



Directiva Europea  
para Ollas a Presión



Certificado de Empresa  
ISO-9001-2000



# Magefesa

## RAPID PRESSURE COOKERS

### INSTRUCTIONS MANUAL



Fabricado en España  
Asociación Española de Fabricantes  
de Cuberneas y Menaje

Made in Spain

Models: STAR Y STAR ( Leño )  
STAR ( Color y Fiesta )  
AUTENTIC  
ALUSTAR

• Stainless Steel 18/10



**NOTE**  
**VERY IMPORTANT**  
PRIOR TO USING PLEASE  
READ INSTRUCTIONS CAREFULLY

INOX. PRESSURE COOKERS



SUITABLE FOR ALL TYPES OF COOKERS

ALUMINIUM PRESSURE COOKERS



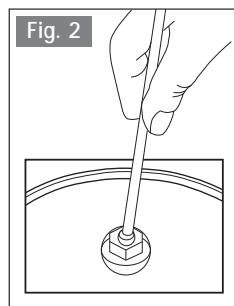
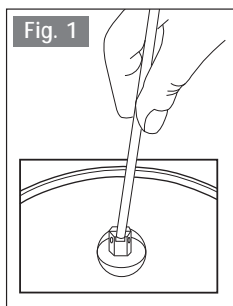
GAS ELECTRIC

## IMPORTANT SAFEGUARDS

- A - Read all the instructions carefully.
- B - Do not allow children near the area where the Pressure Cooker is being used.
- C - Do not place the Pressure Cooker in a hot oven.
- D - When the Pressure Cooker is pressurized it should only be moved with maximum precaution. Do not touch the hot surfaces. Use the handles. If necessary use gloves.
- E - Do not use the Pressure Cooker for any other use than the one established.
- F - The Pressure Cooker cooks under pressure. Injuries can be caused from scalding through incorrect use. Make sure it is correctly closed before placing it on the heat.
- G - Never open the Pressure Cooker using force. Do not open the Pressure cooker until you are sure that the pressure inside has been completely released.
- H - Never use the Pressure Cooker without water, as this would severely damage it.
- I - Do not fill the Pressure Cooker to more than 2/3 of its capacity. For foods that swell during cooking, such as rice, dry pulses or stewed fruit, only fill to half its volume.
- J - Use the heat sources in accordance with their instructions for use.
- K - After cooking meat with skin (i.e. tongue), which has a risk of swelling due to high temperature, do not pierce it while the skin has a swollen appearance, as injuries can be caused from scalding.
- L - When cooking thick foods gently shake the Pressure Cooker before opening the lid to avoid splashing.
- M - Always check that the valves are not blocked before every use.
- N - Never use the Pressure Cooker to fry foods under Pressure.

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- O - Only handle the safety systems to carry out the necessary maintenance instructions stipulated in the instructions for use.
- P - Only use original spare parts in accordance with the corresponding model. In particular, use the body, lid and closing seal stated by **Magefesa**® trademark.
- Q - Keep these Instructions in a safe place.

## PRIOR TO EACH USE



### STEAM PIPE:

Remove the lid rotating dead weight valve and check from the inside part of the lid that the steam pipe orifice is completely clean.

Otherwise, clean it using a thin rod. (Fig. 1).

### SAFETY VALVE:

Check it functions correctly by pressing the valve bolt with a thin rod, from inside the lid. If it slides, it is functioning correctly. (Fig. 2).

### FILLING THE PRESSURE COOKER:

- For safety reasons the maximum filling capacity of the pressure cooker is 2/3 its real capacity.
- If you cook food which tends to swell or produces froth (such as chick peas, lentils, leeks pasta, rice or vegetables), fill only to half way point, to prevent running the risk of obstructing the aforementioned safety valves.
- The minimum amount of liquid to be used in the pressure cooker is 1/4 litre.



- The Pressure Cooker must have water in order to obtain pressure. It cannot be used with oil alone.
- Never make any modifications to the safety systems, nor use any imitation silicone gaskets, or any non **Magefesa®** original spare part.
- Before opening the Pressure Cooker after cooking, shake it slightly to prevent any splashing.

## TO OPEN THE PRESSURE COOKER

- Rotate the tightening knob (5) counter clockwise until the clamp bar (3) gets down as far as possible laying on the lid (2). Slide the lid horizontally towards the edge of the body.

## TO CLOSE THE PRESSURE COOKER

- With the tightening knob turned to its lower position and placing the lid over the body, make sure it fits well by sliding the fingers around it.
- Then rotate the tightening knob clockwise until a small pressure is noticed. Proceed to definitive closure by turning the tightening knob between **1.1/2 and 2 turns** until the lid is well closed.
- Put the “Rotating dead weight valve” (36) on the steam pipe (45), which is fixed on the lid.

## COOKING IN THE PRESSURE COOKER

- Place the pressure cooker over the heat source regulated to maximum.
- The cooking time is calculated from the time when the rotating dead weight valve starts moving and releases steam. Reduce the heat intensity to a setting enough to keep it rotating slowly.
- While cooking it is **NORMAL** to observe small amounts of steam coming out of the safety valve (44).
- If you use a gas burner make sure the flame is adjusted from the beginning and the Pressure Cooker is placed centrally on the burner, in order to avoid the flame extending beyond the base. In this way, energy will be saved and deterioration of the handles and silicone gasket will be prevented.

## END OF COOKING.

### OPENING OF THE PRESSURE COOKER

- Once the cooking time is finished, remove the rotating dead weight valve in order to lose the pressure.
- Once all the steam has left the inside follow the steps explained in.

**“HOW TO OPEN THE PRESSURE COOKER”. NEVER IMMERSE THE PRESSURE COOKER IN WATER.**

## PRACTICAL ADVICE

Energy will be saved, if once the heat source has been switched off, the pressure cooker is left on the stove thereby taking advantage of its residual heat until the pressure drops.

If you observe that:

### Steam comes out of the side of the lid

The reasons for this could be the following:

- The lid might not be well fitted onto the body or the tightening knob might not be tight enough.
- The silicone gasket is worn, in which case it must be replaced with a **Magefesa®** trademark original.

### The rotating dead weight valve does not turn

- Check whether the pressure cooker has enough water.
- Revise whether the steam pipe is dirty. If it is so, clean it with a thin rod (Fig. 1).

**Do not turn the knob until the Pressure Cooker is out of the heat source and has lost all its pressure.**

## CLEANING AND MAINTENANCE

- In order to maintain your **Magefesa®** trademark Pressure Cooker like new, we recommend washing each of its component parts with warm water, after each use, following the instructions set out below.

### A) LID

- Never put the lid in the dishwasher.
- Clean the steam pipe orifice with a thin rod (Fig. 1), and the safety valve by pressing the bolt with a rod (Fig. 2). Then, let warm tap water run through both of them.

### B) BODY

- Wash in the sink or in the dishwasher as you would other cookware if it is of stainless steel.
- **If the body is of aluminium, do not put it in the dishwasher.**
- From time to time, depending on the food and additives used in the cooking, as well as the lime content of the water, gold-coloured or bluish spots may appear on the bottom. These are mineral deposits on the steel and do not affect its properties in any way. All spots can be removed by boiling water with a small amount of vinegar or lemon juice in the pot and rinsing the pressure cooker thoroughly afterwards.

**Never use corrosive or abrasive detergent like bleach (not even diluted in water), tomato sauce or salt water for long periods of time inside to prevent rust from forming.**

### C) MODEL LEÑO (WOOD COLOR HANDLES)

In order to preserve the decoration of the handles, we recommend to clean the pressure cooker with neuter dish-soap and a sponge.

**It is not advisable to wash this model in the dishwasher.**

### D) SILICONE GASKET

- It is specially made of long lasting silicone (superior to 500 hours in operation).
- Clean it, when you wash the lid, without removing it from its housing.
- After a long period of use it must be replaced with a new original **Magefesa®**, in order to avoid any possible loss of steam, thereby ensuring its correct functioning.

Proceed in the following way:

- a) Remove the used gasket and clean carefully the channel of housing.
- b) Moisten the new gasket with warm and soapy water.
- c) Place the two extremes of the silicone gasket together in the channel of the lid housing. Push strongly these extremities and all around helping yourself with a spoon centimetre by centimetre until it is well introduced inside the whole channel of the lid.

**The silicone gasket is considered worn, when due to use the pressure cooker starts to lose steam and does not reach enough pressure.**

### E) SPINDLE + CONICAL NUT

- If the pressure cooker has been used a lot, check the thread of these parts (53). If they are worn, the whole assembly must be replaced.

### WARNINGS

Once the pressure cooker is clean, keep it with the lid placed upside down on the body to air the parts.

**If you observe any anomaly in the functioning of your pressure cooker, take it to the closer Official Technical Assistance Service in order to perform the pertinent revision.**

**In any case, after long periods of use it is recommended to take it to any of these services to check its correct functioning.**

### IMPORTANT INFORMATION:

In the light of the proliferation of spare parts of mean quality, such as: silicone gaskets, tightening knobs, handles, rotating dead weight and safety valves, steam pipes, conical nuts and spindles, **Magefesa** informs that they despise the risk to which Pressure cooker users find themselves exposed. They state they are suitable for **Magefesa** Pressure cookers. However, we would like to inform our customers, that Magefesa only accepts liability for the correct functioning of all its manufactured Pressure Cookers provided they are used with its:

**ALWAYS AND EXCLUSIVELY  
USE ORIGINAL **Magefesa®**  
TRADEMARK SPARE PARTS**

**FOR YOUR SAFETY!**

### OPERATING PRESSURES

Model	Type	Operating Pressure
Star Star Leño Star fiesta Star Color Autentic	P.I. 220 Capacity 4-6-7,5 litres P.I. 243 Capacity 8-10 litres P.I. 267 Capacity 12-14 litres	0,55 kgs / cms <sup>2</sup>
Alustar	P.A. 223 Capacity 3,5-5-7,5 litres P.A. 245 Capacity 9,5 litres P.A. 268 Capacity 14,5-17,5-22 litres	0,55 kgs / cms <sup>2</sup>

## ORIENTATIVE TABLE OF COOKING TIMES

- The cooking system of this Pressure Cooker reduces energy consumption because it requires less time than other cooking systems, including the traditional or standard.
- The times should be counted from the moment the rotating dead weight valve starts moving allowing steam to escape. These times are approximate and may vary according to food, cut, water used and personal tastes of the user.

<b><u>SOUPS</u></b>	Minutes	<b><u>PULSE VEGETABLES</u></b>	Minutes
Garlic	8	Lentils	20
Onion	10	Red beans	25
Noodles with ham	10	White beans	25
Pasta	10	Chick peas	30
Fish	10		
Vegetables	10	<b><u>FISH</u></b>	Minutes
Rice	11	Steamed mussels	3
Chicken	11	Hake	6
		Trout	7
<b><u>SAUCES</u></b>	Minutes	Squid	9
Hunter	5	Marmitako (Tuna fish stew tomato sauce)	15
Bordeaux	5	Octopus	12
Spanish	15		
Vizcaína	25		
		<b><u>MEAT</u></b>	Minutes
<b><u>VEGETABLES</u></b>	Minutes	Kidneys drenched in sherry	8
Broccoli	2	Partridges in sauce	12
Brussel sprouts	8	Chicken drenched in sherry	15
Leeks	8	Lyonnese rabbit	15
Spinach	8	Meat balls	15
Broad beans	8	Snails	18
Cabbage	10	Shepherdess lamb	20
Cauliflower	10	Chilindron chicken	20
Artichokes	10	Stews	25
Runner beans	10	Chicken in pepper	25
Carrots	10	Beef sirloin steak	25
Asparagus	10	Veal Ragoût	30
		Roast beef	30
<b><u>PASTAS</u></b>	Minutes	Pig's trotters	45
Spaghetti	8	Tripe	50
Macaroni	10		
Rice with chicken	10	<b><u>DESSERTS</u></b>	Minutes
White rice	10	Plums drenched in wine	3
		Banana gâteau	3
<b><u>POTATOES</u></b>	Minutes	Apples drenched in cider	4
Leek and potato soup	10	Creame caramel	8
Steamed	10	Stewed apples	8
Rioja style	10		
With cod	15		



This Pressure Cooker conforms to the EU directive 97/23/CE Pressure Equipment Directive. The CE stamp is proof of compliance with this directive.

**RAPID PRESSURE COOKER**  
TRADEMARK: **Magefesa®**

Type: P.I. 220 Capacity	4-6-7,5 litres
Type: P.I. 243 Capacity	8-10 litres
Type: P.I. 267 Capacity	12-14 litres
Type: P.A. 223 Capacity	3,5-5-7,5 litres
Type: P.A. 245 Capacity	9,5 litres
Type: P.A. 268 Capacity	14,5-17,5-22 litres

**CERTIFICATE OF GUARANTEE**

RAPID PRESSURE COOKER Mod...	
SALES ESTABLISHMENT	
NAME OF THE PURCHASER	STAMP
ADRESS	
TOWN	
PROVINCE	
DETE OF PURCHASE...../...../...../	



**Compañía Menaje Doméstico S.L.**

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This pressure cooker is guaranteed to be from defects in workmanship and materials for a period of **2 years** from the date of the original purchase. During this period, the owner of this guaranteed has the right to:

- a) Repairing of any defective product free of charge and of any damage caused by the defective item.
- b) In case the repairing is not satisfactory and the pressure cooker does not cover the optimal conditions to comply with its intended use, the owner of this guarantee has right to replacement of the adquired pressure cooker in exchange of one with same features or return of the price paid.

**NOT INCLUDED IN THE GUARANTEE**

- Consequences resulting from improper use of the pressure cooker. Not fullilling strictly instructions described in the instructions Manual related to the use, functioning, maintenance and cleaning, misuse and overheating.
- Repairing carried out by non-authorized personnel or placement of non-original spare parts, nor those parts that due to normal use suffer deterioration because of the use itself, like the silicone gasket and bakelite parts.

**This guarantee will only be effective, in the event of it being fully completed by the seller of the establishment, at the time of the purchase.**

Section of the guarantee to be kept by the user

# ORIGINAL SPARE PARTS

These are the only original blisters of marque **Magefesa**®  
valid for your Pressure Cooker

Always remember to request this BLISTER exclusively, and to reject any imitation.

**FOR YOUR SAFETY**  
**¡DEMAND IT! THIS IS THE ORIGINAL ONE**



## ORIGINAL **Magefesa**® SPARE PARTS

You run the risk of serious operational problems for your Pressure Cooker if you use any other make of spare parts.



Compañía **M**enaje **D**oméstico S.L.

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