

*stainless steel*

# ***Prominent***

Návod k obsluze a vaření v tlakovém hrnci  
Instructions for use and cooking in the pressure cooker  
Gebrauchsanleitung und Kochen im Schnellkochtopf  
Mode d'emploi et cuisson dans la marmite à pression  
Istruzioni per l'uso e cucinare nella pentola a pressione  
Instrucciones de uso y cocinar en la olla a presión  
Instruções de utilização e cozedura na panela de pressão  
Instrukcja obsługi i gotowanie w szybkowarce  
Návod na použitie a varenie v tlakovom hrnci  
Инструкция по эксплуатации и приготовление в скороварке



***tescoma***<sup>®</sup>

[www.tescoma.com](http://www.tescoma.com)



We congratulate you on the purchase of this Tescoma product. Thank you for buying Tescoma. If needed, please contact your retailer or Tescoma at [www.tescoma.com](http://www.tescoma.com).

### CHARACTERISTICS

---

Pressure cooker PROMINENT enables cooking **at low or high pressure\***, which contributes to preserving the natural taste and nutritional value of meals. Cooking with the PROMINENT pressure cooker is significantly faster than standard cooking.

The PROMINENT pressure cooker is made of high-grade **stainless steel** and is **space saving both in cooking and storing** thanks to its modern compact manufacture.

**The solid three-layer sandwich bottom** has excellent heat retaining properties that help to economise on energy. Cooking is **faster and at a low heat output**; the heat may be switched off in advance before the end of cooking.

The solid grips of the pressure cooker are made of high-quality resistant plastic and they **do not burn if used properly**.

The pressure cooker is provided with **4 independent safety cut-outs** and is **entirely safe** to use.

The PROMINENT pressure cooker is suitable for all types of cooker: **gas, electric, vitroceramic and induction cookers**.

### \* OPERATING PRESSURES IN THE PROMINENT PRESSURE COOKER

**The operating pressure in the vessel is 0.55 bar when cooking in position 1.**

**The operating pressure in the vessel is 0.90 bar when cooking in position 2.**

### PRESSURE COOKER DESCRIPTION

---

1. Operating valve with pressure regulator
2. Safety valve
3. Pressure indicator with a lock against accidental opening
4. Lid
5. Lid grips
6. Lid open / close button
7. Pressure cut-out - aperture in the rim of the lid
8. Silicone seal
9. Vessel
10. Vessel grips
11. Sandwich bottom

## BEFORE FIRST USE

---

Thoroughly study the instructions for use before first use. Thoroughly **wash** the pressure cooker and all its parts **with warm water** and detergent and **wipe dry**.

## BEFORE EACH USE

---

### Inspecting the valves (Fig. A, B, C, D)

#### Operating valve (1)

Remove the lid from the vessel, turn the pressure regulator to the end left position (↑) and pull upwards to remove it from the lid. Make sure that the aperture in the piston of the operating valve on the lid is clean and not clogged (Fig. A). If soiled, flush it under running water or clean it using a suitable object such as a thin skewer (Fig. B). Attach the operating pressure regulator back into position after inspecting it.

#### Safety valve (2)

**Push on the centre of the safety valve - the ball** (Fig. C) using a suitable object such as a thin skewer. The ball must spring and the safety valve must move freely in the lid aperture.

INSPECT THE VALVES BEFORE EACH USE OF THE PRESSURE COOKER, APPLYING DUE CARE.

## INSTRUCTIONS FOR USE

---

### Opening the pressure cooker (Fig. D)

Move the lid open / close button (6) to the centre of the lid, hold it and **turn the lid counter clockwise (the "OPEN" symbol)**. Remove the lid from the vessel.

DO NOT APPLY INAPPROPRIATE FORCE WHEN OPENING THE PRESSURE COOKER.

### Filling the pressure cooker (Fig. E)

FOR SAFETY REASONS, THE PRESSURE COOKER MUST BE FILLED TO A MAXIMUM OF 2/3 VESSEL CAPACITY.

With foods that tend to froth or swell when heated, such as soups or lentils, rice, etc., fill the pressure cooker to a **maximum of 1/2 vessel capacity** to avoid unwanted clogging of valves and overboiling.

DO NOT COOK WITHOUT WATER IN THE PRESSURE COOKER. THE MINIMUM AMOUNT OF WATER IS 250 ML.

### Closing the pressure cooker (Fig. F)

Place the lid (4) onto the vessel so that the arrow on the lid and the arrow on the vessel grip point **towards each other**. Turn the lid clockwise (**the "CLOSE" symbol**) so that the **vessel grips and the lid grips** are aligned. A clicking sound will be heard and the lid open / close button (6) will automatically move to the **initial position**. If this does not happen, move the button to the initial position manually.

DO NOT APPLY INAPPROPRIATE FORCE WHEN CLOSING THE PRESSURE COOKER.

# Obsah je uzamčen

**Dokončete, prosím, proces objednávky.**

**Následně budete mít přístup k celému dokumentu.**



**Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:**

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne\*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

*\*) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!