

TRAMONTINA

V.2
UPDATE

FAST COOKER

USER MANUAL

Cook as you always would,
just in a Quick & Healthier way!



www.tramontina.com.au

TRAMONTINA

*With your new
Fast Cooker,
you can cook
as you always would,
just in a quicker
and healthier way*

CONTENT

COMPONENTS & FEATURES	4
IMPORTANT SAFETY INSTRUCTIONS	5
INTRODUCTION & BENEFITS	6
DESCRIPTION OF OPERATION	7
COOKING CHARTS	10
CLEANING, CARE & MAINTENANCE	11
TROUBLESHOOTING	13
WARRANTY	14



**PLEASE READ ALL INSTRUCTIONS BEFORE FIRST USE.
KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

AFTER FINISHING THE COOKING PROCESS, PLEASE REMOVE THE LID FROM THE COOKER. IF LEFT CLOSED FOR A LONG PERIOD OF TIME AFTER COOKING, A VACUUM MAY FORM INSIDE AND PULL THE GLASS DOWNWARDS, CAUSING IT TO BREAK.

IMPORTANT!

When any parts need replacement, only Tramontina's ORIGINAL spare parts designed for this FAST COOKER model. If repairs are necessary, please contact our Customer service department on 1800 110 885 within Australia or +61 2 9674 1799 overseas. Repairs may only be undertaken by authorised repairers.

PRODUCT INFORMATION

ITEM NUMBER 38103/800 (TRAS 0533)	BODY DIAMETER 24cm
NOMINAL CAPACITY 8.0 L	WORKING PRESSURE 2 kPa or 0.29 psi - Max. 105°C

CERAMIC



ELECTRIC



GAS



INDUCTION



product
design award

2013

COMPONENTS & FEATURES



- 1. 18/10 Stainless steel body
- 2. Bakelight handles
- 3. Pressure release valve
- 4. Silicone cover
- 5. Glass Lid
- 6. Lid closure mechanism
- 7. Patented safety-valve
- 8. Content scala inside the pot
- 9. Gasket
- 10. Triply Bottom

CERAMIC



ELECTRIC



GAS



INDUCTION



IMPORTANT SAFETY INSTRUCTIONS

The Tramontina FAST COOKER allows you to cook as you always would, just in a quick and healthier way. Please find below some important safety instructions.



ALWAYS ADD A MINIMUM OF 200ML OF LIQUIDS WHEN COOKING WITH LOW PRESSURE TO PREVENT FOOD FROM BURNING.



NEVER FRY UNDER LOW PRESSURE (WITH LID ON).



THE TRAMONTINA FAST COOKER IS NOT SUITABLE FOR OVENS.



DISHWASHER SAFE FOR BODY PARTS ONLY.



USE ONLY ORIGINAL REPLACEMENT PARTS AND ALWAYS CLEAN VALVES AND GASKET AFTER EACH USE.



ALWAYS KEEP THE FAST COOKER OUT OF REACH OF CHILDREN & NEVER LEAVE THE FAST COOKER UNATTENDED WHILST COOKING.



DO NOT EXCEED THE MAXIMUM CAPACITY WHEN COOKING UNDER LOW PRESSURE.



EXCESS FROTH CREATED BY FOODS MUST BE SKIMMED OFF BEFORE CLOSING THE COOKER.



*AFTER FINISHING THE COOKING PROCESS, PLEASE REMOVE THE LID FROM THE COOKER. IF LEFT CLOSED FOR A LONG PERIOD OF TIME AFTER COOKING, A VACUUM MAY FORM INSIDE AND PULL THE GLASS DOWNWARDS, CAUSING IT TO BREAK.

INTRODUCTION & BENEFITS

PRODUCT SPECIFICATIONS

Complicated preparation and lengthy cooking times are no longer necessary to create the perfect dish! The Tramontina FAST COOKER makes daily cooking healthier, easier and up to 40% faster due to its internal low pressure.

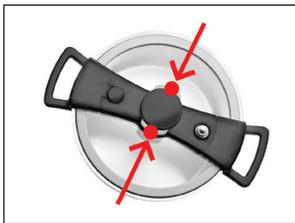
With its innovative design and simple operation, the Tramontina FAST COOKER can be used for multiple purposes in the kitchen and makes cooking enjoyable.

The airtight glass lid lets you keep an eye on the food while it is cooking, and it can also be opened at any time to top up liquids, taste food or add seasoning without disrupting the cooking process. Better still, the lid is opened easily with the patented one-hand opening and closing mechanism without complicated procedures to release pressure.



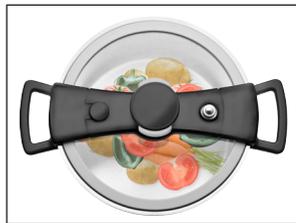
40% FASTER

WITH 2KPA INTERNAL PRESSURE, TRAMONTINA FAST COOKER COOKS UP TO 40% FASTER THAN ORDINARY COOKWARE.



OPEN & CLOSE

THE PATENTED ONE-HAND OPENING AND CLOSING LID MECHANISM LET YOU OPEN & CLOSE AT ANY TIME DURING COOKING WITHOUT DISRUPTING THE COOKING PROCESS.



EASE ON USE

THE GLASS LID ALLOWS YOU TO CHECK YOUR FOOD DURING THE COOKING PROCESS, WHICH MAKES IT EASIER TO TOP-UP LIQUIDS AND SEASONING.



HEALTHIER

DUE TO ITS COOKING PROCESS, TRAMONTINA FAST COOKER RETAINS MORE FOOD NUTRIENTS.



BODY & LID

THE 18/10 STAINLESS STEEL BODY HOLDS UP TO 8 LITRES, AND THE BAKELITE HANDLES ARE HEAT RESISTANT.



HEAT SOURCES

SUITABLE TO COOK ON GAS, CERAMIC, ELECTRIC AND INDUCTION STOVE TOPS. NOT SUITABLE TO GO IN THE OVEN.

DESCRIPTION OF OPERATION

Tramontina FAST COOKER displays its true strength when cooking with a closed lid so that the loss of steam is reduced to a minimum and nutrients are preserved. Potatoes, vegetables, meat and fish, all retain their own taste, as well as form and colour. Different from cooking with ordinary cookwares, when using the FAST COOKER vitamins and micronutrients are not flushed out and thereby enable a healthier result. For maximum nutrient protection, use a steam basket insert, so the food is cooked only with steam and does not come in contact with the water.

The lid's patented one-hand opening and closing mechanism is easy to use and closes air tight onto the pot. Due to the slight build-up of pressure inside the pot, a temperature of just over 100°C is reached inside the pot. This leads to a noticeable acceleration of the entire cooking process. The pressure release valve constantly regulates the equalisation of pressure and prevents excess pressure from building up inside the pot.

A specially developed, patented spherical valve enables the easy opening and lifting of the lid at any time. In addition to saving energy, which is achieved via shorter cooking times, energy is also saved by the reduced time needed to heat-up the pot, since you can cook with a lot less water than with traditional cooking pots.

Tramontina FAST COOKER has also set a new benchmark where safety is concerned: thanks to its sophisticated valve technology, the pot can be opened at any time during the cooking process.



COOKING WITH TRAMONTINA FAST COOKER

- Make sure that the pressure release valve is manoeuvrable and not fixed.
- Before each use, check that the gasket is not damaged, for example, cracked.
Tip: The gasket could become hard over time and therefore will no longer form a complete seal. If steam is escaping around the rim of the lid, this is a sign that the gasket needs to be replaced.
- Fill the pot with the desired amount of food. Make sure that at least 200 ml of liquid is in the pot so that it does not overheat and cause damage.
- To close the lid, push both buttons to the left and right of the lid handle simultaneously with one hand. Place the lid straight into the corresponding indentations on the rim of the pot and press the lid lightly onto the pot.
- Release both buttons – now the pot is closed and you can begin cooking.



- Place the pot on the stove and use the highest heat to start.
 - As soon as the liquid boils or the food is seared, lower the stove burner to the lowest heat level.
- Regulate the heat: only a small amount of steam should escape through the steam valve and the food should only boil slightly.
 - It is inevitable that steam will be released from the pressure release valve and, depending on the type of cooking, some drops of liquid could escape. Always use the silicone cover to prevent the drops from escaping.

OPENING YOUR TRAMONTINA FAST COOKER COOKWARE

You can open the lid at any time, the same way you are accustomed to opening other cookware.

Important: The more often you open the pot while cooking, the longer the cooking time will be and the lower the energy savings.

Pressure equalisation is constantly achieved via the steam valve. This helps to avoid dangers that can occur with pressure cookers when high pressures are allowed to develop.



COOKING CHARTS

COMPARISON OF COOKING METHODS

(Product test April 2013, Ilona Berg, Diplom-Oecotrophologin)

1= very good, 5=insufficient

	rapidity	versatility	taste	time to get used to	influence on cooking	experience needed	conservation of nutrients	cleaning	energy consumption	TOTAL
Microwave	1	4	3	4	1	4	2	1	1	21
Pressure cooker	1	3	3	5	4	5	2	3	1	21
Tramontina FAST COOKER	2	1	1	2	1	2	1	2	2	14
Steamer	4	3	1	3	2	3	1	2	3	20
Cooking without water and fat	4	2	1	2	2	3	1	1	2	18
Common ways of cooking	5	2	2	1	1	1	4	1	4	21

(Product test April 2013, Ilona Berg, Diplom-Oecotrophologin)

* AMC: 6 litre, thick sandwich capsule, good fitting glass lid

TPC: 6 litre, ceramic pot, thin capsule, good fitting glass lid (The Pampered Chef)

Cooked Food	Time (min.)	TPC/AMC* (min.)
Carrots 700g	8	12
Potatoes 700g	16	30
Goulash 600g	60	90
Roast pork	40	60
Risotto	13	25

CLEANING, CARE & MAINTENANCE

Your new Tramontina FAST COOKER is exceptionally easy to clean and maintain. You should always execute the following cleaning recommendations thoroughly so that you may enjoy using your steam cooker for a long time to come.



1. Pressure release valve
2. Gasket
3. Patented safety valve
4. Ball in safety valve

TIPS:

- We recommend that you hand wash the Tramontina FAST COOKER glass lid in the sink.
- The pot can be washed in the dishwasher (body parts only).
- The gasket should not be washed in the dishwasher as this could cause it to harden prematurely.
- If some leftover food is difficult to remove, soak these parts of your cooker before washing.
- Sticky or hardened food remnants can be carefully removed with a wooden spatula and some gentle non-abrasive cleaner.
- If your cooker is used on a regular basis, the gasket should be replaced every year or whenever worn.

POLISHING

- Do not use any harsh or abrasive cleansers as this could damage the surface of the Tramontina FAST COOKER.
- Stains on the bottom of the pot can easily be removed with lemon or vinegar. If you have limescale deposits, use a limescale remover.

- Clean your Tramontina FAST COOKER immediately after use – if possible – so that leftover food does not have a chance to dry and harden onto your cooker surface.
- Clean all parts after each use:
 - Wash all parts with hot water and dishwashing liquid.
 - Rinse them with clean water.
 - Dry the parts off in order to avoid water spots.



- If the pressure release valve is very soiled, unscrew it under the lid, clean the valve and screw it in again.
- The lid can easily be disassembled to change or clean the gasket thoroughly:
 - Remove the knurled nuts on the bottom side of the lid.
 - Press the lid closure mechanism until the clamps are open.
 - Now you can remove the glass plate.
 - The seal can now be changed easily.
 - The valves can be disassembled and cleaned easily.
 - The cover panel of the lid handle is only clipped on and can simply be removed.
 - Reverse this procedure to reassemble the lid.

TRAMONTINA FAST COOKER STORAGE

- The Tramontina FAST COOKER should not be stored with the lid closed. In the absence of ventilation, liquid condensation can form and develop unpleasant odours or cause damage.
- The gasket should never be stored folded or deformed.
- Should the handle screws loosen, they can be tightened with a suitable screwdriver.

TROUBLE-SHOOTING

01

The Tramontina COOK VISION takes a long time to come to the boil:

- The heat source is not hot enough
- Turn up the heat source to maximum

02

The pressure indicator does not rise, and during cooking no steam escapes from the valve:

- This is perfectly normal in the first few minutes

If this persists, check whether:

- The heat source is hot enough; if not, turn it up
- There is sufficient liquid in the cooker
- The Tramontina COOK VISION lid is closed properly
- The sealing ring or the rim of the cooker is not damaged

03

Steam escapes from all around the lid:

- Check the lid is properly closed
- Check the sealing ring is properly fitted
- Check the condition of the sealing ring (if necessary, change it)
- Check if the lid and the safety valve are clean
- Check that the rim of the cooker is in good order

04

The food is being under cooked or overcooked:

- Verify the cooking time
- Check the hotplate output
- Check the amount of liquid in the pot

05

The food being cooked has burnt onto the cooker:

- Leave your Tramontina COOK VISION to soak for a good time before cleaning
- Do not use any caustic cleaners or cleaners containing chlorine

06

The Glass lid Broke or Shattered.

- Although the Cook Vision glass lid is resistant to impact, dropping it on the floor may shatter or break your lid. Be careful when handling the lid.
- Do not expose Glass lid to open flame or heat source.
- Always remove your COOK VISION lid after finishing your meal. If lid is kept on the cooker for long periods of time after you finished cooking, vacuum starts building inside and the excessive pull from the pressure may cause the glass to shatter. To avoid this, always remove the lid within a reasonable period of time after finishing your meal.

WARRANTY

BRAND NAME: TRAMONTINA

BUSINESS NAME: Tras Marketing And Sales Pty Ltd

ABN: 82 107 466 937

BUSINESS ADDRESS: Unit 7, 167 Prospect Hwy Seven Hills NSW 2147

TELEPHONE NUMBER: 1800 110 885 within Australia or +61 (02) 9674 1799 overseas

EMAIL ADDRESS: info@tramontina.com.au

WEBSITE: www.tramontina.com.au



WARRANTY DETAILS

The Tramontina FAST COOKER has a five year warranty against material & manufacturing defects. The warranty only covers the body; it does not cover parts of the Tramontina FAST COOKER which are subject to wear (e.g. gasket and other spare parts).

Improper use will result in cancellation of the warranty. The warranty will only be considered valid if the product is used in accordance with these Instructions for Use and upon presentation of a dated proof of purchase.

Terms & Conditions to be entitled to claim:

- Do not misuse the product;
- Do not provide fake information;
- Present a dated proof of purchase;
- Product must be compliant to its warranty period;

How to claim: Contact Tras Marketing & Sales Pty Ltd, provide information of what happened to the product and a proof of purchase. Tramontina's Customer service may ask you to return the good to the warehouse in Seven Hills NSW and, if so, give you a Return Authority Number (RA). Please insert this RA number onto the package or attach it to a note when you are returning the goods.

The costs involved in returning the product to our warehouse or office is paid by the customer and will not be refunded or rebated afterwards. You can also bring the goods to our address in person. After placing the claim, Customer service will get back to you within 15 days.

THERE IS A MANUFACTURING DEFECT

Tramontina will replace, repair or offer another product of equal value as a replacement. In case there is no stock left for a replacement or repair, a full refund of the amount written on the proof of purchase for the item will be given. For refunds, please return the goods to the store you originally purchased the item from. The Freight back to the customer will be paid by Tramontina.

THERE IS NOT A MANUFACTURING DEFECT

Tramontina will contact the customer advising the costs involved in repairing (spare parts when available) or replacing the goods, and if the customer accepts the terms and pay the costs involved in repairing and/or delivering prior dispatching the goods, Tramontina will send the product back to the customer. If the product is no longer in production line and there is no stock, Tramontina reserves its right to not supply repair and/or replacement. If product was misused and is no longer covered by the warranty, customer must pay costs involved in handling and posting the goods back.

COOKWARE WARRANTY COVER

For Pots, Pressure Cookers and other cookware products, its warranty covers only its body. Spare parts, plastics, silicone or other parts such as handles and knobs are not covered by the manufacturer and they are subject to stock availability for replacements.

In case of Major damage related to the product:

Products will be sent to Tramontina's laboratory to be analysed and after a technical report has been issued, Tramontina will either contact the Store where the claim was placed or the customer directly. In case a manufacturing defect has been found, Tramontina will cover reasonable foreseeable expenses related to the product.



0720055244619744

TRAMONTINA

TRAMONTINA AUSTRALIA
Tras Marketing & Sales Pty Ltd
Unit 7, 167 Prospect Hwy
Seven Hills NSW 2147 AUSTRALIA
Phone: 1800 110 885 or
+61 (02) 9674 1799 overseas
www.tramontina.com.au