



PRESSURE COOKER



RECIPE BOOKLET + MANUAL

GET COOKING!

INNOVATIVE AND AUTHENTIC! Get ready for a culinary voyage where you will discover great tasting foods full of vibrant aromas and mouth-watering flavors. Our line of pressure cookers allow you to make your favorite dishes in less time. IMUSA believes in quality products that make it easy for you to explore new cuisines. We hope you enjoy the recipes included and make memorable meals to share with your family and friends.

Enjoy and Buen Provecho!

About IMUSA: IMUSA is a leading ethnic housewares brand with deep roots in Latin America and the United States. IMUSA offers hundreds of affordable housewares products including gadgets, cookware, appliances, cleaning, food storage, espresso, and ethnic specialty items. IMUSA quality has been tested and handed down by homemakers who have been cooking for their families for more than 70 years.

Visit imusausa.com to see recipes, 'how-to' videos by our chef team, and more product information.

USING YOUR NEW PRESSURE COOKER

IMUSA Pressure cookers look like other kitchen pots, except their lids are a bit more elaborate. The lid completely seals the pot, and when the liquid inside boils, it is trapped inside the pot. Having nowhere else to go, steam builds up pressure. This results in higher cooking temperatures and shorter cooking times.

The pressure of the trapped steam can be measured in pound of force per square inch (PSI). You will often find this term for Pressure Cookers. It refers to how many pounds of pressure per square inch you will be cooking with. The high pounds of pressure produced by the pressure cooker cause for quicker cooking time of your meals. IMUSA Pressure Cooker exerts 10.4 PSI.

PLEASE READ ALL INSTRUCTIONS & SAVE FOR FUTURE USE



IMUSA's pressure cooker is perfect for today's busy lifestyles.

The benefits of owning a pressure cooker are the following:

- **Nutritional Boost:** Pressure cooking retains more vitamins and minerals in your food and also requires less cooking liquids!
- **Saves Time:** Food cooks up to 70% faster when compared to traditional stove top cooking.
- **Energy Efficient:** Less cooking time reduces energy and heat in the kitchen.
- **Easy Clean Up:** All the food is cooked in covered pot, no messy splashes or splatters to clean up.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, basic safety precautions should always be followed.

- Make sure to read and understand these instructions before using the pressure cooker for the first time. Read all instructions and save these instructions for future uses.
- Before using the pressure cooker for the first time wash the pot, the lid, the rubber gasket and the valves.
- Always check the air vent/cover lock to be sure it moves freely before use.
- Always check the pressure release devices for clogging before use.
- Never use or place the pressure cooker in heated oven.
- Do not use pressure cooker for other than intended use.
- Close supervision is necessary when the pressure cooker is used near children.
- This product cooks under pressure. Improper use may result in scaling injury. Make sure that unit is properly closed before operation.
- Overfilling may cause clogging in the safety vent.
- Do not fill the unit over $\frac{2}{3}$ full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the cooker over $\frac{1}{2}$ full. Doing so will cause the cooker to develop excessive pressure.
- Do not open pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the cooker can be hazardous. See “Operating Instructions.”
- When the normal operating pressure is reached, turn the heat down so all the liquid which creates the steam, does not evaporate.
- During the cooking process, it is normal to occasionally hear a hissing sound from the unit when the air pressure increases inside the pot. This noise is produced by the excess pressure escaping the pot.
- Extreme caution must be used when moving a pressure cooker containing hot liquids. Do not touch hot surfaces. Always use a pot holder and carry it by the handles.
- Do not use this pressure cooker for frying with oil.
- Never leave the lid loose on the top of the cooker to maintain heat since it may still generate pressure.
- Do not make any modifications to the cover, the body or to the pieces of the products.
- Do not leave prepared food in the pot. It is not a storage device.
- Change the rubber gasket of the pot when it is deteriorated.
- Never use your pressure cooker without liquids; this could cause serious damage.

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- Use compatible heat sources
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture, the pressure cooker should be shaken slightly before opening to ensure that the food does not spurt out.
- Leave the safety system alone, except for cleaning and maintenance in accordance with instructions. In particular, never open the control panel.
- Use only appropriate IMUSA spare parts for your model.
- Not dishwasher safe.

GETTING STARTED

First Time Use

- Before using the Pressure Cooker for the first time, familiarize yourself with all safety features and components.
- Wash all components: *Cooking Pot*, *Locking Lid*, and *Sealing Ring* with warm soapy water. Rinse and dry thoroughly.
- Apply a small amount of cooking oil inside the toothed rim of the *Locking Lid* to facilitate opening and closing of the pressure cooker.
- Insert the *Sealing Ring* inside the toothed rim of the *Locking Lid*. Make sure it is sealed properly.
- Now you are ready to use the Pressure Cooker.

Important Features

- **The Lid:** When used properly with the pot, is what it makes it function as a pressure cooker. It has 2 safety valves. 1 pressure regulator knob and 1 vent pipe. Before use, lightly coat the rim of the pot with cooking oil for easy lid movement.
- **Pressure Pin:** Be sure that the pressure regulator is clear, the anti-jam cover is clean, and the self-lock valve works freely.
- **Sealing Ring:** It ensures safety and keeps the pot hermetic. It must be properly placed inside the toothed rim of the locking lid and must be kept clean.
- **Lid Lock:** A pin assembly place in the upper handle. When locked properly, the pressure cooker is ready to be used.

COOKING GUIDELINES

- Always use cooking liquid in your recipes
- DO NOT fill the pot over two-thirds full of liquids or more than half full of solid foods.
- For best results, food that requires longer cooking time needs to be cooked first. Then release pressure and open the pressure cooker. Add the faster cooking ingredients, seal pressure cooker and continues cooking.

- Always keep an eye on heat level. If too much pressure builds, the pressure regulator will rock rapidly and release too much steam. Reducing heat will protect the food from losing too much liquid and burning.

OPERATING INSTRUCTIONS

Read and follow instructions carefully for the best results.



- Place food and liquid in the Pressure Cooker Pot. Liquid is always necessary for the cooking process. The liquid is what is going to produce steam for the rapid cooking time. Remember to not overfill pot and not use oil as liquid.
- Make sure the Pressure Control Valve and Regulator are clean before placing the lid.
- **1** Before use, lightly coat the rim of the pot with cooking oil for easy lid movement.
- Be sure that the pressure regulator is clear, the anti-jam cover is clean, and the self-lock valve works freely.
- When closing the pressure cooker, turn the upper handle clockwise until both handles are exactly aligned. It is important that the lid is secured tightly onto the pot for correct cooking. Find the ▲ on the lid. It is to the left of the lid handle.
- **2** Move the lid so you can have the lid mark ▲ matching with the ▲ pot mark handle. To close the lid correctly onto the pot, you need to proceed with the following steps.
- **3** Rotate the lid and the pot handle towards each other until they interlock with each other. (Turn the lid handle clockwise). The pressure cooker should become one unit, instead of a separate pot and lid. **NOTE: Make sure the pressure cooker is completely closed before placing on stove.**

- ④ Screw the pressure regulator on the vent until you feel it fits loosely. **NOTE: It should not touch the top of the pressure cooker cover. After the lid is in place, the pot is ready to be heated. When steady vapor flows out of the air exhaust tube, put the regulator on the exhaust tube. You can tell whether the exhaust tube (vent) is jammed before reaching the pressure limit.**
- Heat the pressure cooker on high until the regulator begins to release steam. The regulator will also start to rock lightly.
- When the pressure cooker starts to release steam and the regulator starts rocking, reduce the stove to a low heat setting and begin to count the cooking time according to the recipe and the consistency of the food. The rocking motion will also be accompanied by a hissing noise.
- If you lower the heat and the regulator continues to release strong pressure, keep lowering the heat. If you do not lower the heat and the regulator continues to rock, excess steam will escape. This could cause too much liquid to evaporate, resulting in scorched food and damaged pressure cooker.
- Turn off the burner when cooking time is reached. Use extreme caution when handling, as the cooker and content are extremely hot. When cooking is complete, remove the pressure cooker from the heat. You must not remove the lid until the internal pressure is reduced by the cooking process.
- Reduce the pressure. For most recipes, use a fork to release the pressure by lifting the pressure control valve. After making sure that the pressure is released and back in its original position, turn the upper handle counter-clockwise to remove the lid.
- Never attempt to force open the pressure cooker. If the cooker lid is not able to slide easily, then leave the pressure cooker to cool a little longer.
- **Natural Release Method:** Remove the pressure cooker from the stove and let the cooker release the pressure on its own. This method is the slowest but the gradual drop of pressure causes the temperature to finish up the cooking process. This is essential if cooking beans and potatoes where you want the skin to stay intact. The time for this method to be completed will depend on the amount of food or liquid that the pressure cooker has.
- **Cold water Release Method:** This method will cause for the pressure to be released faster. Always pay attention to the recipe, but this method is used to prevent tender food to overcook. To use this method, you need to first remove the pressure cooker from the burner. Carefully take the pressure cooker to the sink and pour cold water over it. **CAUTION: Make sure that the water does not pour on the vent pipe!**
- Estimate cooking times on the low side because foods cook so rapidly in the pressure cooker, a few extra minutes and they can turn to mush. If in doubt, release the pressure open and the pot and verify. If it is under cooked, you can always continue cooking.
- Allow the pressure cooker to cool before cleaning.

CLEANING

- Use a smooth sponge and soap, rinse, wash, and dry the pressure cooker.
- We recommend washing all pressure cooker parts by hand with plenty of water and soap.
- Before washing the lid and its parts, take off the pressure control valve and remove any food or debris that is still there. This can be verified by holding the lid up to the light and looking through the vent pipe and ensuring the light is visible.
- Remove the rubber gasket and clean with hot water after each use. Then, dry it completely and place around the inner side of the cover. You can tell when it is time for a new gasket if there is leakage between the lid and the pot. The leakage is caused by the shrinkage of the silicone gasket. For the best results using your pressure cooker replace the gasket every 12-24 months (depending on usage). You can purchase an IMUSA rubber gasket at national retail stores and other authorized retail outlets. You can also purchase online on amazon.com.
- Store the pressure cooker in a dry place with the lid upside down. This will prevent unpleasant odors from forming. Also, if moisture is present, it can create a seal that makes the cooker difficult to open.
- Use IMUSA replacement parts. The use of other brand parts may cause damage to the pressure cooker, resulting the loss of IMUSA's limited lifetime warranty.

TIPS

If there is no steam coming out of the valve:

- There is not a sufficient amount of liquid in the pot. Verify and add the amount of liquid advised.
- The rubber gasket may need to be cleaned or replaced. Wash the gasket and check if steam begins to come out. If the steam continues to not come out by the valve, it will need to be replaced.
- The heat is not high enough.

COOKING TIMETABLES

General suggested cooking times.

Rice

Grains (1 Cup)	Water	Cooking Time
WILD RICE	3 CUPS	22-25 MINUTES
BROWN RICE	1½ CUPS	15-20 MINUTES
LONG-GRAIN RICE	1½ CUPS	15 MINUTES
BASMATI RICE	1½ CUPS	5-7 MINUTES

- Rice is a staple food for many people and cultures. It is the carbohydrate component of many diets. By learning how to cook rice in the pressure cooker you will count on a perfect side of main dish everyday!
- DO NOT fill the pressure cooker over half full. Rice tends to expand during cooking process and may cause the vent pipe to be obstructed.

Beans & Rice	Cooking Time
BLACK BEANS	10 MINUTES
BLACK-EYED PEAS	10 MINUTES
RED BEANS	15 MINUTES
PINTO BEANS	20 MINUTES
KIDNEY BEANS	10 MINUTES
CHICKPEAS	20 MINUTES
LENTILS (BROWN AND GREEN)	10 MINUTES
NAVY BEANS	5 MINUTES

These are approximate cooking times. If beans are not ready, continue cooking. Always pay attention to recipe instructions for accurate cooking times.

Beans

- Cooking beans in the pressure cooker is an ideal way of saving time and energy. Dry beans can take as much as a couple of hours to cook. Using a pressure cooker can reduce this time to minutes as well as retaining all the healthy vitamins and minerals. All beans should be soaked for 4 to 6 hours and drained before cooking.

Meat & Poultry

Meat Cut	Cooking Time
CHICKEN IN PIECES (2-3 LBS.)	10 MINUTES
CHICKEN WHOLE (2-3 LBS.)	15 MINUTES
LAMB, LEG	40 MINUTES
PORK, HAM PIECES	30-35 MINUTES
BEEF/VEAL, ROAST OR BRISKET	35-40 MINUTES
MEATBALLS	20 MINUTES
CURED BEEF	50-60 MINUTES
PORK ROAST	60 MINUTES
PORK RIBS	25 MINUTES

RECIPES

Austurian Bean Stew

BY ANA QUINCOES

- 2 Tablespoons olive oil
- 1 Small white onion, finely sliced
- 2 Garlic cloves, minced
- $\frac{3}{4}$ Pound Spanish chorizo sausage, diced
- 1 Pound ham steak cut into 1 inch cubes
- 2 $\frac{1}{2}$ Pound lacón or ham hocks, optional
- 3 Pounds fabas or canellini beans, rinsed, soaked overnight, and drained
- 4 Teaspoons paprika
- 3-4 Saffron threads
- 2 32 ounce boxes or cans of low sodium chicken broth

1. In a *IMUSA PRESSURE COOKER* heat the olive oil over medium heat. Add the onion and garlic, and sauté for 5-7 minutes until the onions are translucent. Add the chorizo, ham and lacón, and stir well. Cook for 5 minutes. Add the beans and low sodium stock, place pressure cooker lid and bring temperature up to medium high. Cook in pressure cooker for 35 minutes. Remove pot from heat and allow pressure valve to drop. This should take about 10 minutes. Taste the soup and adjust the seasonings, if necessary. Garnish with parsley and a drizzle of olive oil.

MAKES 6 SERVINGS.





Lentil Soup in 8 Minutes, Wow!

Chorizo And Lentil Stew

BY GEORGE DURAN

- 2 Tablespoons olive oil**
 - 1 Medium onion, chopped**
 - 2 Medium carrots, chopped**
 - 1 Green pepper, chopped**
 - 2 Cups brown lentils (about ¾ lbs..)**
 - 6 Cups chicken stock**
 - 1 14.5 ounce can of diced tomatoes**
 - 3-5 Chorizo links (about 11 oz.), Cut into ½ inch pieces**
 - 4 Garlic cloves**
 - 1 Bay leaf**
- 1.** Over medium-high heat add oil to your *IMUSA PRESSURE COOKER* and sauté onions, carrots, and green pepper for 5 minutes.
- 2.** Add the rest of the ingredients to pressure cooker, mix once, cover, and bring to high heat.
- 3.** When the orange pressure regulator pops up, lower heat to medium and let cook under pressure for 8 minutes. Turn off the heat and using a wooden spatula, gently press on the pressure control valve (on the center of the lid) to allow all of the pressure to escape until the orange pressure regulator goes back down.
- 4.** Open lid and let rest for 5 minutes before serving.
- MAKES 8 TO 16 SERVINGS.**

Meals in the pressure cooker taste like they have been cooking & simmering all day long!

Shredded Chicken “Ropa Nueva”

BY GEORGE DURAN

- 1 Rotisserie chicken**
 - 2 Tablespoons olive oil**
 - 1 Medium onion, chopped**
 - 2 Garlic cloves, chopped**
 - 1 Yellow or orange bell pepper, chopped**
 - 2 Teaspoons dried oregano**
 - 1 Teaspoon cumin**
 - 2 Packets sazón with saffron**
 - ¼ Teaspoon freshly ground pepper**
 - 1 Bay leaf**
 - 3 Tablespoons red wine vinegar**
 - 1 14.5 ounce can diced tomatoes**
 - 1 Cup water**
 - 1 Bunch cilantro, chopped**
- 1.** Remove skin from rotisserie chicken, pull apart meat and set aside.
- 2.** Heat oil in your *IMUSA PRESSURE COOKER* on medium-high heat and sauté onions, garlic, and peppers until soft, 3-4 minutes. Add chicken and the rest of the ingredients except for the cilantro.
- 3.** Mix and shut lid on the pressure cooker and bring to high heat. When the orange pressure regulator pops up, lower heat to medium and allow to cook under pressure for 6 minutes.
- 4.** Turn off the heat and using a wooden spatula gently press on the pressure control valve (on the center of the lid) to allow all of the pressure to escape until the orange pressure regulator goes back down. Open lid and let rest for 5 minutes. Serve with rice and chopped cilantro.

MAKES 6 to 8 SERVINGS.





Impress your guests and family with Italian-Style Risotto in record time!

Butternut Squash Risotto

BY GEORGE DURAN

- 2 tablespoons olive oil**
- ½ Large onion, chopped**
- 2 Cups butternut squash, diced (about 8 oz.)**
- ½ Cup white wine**
- 2½ Cups vegetable stock**
- 1 Cup arborio rice or short grain rice**
- 4 Sage leaves, chopped**
- 1 Cup parmesan cheese, grated**

1. Using the *IMUSA PRESSURE COOKER* soften onions with olive oil under high heat, for about one minute. Add butternut squash and continue cooking for another minute.

2. Mix in rice and cook for one minute. Pour wine and allow most of the liquid to evaporate while mixing, about 2 minutes.

- 3.** Add the vegetable stock and sage leaves and mix gently. Allow it to come to a boil and cover the lid. Once the *IMUSA* pressure cooker builds enough pressure (the orange pressure regulator tab pops up), lower the heat to medium and cook for seven minutes.
- 4.** Turn off the heat and using a wooden spatula, gently press on the pressure control valve (on the center of the lid) to allow all of the pressure to escape until the orange pressure regulator goes back down.
- 5.** Open the lid and add parmesan cheese and mix well. Allow to rest for 5 minutes before serving.

MAKES 4 to 6 SERVINGS.

This will be a week-night favorite for the whole family, cheesy & delicious!

Pressure Cooker Tomato Mac n Cheese

BY GEORGE DURAN

- 2.5 Cups chicken stock**
- 3 Cups elbow macaroni**
- 1 Cup heavy cream**
- 1 15 oz. can diced tomatoes**
- 2 Teaspoon dried oregano**
- 1 Teaspoon salt**
- 1 Teaspoon black pepper**
- ½ Cup milk**
- 1½ Cups cheddar cheese, shredded**
- 1½ Cups Mozzarella cheese, shredded**

- 1.** In an *IMUSA PRESSURE COOKER* add first 7 ingredients and mix. Bring to a boil and place cover on pressure cooker.
- 2.** Once the orange tab pops up bring down heat to medium high and allow to cook under pressure for 6 minutes.
- 3.** Turn off heat and release excess pressure by pressing on the release valve with a wooden spatula. Once the orange tab goes back down, open pressure cooker and mix in milk and both cheeses. If needed, salt to taste, then serve.

MAKES 6 to 8 SERVINGS.





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