

TRAMONTINA

VANCOUVER VANCOUVER SPOT

Manual de
INSTRUÇÕES

INSTRUCTION MANUAL
MANUAL DE INSTRUCCIONES



ANTIADERENTE
NONSTICK

☆☆☆

STARFLON

MAX

3X MAIS
DURÁVEL

24 LONGER LASTING - 3X MAIS DURÁVEL



FABRICADO NO BRASIL
MADE IN BRAZIL
FABRICADO EN BRASIL



ATTENTION:

Read the instructions carefully
before using your **TRAMONTINA
VANCOUVER OR VANCOUVER SPOT
PRESSURE COOKER.**

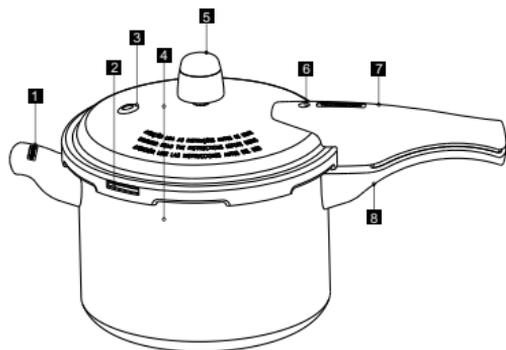
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**Efficient
and Safe**

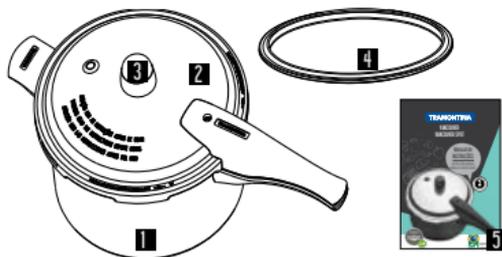
These pressure cookers are certified in accordance with INMETRO standards 398/2012 and 419/2012 (Brazilian accreditation agency).

- 1 Short Bakelite handle.
- 2 Lateral safety system.
- 3 Safety valve.
- 4 Finishes:
Lid: Polished or non-stick exterior and satin interior.
Body: Non-stick exterior and interior.
- 5 Working valve (pressure release).
- 6 Safety lock button.
- 7 Upper handle (lid handle) in Bakelite.
- 8 Lower long handle in Bakelite.



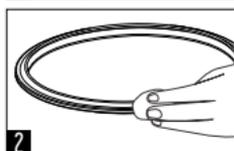
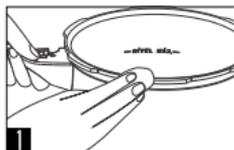
1 - List of items included

- 1 Pressure cooker.
- 2 Lid.
- 3 Working valve (pressure release).
- 4 Sealing ring.
- 5 Instruction manual.



2 - First time use and initial precautions:

- Remove everything from inside the cooker (make sure the working valve is not left inside the box or the cooker).
- Carefully read all instructions before using the cooker, especially the "Basic Information" (page 21).
- Remove all labels from the cooker and lid and wash the cooker before use.
- Check that the safety valve and working valve are clean.
- Apply a little cooking oil to the sealing ring and along the rim of the cooker. This will make it easier to open and close the lid (fig. 1 and 2). This procedure may be repeated with each use.



- Your TRAMONTINA VANCOUVER OR VANCOUVER SPOT PRESSURE COOKER is NOT dishwasher safe.



RECOMMENDED STOVETOPS:



GAS



ELECTRIC



CERAMIC GLASS
(electric heating element)

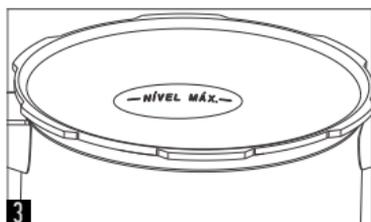
3 - Basic information

When using the pressure cooker, always take the following safety precautions:

Incorrect use can cause accidents!

Read and follow all of the instructions below:

- Always be sure that the pressure cooker is properly closed before using by aligning the lid handle with the lower long handle. Failure to properly close the cooker can result in serious burns.
- Do not touch hot surfaces. Always use the Bakelite heat resistant handles to handle the pressure cooker.
- Keep out of reach of children, persons with disabilities, and persons unfamiliar with how to operate the cooker unless they have received instructions on use of this product or are under the supervision of a person responsible for their safety.
- Do not use the pressure cooker in any type of conventional oven or microwave oven.
- Use extra care when handling pressure cooker containing hot liquids.
- Never use pressure cooker for any purposes other than those indicated in these instructions.
- Do not use any container inside the pressure cooker.
- This cooker operates with pressure up to 12 psi. Improper use can result in accidents. Therefore be sure to close the cooker properly when using. See instructions under "How to Safely Use Your Pressure Cooker" (page 26).
- Do not use pressure cooker without any liquid.
- The Tramontina pressure cooker is completely safe provided that all instructions in this manual are followed.
- Always observe the maximum level of water and food as marked on the inside of the cooker (figure 3).



3

- Do not fill the cooker to more than one-half of its capacity when cooking foods that expand during the cooking process, such as rice and dry vegetables. Filling more than half-way can cause clogging of the working valve, resulting in excess pressure and accidents. See *“How to Safely Use Your Pressure Cooker”* (page 26).
- Certain foods should not be prepared in the pressure cooker, including apple sauce, fruit, barley, oatmeal, cereals and pasta, because these foods can cause foam to form or break into pieces and block the release of pressure (the steam vent).
- Be extra careful when handling hot cookware and utensils. If necessary, use protection for your hands.
- Always check the working valve (*pressure release*) before use to be sure that it is not blocked and is in good working condition (page 24).
- Whenever removing the silicone ring and safety and working valves, be sure to put them back carefully in the correct place.
- If it is difficult to remove the lid, it means there is still pressure in the cooker. In that case, do not try to force the handles to open. Keep the working valve in the correct position, as shown on page 24 (*working valve – pressure release*) and run cold water over the lid. Lift the working valve with a fork to check whether all the inside steam is completely gone. If there is still pressure, repeat these steps until there is no steam remaining. See how to handle under *“How to Safely Use Your Pressure Cooker”* (page 26).
- Never use the pressure cooker for fried foods.
- To keep foods warm in the cooker after cooking is completed, use the lid from a conventional pot. Never place the pressure cooker lid in any position other than as instructed in this manual. For example, do not rest the lid on the edge of the cooker.
- The cooker is not for use by children. During and after cooking, keep the handles turned inward toward the stove. Children should be kept away from the stove when the cooker is in use.
- The cooker will open easily when the internal pressure is low. Never force the cooker open.
- During use, screws may become loose due to the change in temperature. If this occurs, tighten the screws with a Phillips screwdriver.

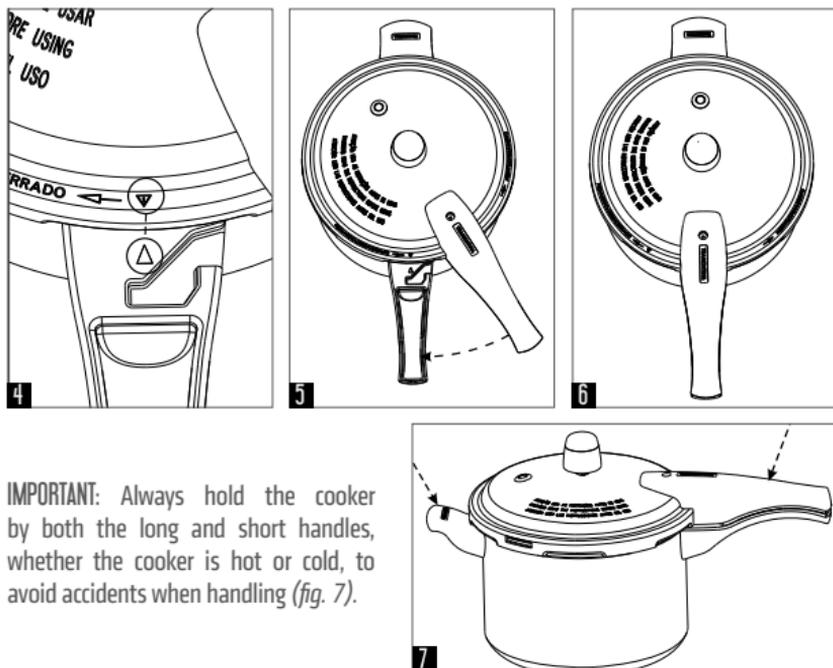
4 - Precautions

- Never heat up the cooker while empty and never allow all the water to evaporate during cooking.
- Check on the cooker regularly while in use.
- Use extreme caution when handling the cooker, especially when there is pressure inside.
- Avoid accidents by using Tramontina original parts when replacing valves and other parts of your cooker. The use of non-original parts will result in loss of the warranty, as well as causing the product to function improperly, which can result in accidents.
- The cooker should not be used on a countertop burner or hot plate.

- After internal pressure is reached, use the pressure cooker on medium heat.
- Always follow the instructions for using the different parts of your pressure cooker. For replacement of parts, contact us at one of the addresses listed on the back of this manual or on our website at <https://tramontina.com/en/about/international-units>.

Closing the cooker:

- To close the cooker, be sure that the arrow located on the lid is aligned with the arrow located on the handle. Place the lid on the cooker and then turn the lid clockwise until the handles are aligned. This indicates that the cooker is completely closed (*figures 4 to 6*).
- If the lid is not completely closed, the safety lock button will not lock and the cooker will not become pressurized. Therefore, be sure to check that the lid is properly closed.

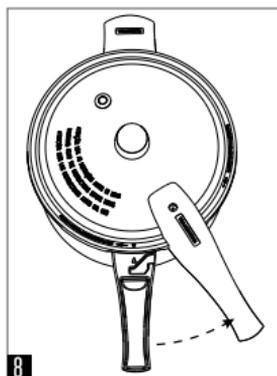


IMPORTANT: Always hold the cooker by both the long and short handles, whether the cooker is hot or cold, to avoid accidents when handling (*fig. 7*).

- When using a gas stove, place the cooker well-centered on the burner so the flame does not hit the sides of the cooker or the handles. When using an electric or ceramic-glass (*electric heating element*) stove, place the cooker well-centered on the heat source for even distribution of heat.

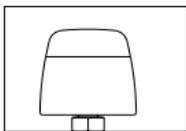
Opening the Cooker:

- Turn off the heat source and let the pressure cooker cool to room temperature, or if you prefer, keep the working valve in position and pour cold water over the lid. This will reduce the pressure inside the cooker.
- The working valve must never be removed while the cooker has internal pressure. After the cooker is cooled, the valve can be safely removed.
- Open the cooker only after making sure there is no more internal pressure. To open it, turn the lid counter-clockwise until the arrow on the lid is lined up with the arrow on the handle. (fig.8).



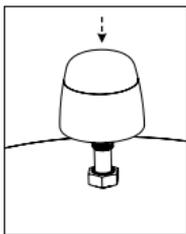
5 - Safety Valves and Systems

For your protection, the Tramontina Pressure Cooker comes with the following safety valves and systems:

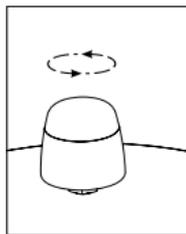
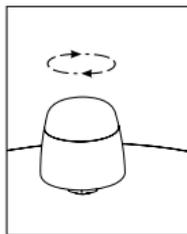


1. **Working valve:** (pressure release): This valve is triggered into action when the cooker reaches its operating pressure (12 psi). It should be wound down to the bottom for the correct working position.

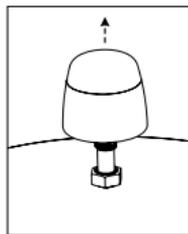
NOTE: For proper operation of the cooker, the working valve does not have to be moving, but the pressure must be released from the cooker evenly.



Placing the safety valve.

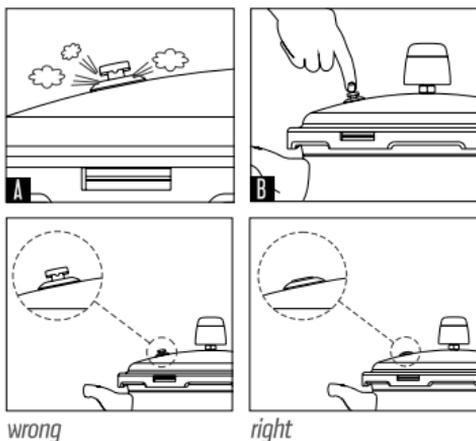


Removing the safety valve.



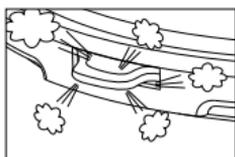
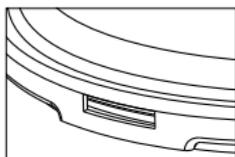
2. **Safety valve:** This valve is triggered to release pressure when the working valve is obstructed. In that case, the safety valve's pin pops up, reducing the cooker's internal pressure. *Figure A.* When this happens, turn off the stove, let the cooker cool down, and before removing the lid, check that there is no pressure inside the cooker. Then remove the lid. Remove the working valve, clean out all the openings in the steam vent, and put it back in place. Return

the safety valve to its correct (original) position by pressing the pin down. *Figure B.* Do not resume the cooking process unless the pin is in the original down position. If steam is frequently escaping from the safety valve without any obstruction of the working valve, the working valve must be replaced with a new, original part.



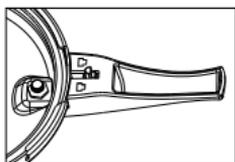
** If the safety valve is triggered, some liquid and food will spill out from inside the pressure cooker.*

- 3 **Lateral safety system:** This system is triggered when both the working valve and the safety valve are obstructed, creating excessive internal pressure. When this occurs, pressure is released through the opening on the side of the lid, which will push the sealing ring partly out of place. In that event, turn off the stove and wait for all the pressure to be released. Then remove the lid and clean out the working valve and safety valve. If the lateral safety system is triggered, the sealing ring should be replaced. To replace this part, contact Tramontina Technical Support through our website at www.tramontina.com.

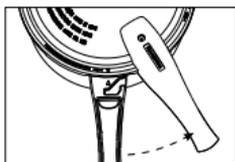


** If the lateral safety system is triggered, some liquid and food will spill out from inside the pressure cooker.*

- 4 **Safety lock button:** If the cooker is not properly closed, this button will prevent the build-up of internal pressure. However, when the cooker is properly closed, this valve will prevent the lid from being opened when there is internal pressure. Open the lid only if you are sure that there is an absence of internal pressure. To open, turn the lid counterclockwise until the arrow on the lid is aligned with the arrow on the handle.

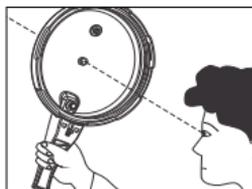
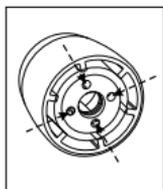


NOTE: Never force the lid to open. It should open with minimal force. If not, this indicates that internal pressure is still present.



6 - How to Safely Use Your Pressure Cooker

- Remove the working valve after each use and check for any obstructions in the openings. In case of an obstruction, clean as provided below:
- Remove the working valve from the lid and hold the lid against the light to check whether the steam vent pin is obstructed. If the pin is obstructed, clean it with a wire, and clean the three holes in the Steam Vent on the inside of the lid. Check again, holding the lid against the light. If all is now clean, replace the working valve.



Pressure cooker with Starflon Max non-stick interior and exterior finish:

Products with Starflon Max non-stick finish will last longer if the instructions below are followed:

- The maximum capacity for cooking is $\frac{3}{4}$ of the total volume of the cooker.
- Position the handles inward toward the center of the stove.
- If your stovetop has grates, center the cooker on the grates and align the handle with one of the grates.
- Keep hot cookware and utensils out of the reach of children.
- This product may not be modified.

Before first use:

- Before using for the first time, wash with a soft sponge and mild soap or dishwashing liquid.
- After drying, grease the internal surface with cooking oil or lard, and heat for one or two minutes. Allow the cooker to cool and then wash again. Your Starflon pressure cooker is now ready for use, with or without oil, and always on low or medium heat (never over 350°C).
- Use only silicone, nylon or wooden utensils to stir food.
- With use over time, the handles may become loose due to normal expanding of the materials.
- Tighten the handles just enough without using excess force.

Cleaning:

- Avoid soaking the cooker in cold water when it is hot.
- Never use abrasive products to wash your pressure cooker.
- If burnt food sticks to the pot, soak in water until the food can be easily removed with a sponge and mild soap.
- To discard products and packaging, follow existing recycling guidelines.

Sealing ring (silicone):

- Remove the sealing ring (silicone).
- Wash with warm water and mild soap.
- Place ring in the lid.
- Check the condition of the silicone sealing ring regularly for wear and tear and replace when necessary.
- For the Sealing Ring to last longer, we recommend storing your pressure cooker with the lid inverted on top of the cooker body.

For your safety, use only original Tramontina parts and accessories.

7 - Replacement Parts

Always use original parts. If you need any replacement parts, please contact one of our offices (<https://tramontina.com/en/about/international-units>) or your nearest Tramontina dealer.

20 ou 24cm

Sealing ring (silicone)



8 - Warranty and Technical Support

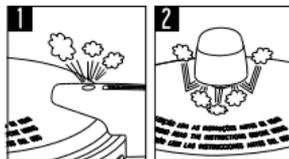
Tramontina provides a one-year warranty against manufacturing defects, consisting of a 90-day warranty as required by law, plus an additional nine (9) months of Tramontina's contractual warranty, provided that the product is used under normal conditions of use and all instructions in this manual are followed.

This warranty is valid upon presentation of the original sales receipt and use of original parts. If technical support is needed, contact us at one of the addresses listed on the back of this manual or on our website at <https://tramontina.com/en/about/international-units>.

9 - SAFETY TIPS

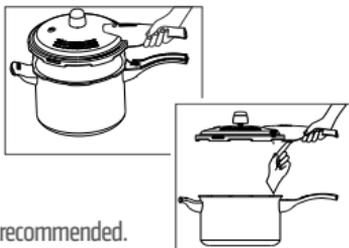
- 1 Warning! To avoid accidents, never open your TRAMONTINA PRESSURE COOKER without first releasing all the pressure inside.
- 2 Place food inside the cooker first and never fill the cooker beyond the water levels indicated inside the pot.
- 3 Due to the condensation of excess steam, water drops might form on the lid and the handle.

- 4 At the beginning of cooking with the VANCOUVER or VANCOUVER SPOT PRESSURE COOKER, it is normal for steam to escape through the safety lock button on the lid handle until the working valve becomes activated.



- 5 Do not bang the edge of your cooker with kitchen utensils, as this might damage the non-stick finish and weaken the cooker's perfect seal.
- 6 The pressure cooker should never be used without water, as this may damage the silicone ring and break the safety valves.
- 7 When taking the pressure cooker off the stove, do not force it open. Check the internal pressure by carefully lifting the working valve (pressure release) with a fork.
- 8 When using your pressure cooker for frying, do not use the pressure lid.
- 9 When storing your pressure cooker, place the lid upside down on the pot. Do not store with the lid closed.
- 10 Do not rub the locking tabs on the lid excessively to avoid wearing them out.
- 11 During use, screws might come loose due to changes in temperature. When this happens, re-tighten them with a Phillips screwdriver.

- 12 Before fitting the cooker lid onto the cooker, turn the lid upside down and press the lock pin backwards, thus making sure that the handle safety lock button is down in rest position. This will ensure the lid does not get stuck when closing the pressure cooker.



- 13 The use of countertop burners and hot plates is not recommended.

10 - Cooking Times

Suggested cooking times are listed in the table below. Foods cooked for longer than necessary can lose their color and consistency. Cooking time depends on the size, quality and amount of the food being cooked as well as the heat source used.

Suggested cooking times for different foods - Vancouver 3-liter:

Note: Cooking time begins from the moment the working valve is activated. Estimated amounts for 3-liter pressure cooker.

Type of Food	Amount of food (Kg)	Amount of water (liters)	Cooking time starting from when steam is first released
Black beans	0,3	1,8	25 min.
White beans	0,3	1,8	25 min.
White rice	0,25	0,4	As soon as the valve is triggered into action, turn off the heat. Let stand for 15 minutes.
Lentils	0,2	1,2	15 min.
Skinless potatoes, cut	0,6	1,0	15 min.
Cassava	0,6	0,6	16-19 min.
Beets (medium), cut	0,6	0,6	16-19 min.
Sweet corn	2 ears, cut in half	0,5	6-9 min.
Pork ribs	0,6	0,6	7-11 min.
Pork	0,6	0,6	16-20 min.
Beef	0,6	0,6	14-19 min.
Chicken	0,6	0,6	14-18 min.
Lamb	0,6	0,6	11-14 min.

Pressure Cooker - 3,0L



Suggested cooking times for different foods Vancouver or Vancouver Spot 4.5-liter:

Note: Cooking time begins from the moment the working valve is activated. Estimated amounts for 4.5-liter pressure cooker.

Type of Food	Amount of food (Kg)	Amount of water (liters)	Cooking time starting from when steam is first released.
Black beans	0.5	2	24-28 min.
White beans	0.5	2	24-28 min.
White rice	0.4	0.7	As soon as the valve is triggered into action, turn off the heat. Let stand for 15 minutes.
Lentils	0.5	2.5	18-22 min.
Skinless potatoes, cut	1	1	13-17 min.
Cassava	1	1	21-25 min.
Beets (medium), cut	1	1	21-25 min.
Sweet corn	4 ears, cut in half	0.8	6-10 min.
Pork ribs	1	1	10-15 min.
Pork	1	1	22-27 min.
Beef	1	1	20-25 min.
Chicken	1	1	20-26 min.
Lamb	1	1	17-20 min.

Pressure Cooker - 4,5L



Suggested cooking times for different foods Vancouver 6-liter:

Note: Cooking time begins from the moment the working valve is activated. Estimated amounts for 6-liter pressure cooker.

Type of Food	Amount of food (Kg)	Amount of water (liters)	Cooking time starting from when steam is first released.
Black beans	0.8	3	25 min.
White beans	0.8	3	25 min.
White rice	0.6	0.8	As soon as the valve is triggered into action, turn off the heat. Let stand 15 minutes.
Lentils	0.8	3	25 min.
Skinless potatoes, cut	1.5	2	15 min.
Cassava	1.5	2	22 min.
Beets (medium), cut	1.5	2	20 min.
Sweet corn	6 ears, cut in half	2	15 min.
Pork ribs	1.3	1.3	15-20 min.
Pork	1.3	1.3	27-30 min.
Beef	1.3	1.3	25-30 min.
Chicken	1.3	1.3	25-30 min.
Lamb	1.3	1.3	20-25 min.

Pressure Cooker - 6L



11 - Troubleshooting

Problem	Likely causes	Possible solutions
Steam escaping through the lid	Lid inadequately closed.	Completely release all pressure from cooker and then open lid. When closing lid again, check that it is properly placed according to the Instruction Manual.
	Sealing ring damaged, torn, hardened, etc.	Replace sealing ring with a new, original Tramontina sealing ring.
	Loose handles.	Tighten the screws in the handles.
Working valve does not work	Working valve pin obstructed.	Completely release all pressure from cooker and then open lid. If there is a blockage, clean the valve with hot water.
	Not enough liquid inside the cooker.	Completely release all pressure from cooker and then open lid. Refill cooker with liquid and close again.
Loose handles	Loosening of handles occurs due to different expansion from heat of the attachment components.	The handles must be tightened so cooking performance is not compromised.
Lack of pressure	Check the sealing ring in the locking pin.	Contact technical support.
	Damaged safety valve.	Contact technical support.
	Damaged sealing ring.	Replace the sealing ring with a new, original Tramontina sealing ring.
Cannot close the pressure cooker	Arrows for closing the lid on the pot are not aligned.	Align the arrow on the lid with the arrow on the pot.
	Trigger released.	Place trigger to the starting position.
	Pot or lid deformed.	Replace the product.

* If the problem is not resolved using the above instructions, the cooker should be forwarded to technical support.

12 - Vancouver and Vancouver Spot Line - Also learn about

Starflon interior and exterior non-stick coating:



20586/620 - 3.0 liters
Graphite



20586/720 - 3.0 liters
Red



20582/420 - 4.5 liters
Black



20582/120 - 4.5 liters
Blue



20582/620 - 4.5 liters
Graphite



20582/720 - 4.5 liters
Red



20589/624 - 6.0 liters
Graphite



20589/724 - 6.0 liters
Red



20590/620 - 4.5 liters
Black



20590/720 - 4.5 liters
Dark Blue

Brasil / Brazil

Belém | Fone: (91) 4009.7700

Belo Horizonte | Fone: (31) 3223.4026

Curitiba | Fone: (41) 2111.9110

Goiânia | Fone: (62) 3272.2100

Porto Alegre | Fone: (51) 2101.5000

Recife | Fone: (81) 3128.5500

Rio de Janeiro | Fone: (21) 2224.5004

Salvador | Fone: (71) 3215.8266

São Paulo | Fone: (11) 4197.1266

Exterior / Other countries

Australia | Phone: 612 9674 1799

Chile | Phone: 56 (2) 2676 5000

Colombia | Phone: 57 (1) 623 4500

Ecuador | Phone: 593 (4) 454 1794

Germany | Phone: 49 (0) 221 / 778 9991-0

Latvia | Phone: 371 6730 4958

Mexico | Phone: 52 (55) 5950 0470

Panama | Phone: (507) 309 9507

Peru | Phone: 51 (1) 421 2135

Singapore | Phone: 65 6635 6264

South Africa | Phone: 27 (11) 300 9500

UK | Phone: 44 020 3176 4558

United Arab Emirates | Phone: 971 (4) 450 4301/4302

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166347-R03



Validade: indeterminada

TRAMONTINA