This warranty does not cover scratches, stains, discoloration or damage caused by overheating.
- j) damage to the lid or handles in the event of a fall or dishwasher damage.
- k) wear & tear of consumable, including gaskets, handles and valves.

Contact

If you have any queries regarding this pressure cooker please contact -

Customer Service Department

Meyer Cookware Australia Pty Ltd

1-19 Merrindale Drive, Croydon South

Victoria 3136 AUSTRALIA

T. 1800 351 565

essteel.com.au

Essteel® is a registered trademark of Meyer Cookware Australia P/L

MEYER COOKWARE AUSTRALIA PTY LTD
1-19 MERRINDALE DRIVE, CROYDON SOUTH,
VICTORIA AUSTRALIA 3136
T: 1 800 3 51 5 65
www.essteele.com.au

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PLEASE RECYCLE

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