



SIX PIECE PRESSURE COOKER SET

User Guide

ITEM 733112

*Recipes
inside!*



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*"Life is happening.
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand Six Piece Pressure Cooker set! Discover how fast and easy it is to prepare a healthy, delicious meal with this pressure cooker - it preserves flavors and nutrients, tenderizes meat, and cooks foods three to ten times faster than other methods!

Ginny
President, Ginny's

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS!

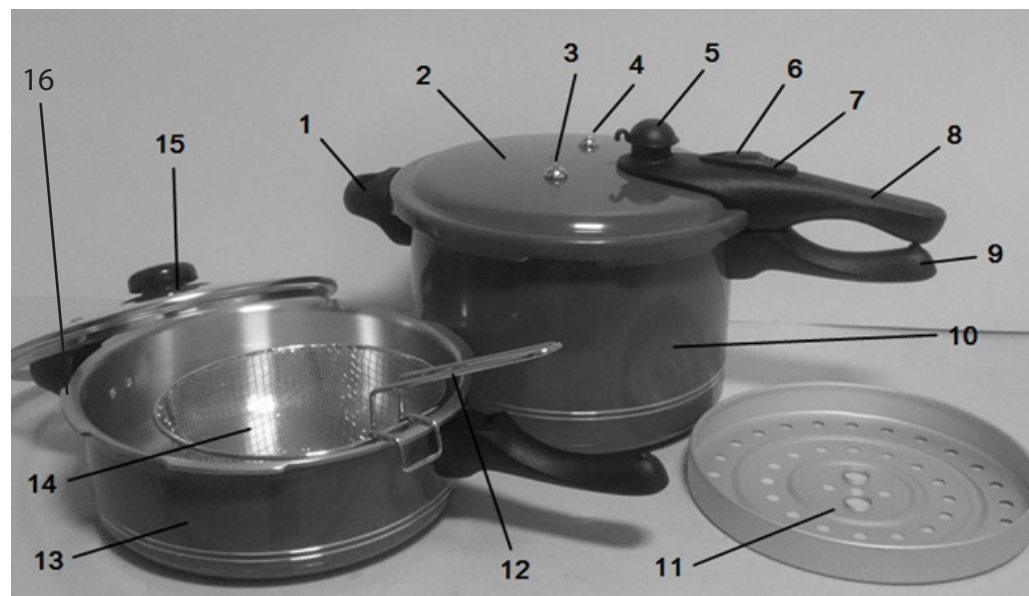
- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- This appliance cooks under pressure. IMPROPER USE MAY RESULT IN SCALDING or other INJURY. Make certain the pressure cooker is properly closed before operating; the upper handle must be directly above the lower handle and locked into position.
- Do not open the cooker until the internal pressure has been completely reduced, the pressure safety valve has been released, and no steam escapes when the pressure regulator valve cap is removed. NEVER force open the cooker when pressure is not completely released.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance in a heated oven.
- Do not use the pressure cooker if the cover gasket becomes hard, deformed or damaged. Pressure will not build properly.
- Do not use an accessory or attachment not recommend by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- While in operation, NEVER remove the pressure regulator valve cap or put any weight on it.
- Do not manually lift the pressure regulator valve cap to lower the pressure while cooking.
- DO NOT USE AN APPLIANCE AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Take special care to not overfill your pressure cooker when cooking foods such as oatmeal, soup mixes containing dried vegetables, or pasta. These foods tend to foam and froth and may block the pressure regulator valve.

SPECIFICATIONS

| | |
|---------------------|-----------------------------------|
| Capacity: | 9.5 and 5 quart |
| Overall Dimensions: | 9.5 qt pot with cover 12"x19"x10" |
| Model: | A26-09-80E |

| Cooking Pressure | |
|--------------------------|-------------------------|
| Working Pressure: | 80±10% kPa (12±10% PSI) |
| Safe Operating Pressure: | 112-160 kPa (15-23 PSI) |

GET TO KNOW YOUR APPLIANCE



- | | |
|---|-------------------------------|
| 1. Helper Handle | 2. Cooker Cover |
| 3. Spring Valve Regulator | 4. Fusible Valve |
| 5. Pressure Regulator Valve/Cap | 6. Pressure Safety Valve |
| 7. Safety Lock | 8. Upper handle |
| 9. Lower handle | 10. 9.5qt Pressure Cooker Pot |
| 11. Steam Tray | 12. Basket Handle |
| 13. 5qt Pressure Cooker Pot | 14. Basket |
| 15. Tempered Glass Lid w/ Vent | 16. Lug (6 on each pot) |
| 17. Pressure Regulator Valve Filter (not shown - underside of #5) | |
| 18. Cover Sealing gasket (not shown - underside of #2) | |

(continued on page 6)

GET TO KNOW YOUR APPLIANCE

HOW YOUR PRESSURE COOKER WORKS:

A pressure cooker is a pot with a special cover that locks securely into place. As the pressure cooker is heated, the dry air is eliminated and the moist, heated air is sealed inside, increasing the pressure within the cooker. When the optimum pressure is reached, internal temperatures in the cooker are raised above the normal boiling point of water, causing foods to cook faster. The higher pressure and temperature speeds cooking and tenderizes meats naturally. Here are some of the key components of the pressure cooker:

The **COVER SEALING GASKET** (18) fits around the inside rim of the **COVER** (2) and forms a pressure-tight seal on the pot.

The **PRESSURE SAFETY VALVE** (6) rises as you begin heating the pressure cooker. As pressure builds, this valve will lock the cover in place. The **PRESSURE SAFETY VALVE** will be in the up position when the cooker is pressurized and you will not be able to open the cover. When the **PRESSURE SAFETY VALVE** is in the down position, the unit is depressurized and safe to open.

The **PRESSURE REGULATOR VALVE CAP** (5) fits onto the **PRESSURE REGULATOR VALVE**. When the proper operating pressure (15 lbs/sq.in.) is reached, the **PRESSURE REGULATOR VALVE CAP** will rock gently and control the pressure inside the cooker. The gentle rocking motion is an indication that the proper cooking pressure is being maintained.

The **SPRING VALVE** (3) works with the **PRESSURE REGULATOR VALVE** (5) to release any excess pressure. If these two valves become blocked, the **FUSIBLE VALVE** (4) will vent and release the excess pressure. The **FUSIBLE VALVE** will let out a hissing sound to alert you that other valves are blocked.

Note: This pressure cooker is compatible with all stovetops, except induction stoves.

HOW TO OPERATE

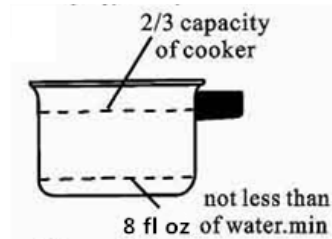
Tips:

1. To help make the cover easier to open and close, a very light application of cooking oil may be applied to the **bottom** of the lugs on the pressure cooker pot. Using a piece of cloth or your fingertips, apply a small amount of oil to the bottom of the lugs, making sure to remove any excess. **Never apply cooking oil to the top of the lugs or to the cover gasket.**
2. You can brown or sear meats and poultry prior to adding liquid for the pressure-cooking process. (Browning helps lock in flavor.) Using the pressure cooker pot, add a small bit of cooking oil to prevent the food from sticking. When browning is finished, add the liquid and other ingredients, and proceed with pressure cooking.
3. Dried vegetables and legumes (beans, whole peas, lentils, etc.) **MUST** be presoaked to avoid foaming during the cooking process. See package details for soaking instructions.
4. When not in use, store your pressure cooker in a dry place with the cover inverted on the body. This will extend the life of the cover gasket.
5. Avoid striking the rim of the pressure cooker pot with metal cooking utensils, as this could cause nicks in the rim and prevent the pressure cooker from forming a good seal.

HOW TO OPERATE

Note:

The amount of food/water put in the cooker can't exceed 2/3 of the cooker's volume, and the minimum can't be less than 8 oz.



USING THE PRESSURE COOKER:

1. Per recipe directions, place your ingredients in the desired pot (9.5 or 5 quart).
2. Always check that the gasket on the cover is in place and in good condition.
3. Look through the pressure regulator valve filter on the inside of the cover (it looks like a salt shaker cover) to make certain that it is clear.

4. Place the cover on the cooker and align the arrow on the cover with the arrow on the lower handle. Turn the upper handle of the cover clockwise to meet the lower handle position. Ensure the spring valve and pressure regulator valve are in the dropped position.

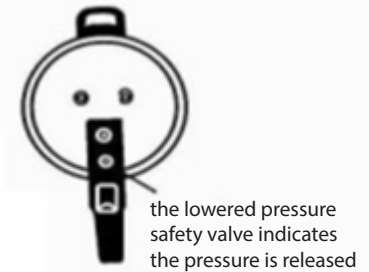


5. Place the pressure regulator valve cap on the pressure regulator valve.
6. When the cover has been closed properly, cooking can begin. Some steam will escape from the pressure safety valve, but this is normal. As the pressure builds up, the pressure safety valve will rise up and remain in this position (locking the cover).

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HOW TO OPERATE

7. To reduce the pressure when cooking is complete, turn off the heat (or very carefully, using oven mitts, remove the pot from the heat). The pressure is completely reduced when the pressure safety valve lowers. To speed this process (some recipes may request pressure is reduced quickly), use a long-handled, wooden spoon to gently lift the pressure regulator valve cap. **KEEP CLEAR OF THE RELEASING STEAM!**



WARNING: IF THE PRESSURE SAFETY VALVE REMAINS IN THE RAISED POSITION, THERE MAY STILL BE PRESSURE INSIDE THE PRESSURE COOKER. **DO NOT ATTEMPT TO OPEN! CONTINUE TO COOL UNTIL IT DROPS.**

8. After the pressure has been completely reduced, using an oven mitt, remove the pressure regulator valve cap. **ALWAYS REMOVE THE PRESSURE REGULATOR VALVE CAP BEFORE OPENING THE COVER.**
9. When all the steam has escaped, and the pressure safety valve lowers, the safety lock should be pushed forward as per the arrow on the lock. Open the cover in a counter clockwise direction. If you are unable to open the cover, it means that there is still some pressure inside the cooker. **Do not try to force it open.** Using a long-handled, wooden spoon, gently lift the pressure regulator valve cap to release the remaining pressure.

HOW TO OPERATE

USING THE BASKET: (for deep frying French fries, chicken wings, etc.).

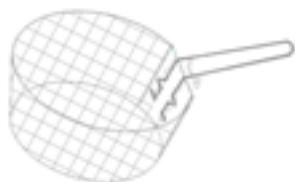
DO NOT USE THE PRESSURE COOKER COVER WHEN USING THE BASKET FOR DEEP FRYING. USE THE GLASS LID ONLY.

Note: We strongly recommend using an oil thermometer to monitor the temperature of the oil while deep frying.

1. Using the 5 quart pot, fill it approximately half full (**DO NOT OVERFILL!**) with cooking oil appropriate for deep frying (peanut, vegetable, canola, corn, etc.)

2. Attach the handle to the basket.

3. Add your food to the basket.



4. When the oil has reached the desired temperature, lower your food into the hot oil. Cover with the glass lid to prevent splatter.

5. Cook per recipe instructions. When your food is done, use an oven mitt to carefully remove the basket. Drain your food on paper towels.

USING THE STEAM TRAY: (for steaming vegetables, chicken etc.)

1. Using either pot, fill it with approximately 1 inch of water.

2. Place the steam tray upside down (upside down from the picture on page 5) in the pot.

3. Add desired food on top of tray and cover the pot with the glass lid.

4. Cook per recipe instructions.

5. When your food is done, use an oven mitt and tongs, or a long-handled spoon, to remove the steamed food.

CLEANING & CARE

1. Always allow the pressure cooker to cool completely before cleaning.

2. DO NOT use harsh, abrasive cleaners, or scouring pads, to clean any part of the pressure cooker.

3. You can clear any debris from the spring valve by removing the nut on the inside of the cover. Ensure the valve is free of obstruction and reassemble.

4. Remove the pressure regulator valve filter (it looks like the top of a salt shaker) from the inside of the cover. Wash, dry and replace.

5. Remove the gasket from the cover and wash and dry gently. Replace carefully.

6. The steam tray and basket are dishwasher safe. Hand wash all other components and dry completely before reassembling.

RECIPES

Lemon Chicken

1/4 c. plus 2 T. olive oil salt and pepper
1/4 c. lemon juice 3-4 lbs. chicken, cut into pieces
2 t. dried oregano 1/2 c. chicken stock

1. In a small bowl, mix together 1/4 c. oil, lemon juice, oregano, salt and pepper.
2. Pour over the chicken and marinate for several hours, or overnight.
3. Remove the chicken from the marinade. Reserve the marinade.
4. Heat the remaining 2 T. oil in the pressure cooker (use either pot) and brown the chicken pieces on all sides. Set chicken aside on a platter. Pour off the fat. Add the reserved marinade and the chicken stock to the pressure cooker.
5. Lock the cover and bring to pressure. Cook for 8-10 minutes. Allow pressure to drop naturally and remove the cover.

Asparagus

10 - 20 asparagus spears, trimmed
1 c. water

1. Add water to the cooker.
2. Bundle the asparagus spears together with cooking string or a piece of folded aluminum foil. Place the bundle on top of the steamer tray (use either pot).
3. Lock the cover and bring to pressure. Cook for 2 minutes. Quickly release the pressure. Remove the cover.

RECIPES

Pressure Cooker Pulled Pork

1 T. paprika 1 T. salt
2 t. garlic powder 2-4 lbs. boneless pork shoulder
2 t. dry mustard 2 c. water
1/2 T. brown sugar

1. Mix seasonings together in a small bowl. Rub onto meat.
2. Add water to pressure cooker. Cut meat into 2-inch cubes and place on steam tray in pressure cooker (use either pot).
3. Lock cover in place. Bring to pressure, then reduce the heat while still maintaining pressure.
4. Cook for 45 minutes; then quickly release pressure. Remove the cover. Place meat on a platter and shred with two forks. Serve on buns.

New Potatoes

5-10 small new potatoes, washed, unpeeled
1 c. water

1. Add the water to the cooker.
2. Poke each potato a couple times with a fork and put in the cooker on the steam tray (use either pot).
3. Lock the cover and bring to pressure. Cook for 3-5 minutes. Quickly release the pressure. Remove the cover.
4. Season with salt & pepper, fresh parsley or dill.

RECIPES

Tip: When using a wet batter for deep frying, keep the food from sticking to the basket by lowering the empty basket into the oil first. Add battered food slowly to the oil with a slotted spoon or tongs.

Beer Batter

2 c. beer
2 c. flour
1 t. baking powder

1. Mix all ingredients.
2. Let the batter rest for 3 hours (it will thicken).
3. Use to coat cut-up vegetables, cheese, mushrooms, etc.

Egg Batter

2 egg yolks
1 ½ t. vegetable oil
1 c. milk

¾ c. flour
½ t. salt

1. Mix all ingredients.
2. Use to coat cut-up vegetables, cheese, mushrooms, etc.

RECIPES

Deep Fried Mushrooms with Sour Cream Dipping Sauce

Mushrooms:

2 lbs. fresh mushrooms, cleaned
pre-mixed beer or egg batter

1. Heat oil to 375 degrees F.
2. Dip mushrooms into batter; coat well.
3. Fry mushrooms in small batches until crispy and brown (4-8 minutes).
4. Drain on paper towels to remove excess oil.

Sauce:

2 c. sour cream
1 tsp. lemon juice

¼ c. prepared horseradish
salt to taste

Mix all ingredients together and serve.

NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

WARRANTY


Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner.
Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.
THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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