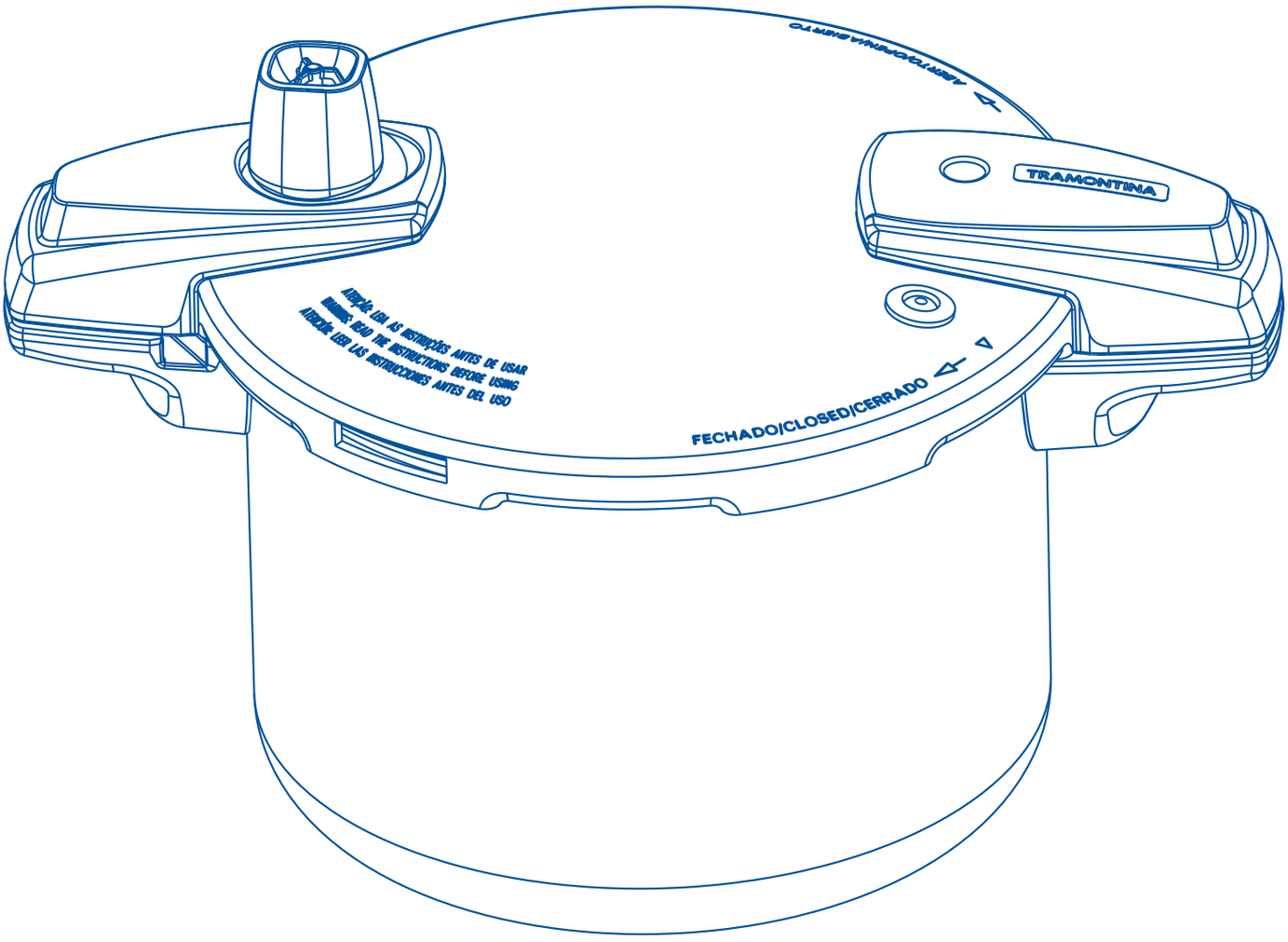
TRAMONTINA

Panela de pressão
Pressure cooker
Olla a presión
Autocuiseur
Скороварка
حلة الضغط

Manual de instruções
Instruction Manual
Manual de Instrucciones
Manuel d'instructions
Руководство по применению
دليل التعليمات

Arizona Induction



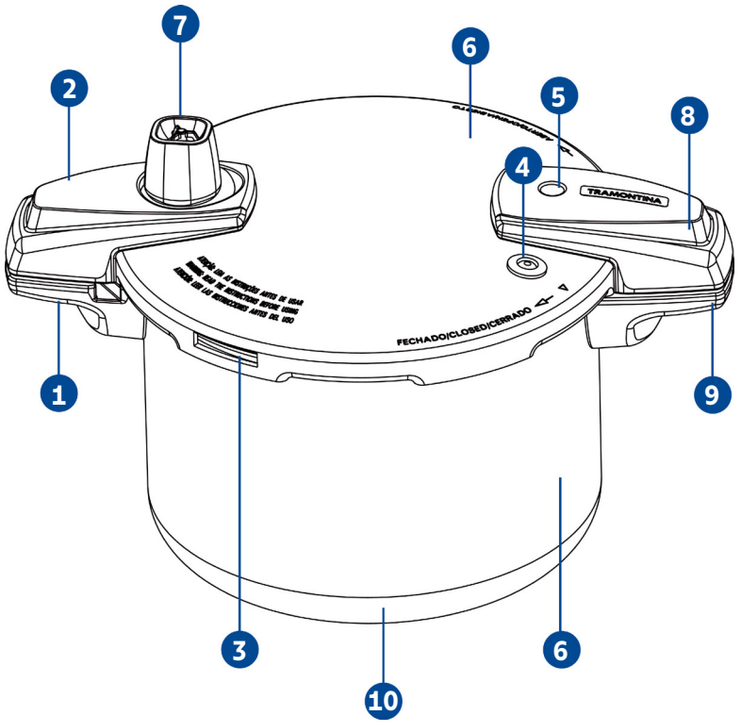
TRAMONTINA

Pressure Cooker
Arizona

Instruction Manual

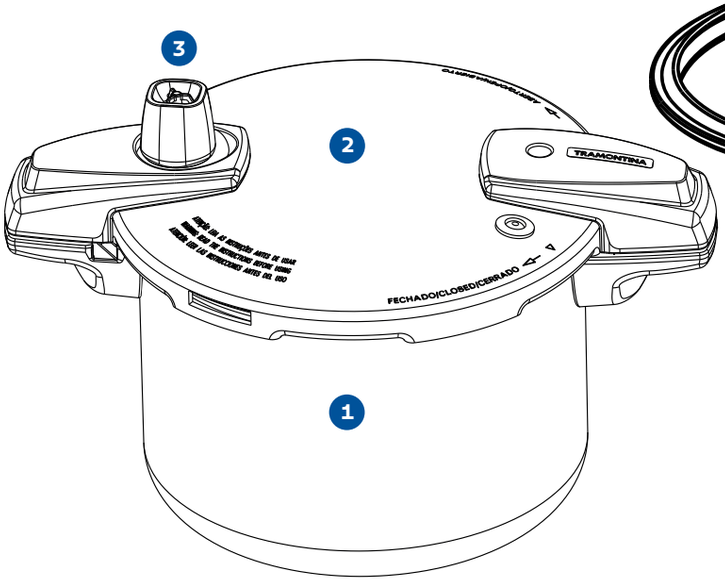
This pan is certified according to INMETRO ordinance 499/2021.

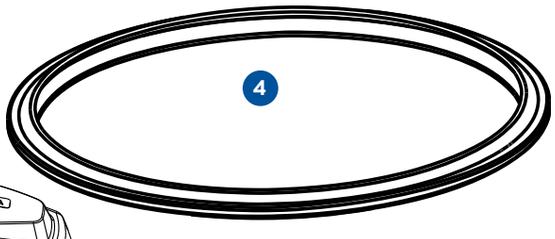
1. Heat-resistant Bakelite bottom handle
2. Heat-resistant Bakelite top handle
3. Lateral safety system
4. Safety valve
5. Internal closing valve
6. Finishes:
   Lid: Aluminum with exterior polished finish and interior satin finish.
   Body: Aluminum with interior and exterior Starflon Max nonstick coating.
7. Pressure regulator
8. Heat-resistant Bakelite top handle
9. Heat-resistant Bakelite bottom handle
10. Induction bottom



1. ITEMS THAT MAKE UP THIS PRODUCT

1. Cooker body.
2. Cooker lid.
3. Pressure regulator (pressure release).
4. Seal ring.
5. Instruction manual.







5

2. FIRST USE OR INITIAL PRECAUTIONS

• Remove everything from inside the cooker (make sure that the pressure regulator has not been left in the box or inside the cooker).

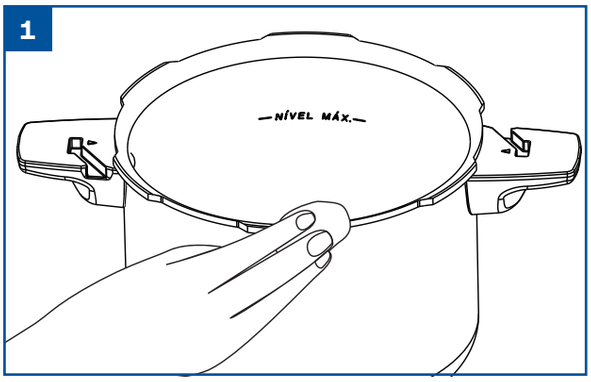
• Read all instructions carefully before using the cooker, especially “Basic Information and Safety Instructions.”

• Carefully remove the stickers from the body and lid, and wash the product before use.

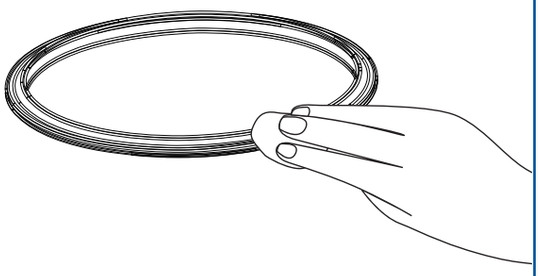
• Apply a thin layer of food-grade oil to the seal ring and on the rim of the cooker body. This will make it easier to open and close the lid (figures 1 and 2). This procedure can be repeated with each use.

• This product may not be modified.

1



2



Your ARIZONA INDUCTION PRESSURE COOKER is NOT dishwasher-safe.



IMPROPER FOR DISHWASHER

Recommended stovetops:



GAS



ELECTRIC



CERAMIC GLASS (electric heating element)



INDUCTION

TAKING CARE OF THE NONSTICK COATING

A cooker with interior and exterior Starflon Max nonstick coating.

Starflon Max nonstick utensils will last longer if the instructions below are followed:

Before and during use:

• Wash with a soft sponge and mild soap or liquid detergent.

• After drying, grease the internal area with oil or fat and put it on the heat for one or two minutes. Allow to cool and wash again.

• Your Starflon utensil is ready to use with or without oil, always on low or medium heat (never above 260 °C (500 °F)).

• Only use silicone, nylon, or wood utensils to stir food.

Cleaning:

• Never use abrasive products when washing.

• If food burns, soak the area and set aside until you can remove the stuck residue with a sponge and soap.

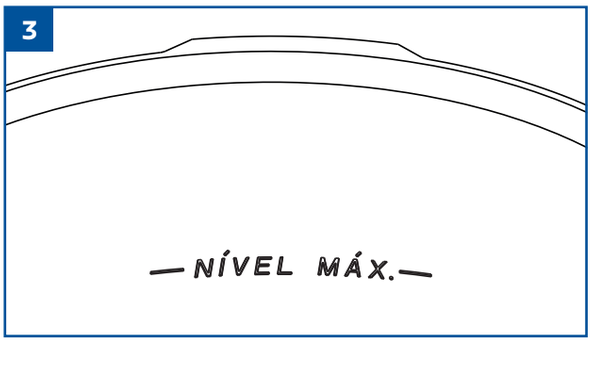
3. HOW TO USE THE ARIZONA PRESSURE COOKER

1. Preparation: Add food and water to the cooker.

• The volume of water plus food should never exceed the maximum level indicated inside the cooker (fig. 3).

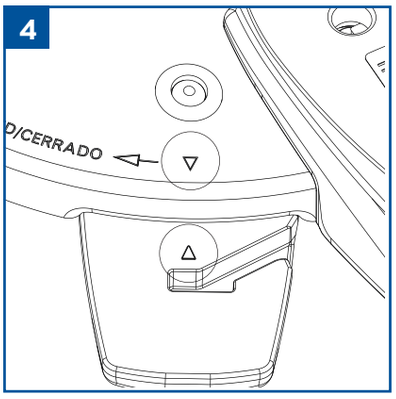
• When cooking broth or foods that expand during cooking, do not fill the cooker to more than half its capacity.

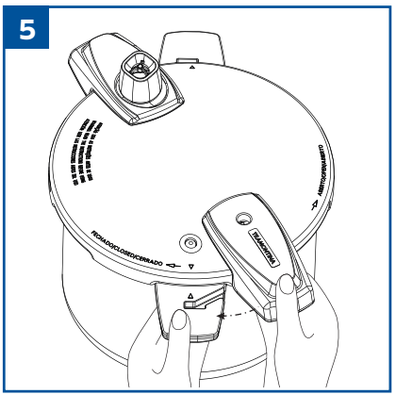
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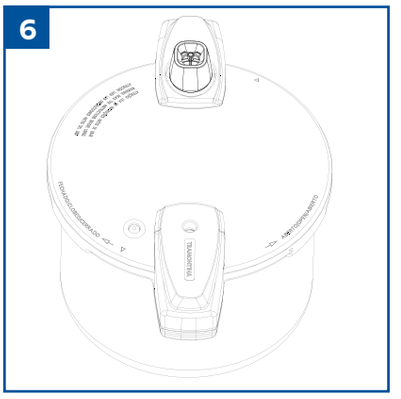


2. To close your cooker: Close the cooker properly.

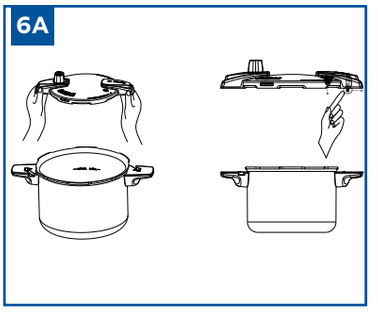
• To close the cooker, make sure the arrow on the lid is pointing at the arrow on the handle (fig. 4). Fit the lid to the body and turn it clockwise (fig. 5) until the handles are fully aligned, indicating that the pot is closed (fig. 6).



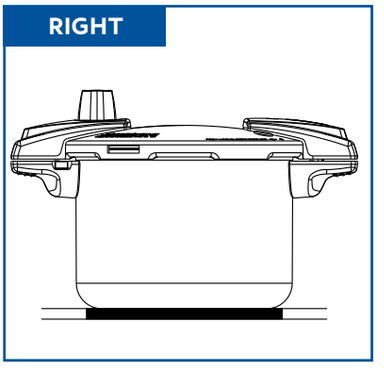




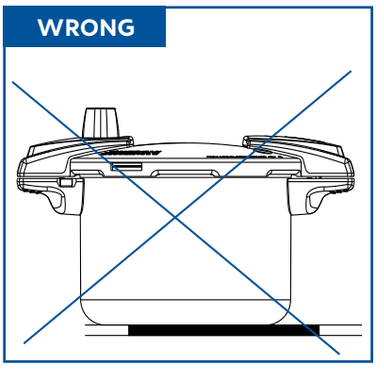
Note: If the lid is not fully closed, the Internal Closing Valve will not engage and the cooker will not reach pressure. Therefore, make sure that the lid is properly closed. If the lid is jamming during closing, the handle trigger may be dislodged. In this case, with the lid in position for use, press the handle trigger (bottom) backward so that the handle's internal valve pin is downward in rest position (figure 6A). This will ensure that the lid does not lock when closing the cooker.



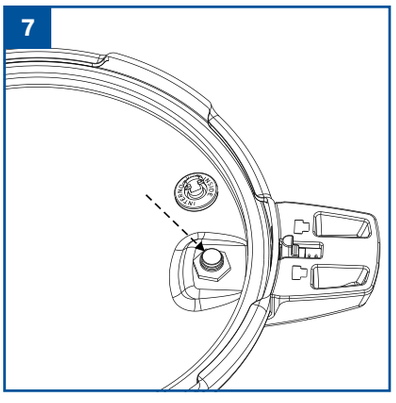
3. Cooking: Place your cooker over heat: • Make sure the cooker is centered over the flame or hot zone so that heat is 6 distributed evenly. • Use a heating source that matches the size of your cooker. On gas stoves, the flame must always be smaller than or equal to the cooker's bottom diameter. • To safeguard the outer coating and components, when using it on gas stoves, keep the flame from reaching the sides of the cooker. • On stoves with glass/ vitroceramic/induction surfaces, avoid dragging the cooker to prevent scratching. • Always lift it up to move it. In addition, make sure the heating area is clean and residue-free before use.

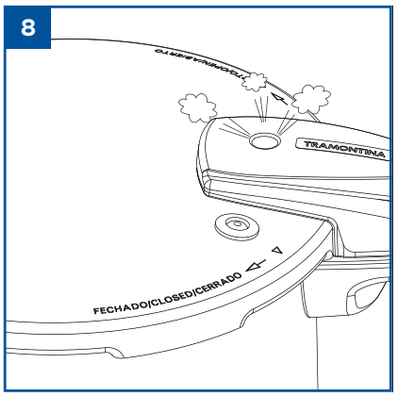


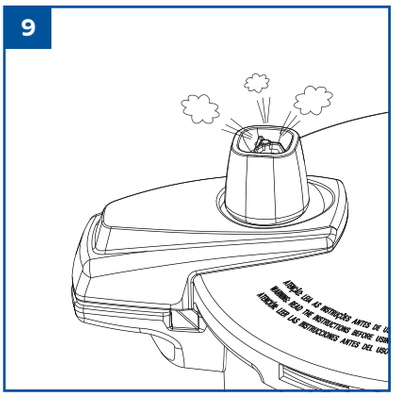
• During heating, steam will form inside the pressure cooker. After this, the internal closing valve will close (figure 7). Until this valve closes, it is normal for steam or water droplets to escape through the internal closing valve (figure 8). • This valve will keep the lid from opening from internal pressure, when the cooker is closed properly. If the lid is not closed properly, the valve will not allow internal pressure to build up. Never force the lid open, so as not to damage the internal closing valve or other components and to prevent accidents.



• After the handle's internal valve closes, pressure will build up inside the cooker and within a few minutes the pressure regulator will start operating (figure 9), reaching working pressure. Due to excess steam condensation, water droplets may appear on the lid and handle. IMPORTANT: Do not use the cooker over maximum heat or flame. When steam starts being released through the pressure regulator, reduce heat. This will allow for greater power or gas savings.







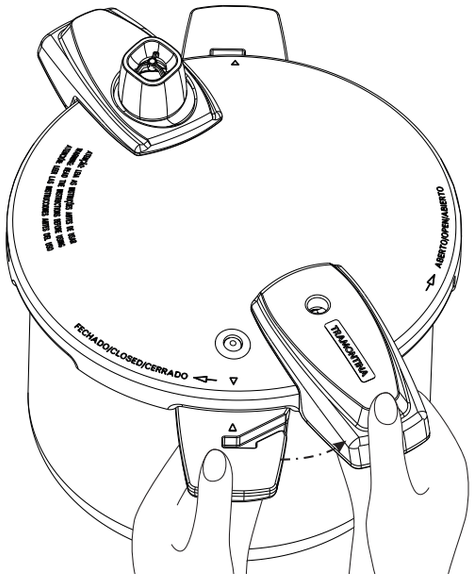
ATTENTION! It is normal for steam to be released and small water droplets to form on the pressure regulator. This happens because the valve is constantly regulating the pressure inside the cooker during the cooking process.

4. To open your cooker: After cooking, turn off the heat source and remove internal pressure. There are two ways to remove your cooker's internal pressure:

Slow pressure release: After taking the cooker off of the heat source, place it on a flat, secure surface. Let it cool naturally until the handle closing valve releases for the lid to open.

Rapid pressure release: Carefully, place your cooker in the sink and pour cold water over the lid. After releasing pressure, either slowly or quickly, lift the pressure regulator with the aid of a fork to check whether the internal pressure has been completely released. If you feel any resistance to opening, do not force the cooker open. Repeat the pressure release process.

• The pressure regulator should never be removed while the cooker is hot. The valve can be removed safely only after cooling. • Only open the cooker after you are sure that there is no remaining internal pressure. To open it, turn the lid counterclockwise until the arrow on the lid is aligned with the arrow on the handle, and then lift and remove the lid carefully. When turning the lid, do not push the handle upward as this could damage the components.



• If the handles offer resistance when trying to open the cooker, this means that there is still pressure inside. In this case, do not force the handles. Keep the Pressure Regulator (pressure relief) in the right position and repeat the pressure release process. Lift the Pressure Regulator with a fork to make sure the internal steam has been fully released. If there is still pressure, repeat the procedure until no more steam comes out.

4. BASIC INFORMATION AND SAFETY INSTRUCTIONS

When using the pressure cooker, some basic safety precautions should be followed. Misuse can lead to accidents! For this reason, read and follow all instructions:

•The Tramontina pressure cooker is absolutely safe, provided that the guidelines in this manual are followed.

•Always make sure your pressure cooker is properly closed before using it, aligning the handles of the lid and the cooker body. Improper closing can lead to accidents with severe burns.

• Never use the pressure cooker for anything other than its intended purpose.

• Do not use the pressure cooker in any type of oven or microwave. Use on camping stoves is not recommended.

• Never use other containers inside the pressure cooker.

• Never use the pressure cooker without liquid; never allow all liquid to evaporate during cooking.

• Never use the pressure cooker for frying.

• With use, the handles may loosen due to normal material expansion caused by temperature changes. Retighten them just enough, without forcing.

• Keep hot utensils out of the reach of children.

• Do not touch the hot surfaces. Use the heat-resistant Bakelite handles to move the cooker and use hand protection if necessary.

• Be very careful when handling the pressure cooker when it contains hot liquids or internal pressure in order to prevent accidents during handling and transport. Always hold it by the handles, whether it is hot or cold, and far from your body or face.

•Always check the condition of the Pressure Regulator (pressure release) before use to make sure it is not clogged and to ensure proper functioning.

5. TAKING CARE OF THE PRESSURE COOKER

• Whenever removing the Silicone Ring and the Pressure Regulator and Safety Valve, make sure they are mounted in their correct positions.

• Do not heat the pressure cooker when empty and/or without liquid, and do not allow all the water to evaporate during cooking.

• The cooker should never be used without water, as this can damage the silicone ring and the safety valves may break. In addition, overheating can cause the bottom of the cooker to warp, altering its operation. We do not recommend using it in these conditions.

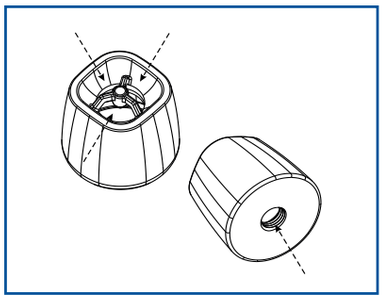
• Never force the cooker open. If you feel any resistance to opening the lid, this indicates that there is still pressure inside the cooker. Forcing it open can cause accidents and damage the product's components. Follow the pressure release process (see item 4, topic 3) and make sure there is no remaining internal pressure before opening the cooker.

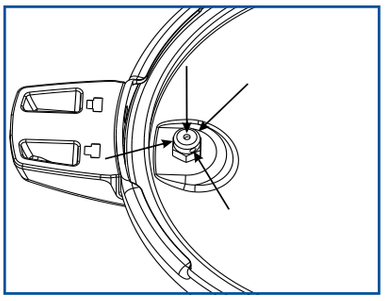
• When cooking broth or foods that expand during cooking (such as rice or dried legumes), do not fill the cooker to more than half its maximum capacity (indicated inside the cooker). Overfilling with food can cause the pressure regulator to clog while cooking, either with pieces of the food itself or leaking broth. For this same reason, some foods that can foam or pop should not be cooked in the pressure cooker, such as fruit, barley, oatmeal, various grains or pasta.

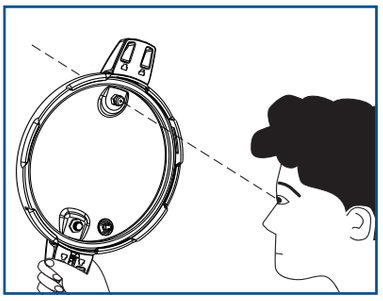
• After each use, make sure the Pressure Regulator and the steam vent pin are not obstructed. If not, clean as follows: Remove the Pressure Regulator (weight) and position the lid against the light to make sure the Steam Vent Pin is clear. If it is not, clean it with a wire, as well as the four holes of the Steam Vent Pin on the internal side of the lid; check it again by looking against the light. With everything clean, mount the pressure Regulator.

• Check the condition of the silicone seal ring regularly for wear and replace it when necessary. Using a damaged/worn seal ring can compromise the performance of your cooker, causing leaks and preventing proper pressurization.

• Do not bang the edge of your pressure cooker with kitchen utensils and avoid







grinding the cooker's handles, as this will damage the nonstick coating and may impair perfect sealing due to damage or wear.

• Do not use the cooker if any of the components are damaged.

• Always check the condition of the various parts of your pressure cooker. For replacement, contact a Tramontina authorized technical support center at one of the addresses listed on the website (global.tramontina.com) or contact the Tramontina Help Desk.

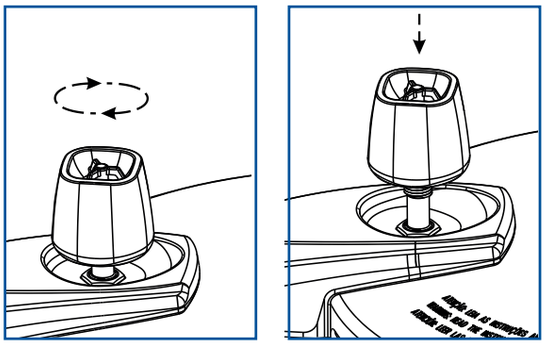
MISUSE OF THE PRESSURE COOKER CAN CAUSE DAMAGE AND ACCIDENTS.

6. SAFETY SYSTEMS AND VALVES

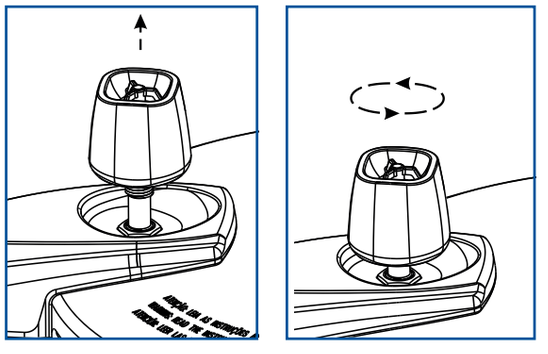
For your added protection, the Tramontina Pressure Cooker is equipped with the following safety valves systems:

1. Pressure Regulator (pressure release): This will start operating when the cooker reaches working pressure (80 kPa – kiloPascal). When working, steam will come out of the top of the pressure regulator. Never place your hands or face over the valve. • Before using the cooker, make sure the valve is in its proper working position. To place the valve, align it over the pin and turn it clockwise to the end of its thread. To remove it, simply perform the reverse procedure: turn the component counterclockwise and then lift it up to detach. Never try to force the valve upward without first unscrewing it, as this can cause damage to the thread.

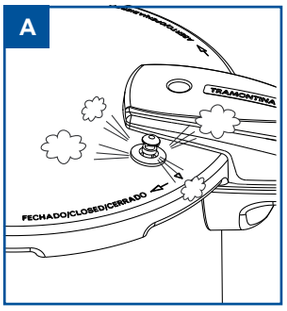
TO SET THE SAFETY VALVE IN PLACE

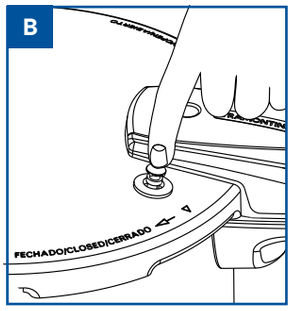


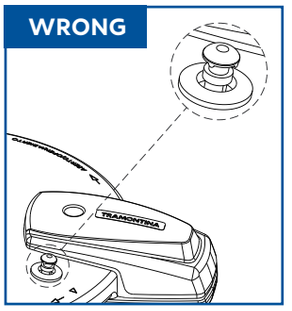
TO RAISE THE SAFETY VALVE

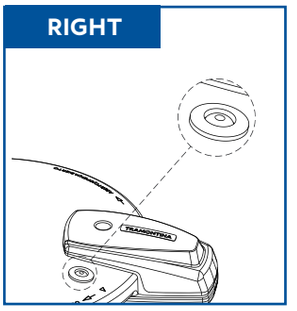


2. Safety Valve: This will start operating and relieving the pressure if the Pressure Regulator is blocked. In this case, the valve pin moves upward, decreasing internal pressure (figure A). If this happens, turn off the heat, cool the cooker down and make sure there is no remaining internal pressure before opening it. Remove the Pressure Regulator, unclog all Steam Vent Pin holes, and put it back in place. Return the Safety Valve Pin to the right position (original position) (figure B), by pressing it downward. Only restart the process when the pin is in the original position. If steam comes out of the Safety Valve frequently and there is no obstruction in the Pressure Regulator, replace it with a new and original part.

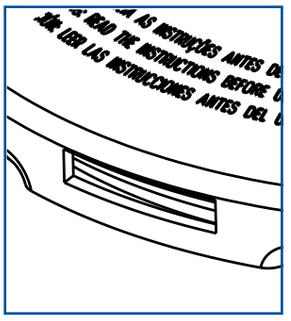


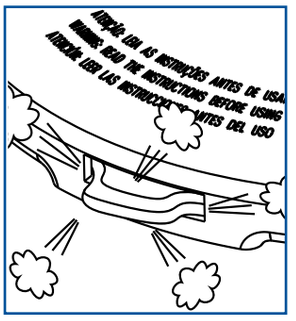






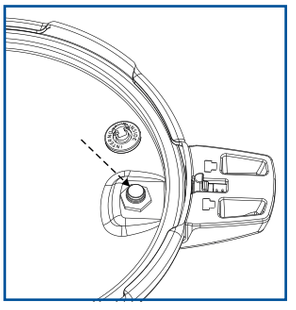
3. Lateral safety system: This will be engaged when there is simultaneous clogging of the Pressure Regulator and the Safety Valve, generating excessive internal pressure. If this happens, the pressure will be released through the side window on the lid, when the Seal Ring will be partially dislodged. Turn off the heat and, after the pressure is fully released, open the lid and clean the Pressure Regulator and Safety Valve. Once the lateral safety system has been triggered, it is advisable to replace the seal ring. **For replacement, contact technical support through the website global.tramontina.com**

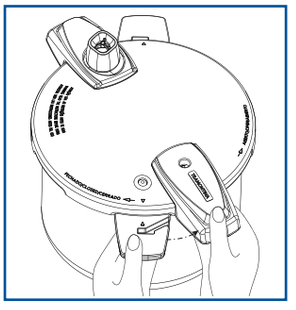




Important: If the Safety Valve or Lateral Safety System are triggered, liquid and food will escape from inside the cooker.

4. Internal closing valve: This valve will keep the lid from opening from internal pressure, when the cooker is closed properly. If the lid is not closed properly, the valve will not allow internal pressure to build up. Never force the lid open, so as not to damage the internal closing valve or other components.





7. TECHNICAL SUPPORT AND SPARE PARTS

IMPORTANT: PREVENT ACCIDENTS BY USING ONLY ORIGINAL TRAMONTINA PARTS AND ACCESSORIES.

Only use original Tramontina parts and accessories when you need to replace valves and other components of your cooker. Replacement with other models or non-original parts will not only void the warranty, but will also compromise operation and could lead to accidents. If there is a need for replacement, contact a Tramontina authorized technical support center at one of the addresses listed on the website (global.tramontina.com) or contact the Tramontina Help Desk.

8. WARRANTY

Tramontina offers a 1-year warranty against manufacturing defects or faults, consisting of nine (9) months of contractual warranty and ninety (90) days of legal warranty, provided that normal usage conditions are followed and the orientations in this manual are observed. The warranty will only be valid with submission of the invoice and use of original parts.

9. COOKING TIMES

The table below shows suggested cooking times. Food cooked longer than the necessary time may lose color and consistency. The cooking time will also depend on the size, amount and quality of the food and the heat source.

Suggested cooking times for different kinds of foods: ARIZONA INDUCTION 4.5 L

Note: Cooking time from when the pressure regulator starts operating, keeping the cooker over medium heat or flame. Estimated amounts for the 4.5-liter pressure cooker.

Food to be cooked	Amount of food (kg)	Amount of water (liters)	Cooking time after steam release begins (in minutes)
Black beans	0.5	2	25/30 min.
White beans	0.5	2	25/30 min.
White rice	0.4	0.7	As soon as the pressure regulator starts operating, turn off the heat. Wait for 15 minutes.
Peeled and chopped potatoes (cut in half)	1	1	10/15 min.
Manioc	0.8	1.5	20/25 min.
Beets (medium)	1,0	1,0	20/25 min.
Sweet corn	4 ears broken in half	1	5/10 min.
Pork ribs	1	1	10/15 min.
Pork	1	1	20/25 min.
Beef	1	1	20/25 min.
Chicken	1	1	20/25 min.
Lamb	1	1	15/20 min.

10. TROUBLESHOOTING

Occurrences	Probable causes	Probable solutions
Steam escaping through the lid.	Improper lid closing.	Fully depressurize the pan and open the lid. When closing it again, check the proper positioning of the lid as described in the instruction manual. Also check the positioning of the seal ring.
	Seal ring damaged by being torn, hardened, etc.	Replace the seal ring with another original Tramontina seal ring.
	Loose handles.	Retighten the handles.
Excessive steam through the pressure regulator.	Overheating.	Lower the stove's flame/heat.
Pressure regulator doesn't work.	Clogging of the pressure regulator pin.	Fully depressurize the cooker and open the lid. In the event of blockage, remove the residue with hot water and check whether the pin's orifice is unblocked (pg. 15 – item 6 – Pressure Regulator).
	Insufficient liquid inside the cooker.	Fully depressurize the cooker and open the lid. Replenish the liquid inside the cooker and close it again.
Loose handles.	Loosening of the handles is caused by the differentiated thermal expansion of the fastening system components.	The handles should be retightened so as not to compromise operation of the pressure cooker
Cooker does not reach pressure.	Check the seal ring on the closing valve lock pin.	Send for technical assistance.
	Damaged safety valve.	Send for technical assistance.
	Damaged seal ring.	Replace the seal ring with another original Tramontina seal ring.
	Improper closing.	See proper closing instruction under item 3, section 2.
Unable to close the cooker.	The lid and cooker closing arrows are not aligned.	Align the indicative arrows on the lid with the cooker.
	Trigger engaged.	Set to initial position, as described under "How to Use the Arizona Induction Pressure Cooker" (item 3).
	Warped lid or cooker.	Do not use the product in these conditions.
Leakage from the central pin in the pressure regulator.	Worn or loose aluminum washer.	Send the product for technical support.
	Water plus food limit exceeded.	Check the suggestion table/do not exceed the maximum limit indicated inside the pressure cooker.

Occurrences	Probable causes	Probable solutions
The cooker does not work on the induction stove	The cooker is not centered properly.	Move the cooker over the induction cooktop until it is centered over the heating zone.
	The heating area is not ideal for the cooker.	Check whether cooker size matches the heating area size on the induction cooktop, which should always be larger than or equal to the cooker's bottom diameter.
	Problem in the induction stove.	Check the error message on the stove's panel and follow the instructions in the manual. If the problem persists, contact the manufacturer's technical support.
Scratches on the induction stovetop	Residue on the stovetop surface, such as grains of salt, etc.	Before use, make sure the stovetop surface is completely clean. To minimize scratches, use Tramontina Polishing Paste.
	The cooker was dragged over the induction stovetop surface.	When handling the cooker on an induction stovetop, always lift it by the handles, avoiding dragging it over the surface. To minimize scratches, use Tramontina Polishing Paste.

Note: If the problem is not resolved following the above instructions, send the cooker to a technical support representative.

11. ENVIRONMENTAL RESPONSIBILITY

Each Tramontina product you have at home is the result of careful work, designed to transform our entire manufacturing process into action towards making a better world.

Learn more at:
sustainability.tramontina.com.br

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TRAMONTINA transforma

PACKAGING

The materials in this packaging are recyclable. Before disposing of them, separate the plastic, paper, cardboard and other materials that this packaging is composed of and, preferably, send them to the appropriate recycling agents.

PRODUCT

This product was manufactured with recyclable materials that can be reused and so should not be disposed of with ordinary domestic waste.

Follow your local recycling guidelines to dispose products and packaging correctly without harming the environment.

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Validade Indeterminada

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