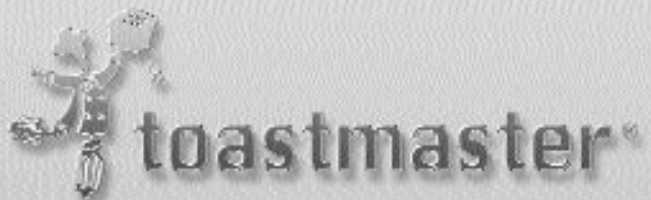


# 4 Quart Electric Pressure Cooker

USE AND CARE GUIDE

Model TPC4000





# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- ◆ Read all instructions before using appliance.
- ◆ Do not touch hot surfaces. Use handles or knobs.
- ◆ To protect against fire, electrical shock, and injury to persons, do not immerse Cord, Plug or Pressure Cooker Housing in water or other liquid.
- ◆ Close supervision is necessary when any appliance is used near children. This appliance is not for use by children.
- ◆ Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- ◆ Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service.
- ◆ The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- ◆ Do not use outdoors.
- ◆ Do not let cord hang over edge of table or counter, or touch hot surfaces.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ To disconnect, turn the Variable Temperature/Pressure Control to WARMING and remove the plug from the wall outlet.
- ◆ Do not use appliance for other than intended use.
- ◆ Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- ◆ A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- ◆ Do not attempt to dislodge food when the appliance is plugged in.



- ◆ Do not fill the unit above the MAX Fill Line. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. See Important Safety Information Section in this Use and Care Guide.
- ◆ Do not cook foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti. These foods tend to foam, froth and sputter, and may block the Steam Vent Tube.
- ◆ **CAUTION: To reduce the risk of electric shock, cook only in the Pressure Cooker Pan.**

## SAVE THESE INSTRUCTIONS

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

# Additional Important Safeguards

**CAUTION: THIS APPLIANCE GENERATES HEAT AND ESCAPING STEAM DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, FIRES OR OTHER DAMAGE TO PERSONS OR PROPERTY.**

**WARNING: DO NOT IMMERSE THE PRESSURE COOKER PAN IN WATER OR ANY OTHER LIQUID.**

- ◆ All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- ◆ Keep hands and face away from Pressure Regulator Valve.
- ◆ Use extreme caution when removing the Lid after cooking. Serious burns can result from steam inside.
- ◆ Never remove the Lid while the unit is in operation.
- ◆ Do not cover the Pressure Regulator Valve, Safety Valves, or Pressure Lift Pin with anything as an explosion may occur.
- ◆ Do not touch the Pressure Cooker Pan, any removable parts, or heating parts during or immediately after using. Use Cool Touch Handles. Let the unit cool completely first.
- ◆ Clean all parts thoroughly after each use.
- ◆ **DO NOT ATTEMPT TO COOL OR RELEASE PRESSURE USING WATER.**
- ◆ **CAUTION:** When the Pressure Lift Pin is in the UP position, turn the Pressure Regulator Valve to the STEAM RELEASE position to release steam in a short bursts. Do not turn to any other position. Failure to follow these instructions may cause hot liquid to be ejected.



## 3-Prong Grounded Type Plug

This appliance is equipped with a grounded type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the Grounding Pin part of the 3-prong plug.

## Short Cord Instructions

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

The extension cord should be a grounding-type 3-wire cord.

## Electric Power

If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit.

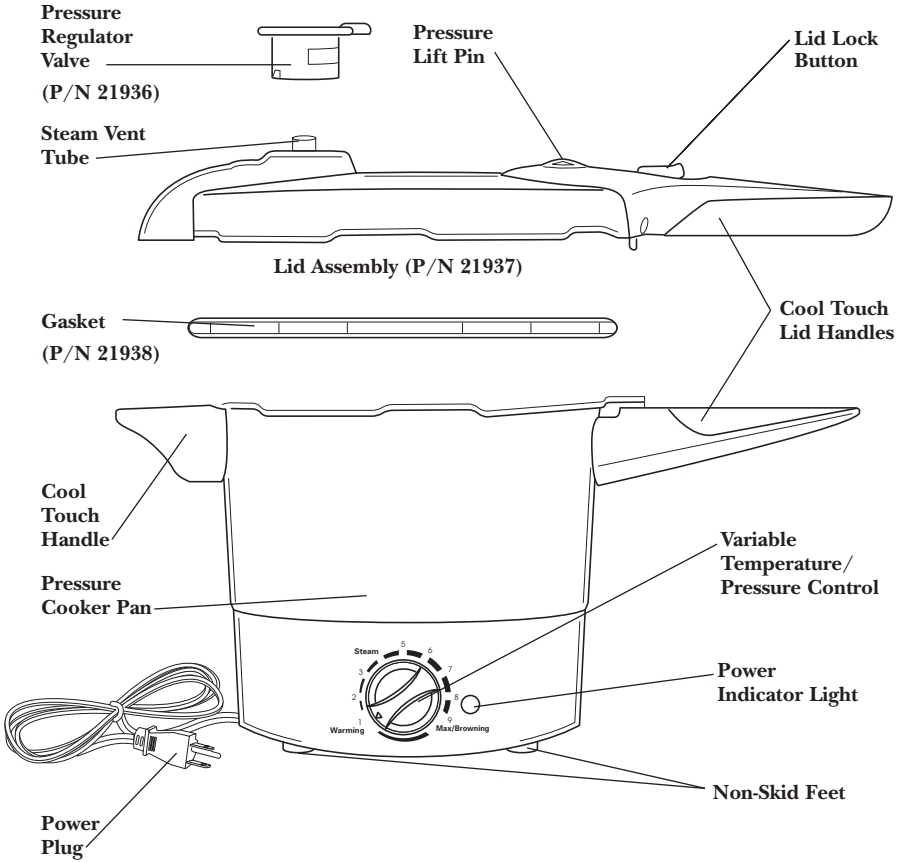
## Plasticizer Warning

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the counter top or table top.

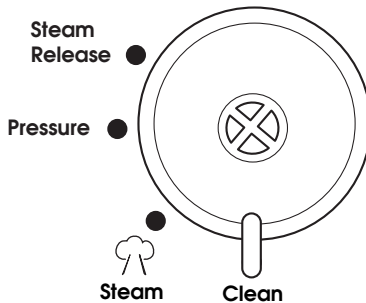
**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# Product Diagram

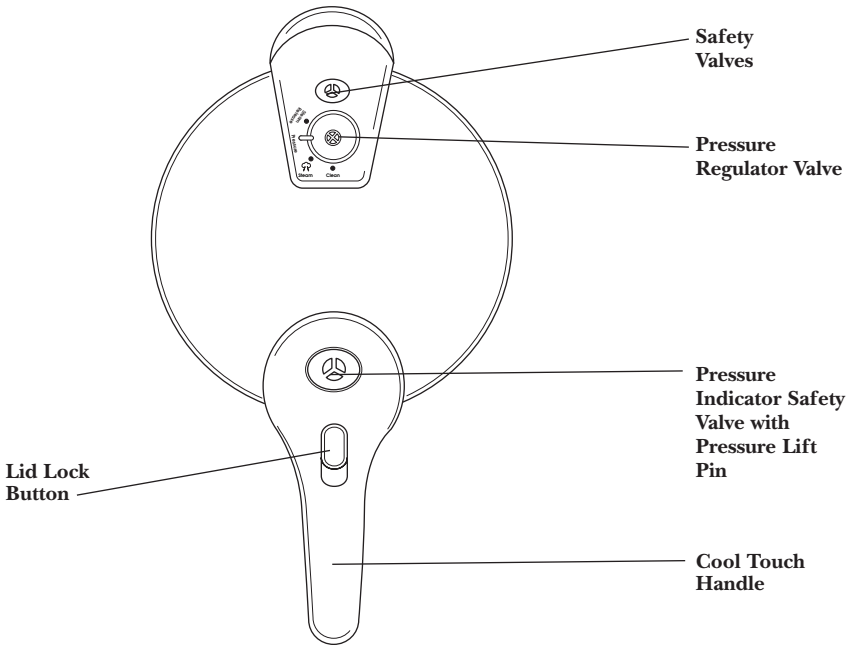
**NOTE:** Product may vary slightly from illustrations.



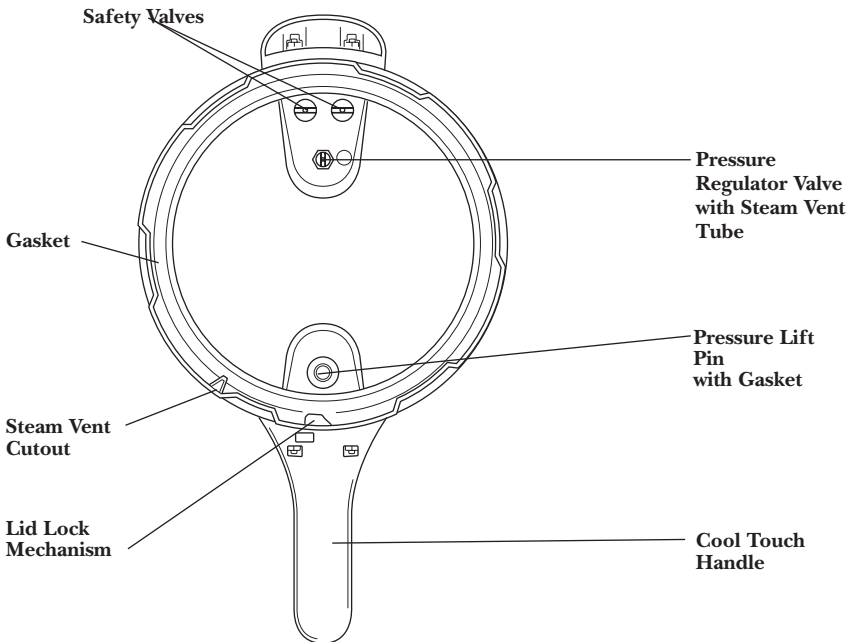
## Pressure Regulator Valve



## Lid Top View



## Lid Bottom View





# Before Using Your Pressure Cooker For The First Time

**CAUTION: To protect against electric shock, do not immerse the Pressure Cooker Pan or allow cord to come into contact with water or other liquids.**

1. Hand wash the Lid and Gasket of the Pressure Cooker thoroughly with liquid dishwashing soap. Rinse and towel dry thoroughly.
2. Use a damp paper towel to clean the non-stick interior of the Pressure Cooker Pan. Towel dry.

**WARNING: DO NOT IMMERSE THE PRESSURE COOKER PAN IN WATER OR ANY OTHER LIQUID.**

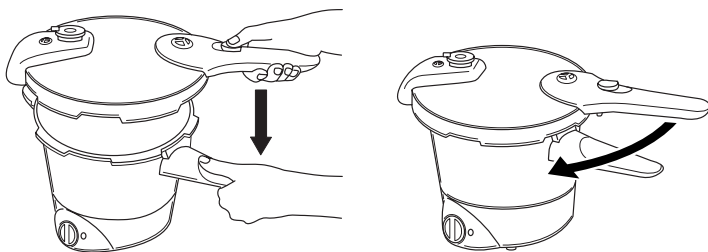
3. Read the Use and Care Guide carefully and completely before using the Pressure Cooker to become familiar with the parts and features.
4. Follow directions for Pressure Cooking, filling the Pressure Cooker Pan up to the MAX Fill Line with water. Pressure cook for 15 minutes at MAX/BROWNING pressure. This will ensure correct fitting of the Gasket.
5. Turn the Variable Temperature/Pressure Control to WARMING and remove the plug from the wall outlet to release the pressure naturally. When the Pressure Lift Pin drops and all pressure is released, open the Lid. Carefully pour out the water and allow to cool. Dry all parts. The Pressure Cooker is now ready to use.



# For Your Safety

## Locking Lid with Easy-Grip Handle

The large, easy-to-handle Lid Lock Button effortlessly locks or unlocks the Pressure Cooker Lid. To close, place the Lid onto the top of the Pressure Cooker Pan so that the Lid Handle is slightly to the right of the Pressure Cooker Pan Handle. Turn the Lid Handle clockwise until the two Handles are together and facing you. The Lid Lock Button locks the Lid in place. Make sure the Lid falls below the rim of the Pressure Cooker Pan and is securely attached onto the Pan.



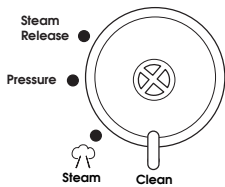
To remove the Pressure Cooker Lid, pressure must be released before opening. When pressure is completely reduced, slide the Lid Lock Button towards you, twist the Lid counter-clockwise until the Lid can be removed easily. Always tilt the Lid away from you to avoid the steam. (See Operating Instructions Section in this Use and Care Guide.)

## Gasket

The Gasket provides a tight seal for your Pressure Cooker. Never use the Lid without making sure that the Gasket is properly positioned. Do not use the Lid if the Gasket appears to be cracked, worn or torn. In this case, you must replace the Gasket. You can prolong the life of your Gasket by lightly coating it with a small amount of vegetable oil after each use.

**For your safety**, we have incorporated into your Pressure Cooker Lid, 4 Safety Pressure Release Valves:

- ◆ Pressure Regulator Valve with Steam Vent Tube
- ◆ Pressure Indicator Safety Valve with Pressure Lift Pin and Gasket
- ◆ 2 Safety Valves



## Pressure Regulator Valve with Steam Vent Tube

This Valve serves as a manual pressure regulator. By adjusting this Lever you will be able to switch from **PRESSURE** to **STEAM** to **CLEAN** or from **PRESSURE** to **STEAM RELEASE** to release pressure in short bursts. This Pressure Regulator Valve has been factory calibrated to release steam from your Pressure Cooker when it reaches its factory determined maximum pressure capacity (15 psi).

Remove the Pressure Regulator Valve and rinse under lukewarm water for easy cleaning. (See Important Safety Information section of this Use and Care Guide for removal instructions.) If this Valve is worn it **MUST** be replaced.

**CAUTION: Never disassemble Pressure Regulator Valve or clean the Steam Vent Tube when Pressure Cooker is in use.**



## Pressure Indicator Safety Valve with Pressure Lift Pin

This visual safety device indicates if the Pressure Cooker Pan is under pressure or if all pressure has been released from the inside of the Pan. When the Pressure Lift Pin is in the **UP** position, you will know the Pressure Cooker Pan is pressurized. In this position you will not be able to remove the Pressure Cooker Lid. It also acts a Pressure Relief Valve, exhausting excess pressure. The Pressure Lift Pin Gasket should fit snugly around the Pin.

If the Pressure Lift Pin is clogged or unclean, it may not function properly. If the Pressure Lift Pin does not drop when expected, gently slide the Lid Lock Button towards you to see if the Pressure Lift Pin drops. If it still does not drop, wait until all steam has been released.

If this Valve becomes clogged it can easily be cleaned by gently removing excess food particles from the Valve located on the underside of the Pressure Cooker Lid. (See Important Safety Information section of this Use and Care Guide.)



## Safety Valves

When pressure builds, excess steam or pressure may begin to escape through these automatic Valves. This is normal and so is the audible hissing sound coming from these Valves.

If these Valves become clogged, they can easily be cleaned by gently removing excess food particles from the Valves located on the underside of the Pressure Cooker Lid. (See Important Safety Information section of this Use and Care Guide.)

**Safety Steam Vent:** In case of a high-pressure build-up, steam will be released through the Safety Vent Cutout located in the rim of the Pressure Cooker Lid.



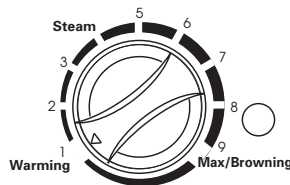
# Features

## Variable Temperature/Pressure Control

Your Pressure Cooker has variable temperature control that cycles on and off to maintain the temperature. Adjust the setting as necessary.

### Warming

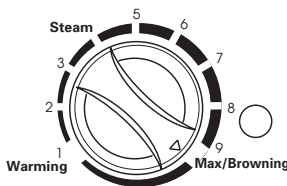
This Function reheats or keeps cooked food warm. WARMING can either be used on its own or after pressure cooking to keep food warm.



1. Position the electrical cord in the slot located on the bottom of the Pressure Cooker.
2. Place or leave cooked food in Pressure Cooker Pan.
3. Turn the Variable Temperature/Pressure Control to WARMING. Plug the unit into a 120V AC wall outlet. The POWER Indicator Light will illuminate.
4. If you would like to keep food warm after steaming or pressure cooking, after cooking is completed and pressure has been released, simply turn the Variable Temperature/Pressure Control to WARMING, 1, 2, or 3. Stir frequently.
5. When finished, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.

### Browning

Braised foods always taste better when browned before cooking in liquid. The Toastmaster® Electric Pressure Cooker has a built-in browning cycle.



1. Position the electrical cord in the slot located on the bottom of the Pressure Cooker.
2. For best results, food should be patted dry with paper towels and cut into small, uniform pieces. Brown or sauté food using a small amount of oil in small batches.
3. Add the appropriate amount of oil as called for in the recipe to the Pressure Cooker Pan. With the Lid off, plug the unit into a 120V AC wall outlet. The POWER Indicator Light will illuminate. Turn the Variable Temperature/Pressure Control to MAX/BROWNING, 7, 8, or 9.
4. After approximately 5 minutes of preheating, add food and begin browning without the Lid.

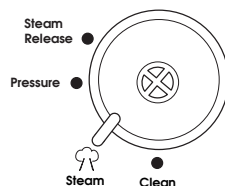
**WARNING: Do not leave the Pressure Cooker unattended while browning foods.**

- When desired browning is complete, either remove browned food and continue with the recipe, or add recipe ingredients to the Pressure Cooker Pan and begin pressure cooking according to recipe instructions.
- When finished, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.

## Steaming

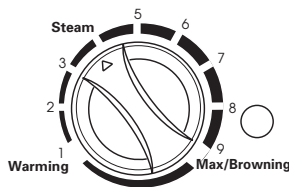
This Function quickly brings cooking liquid to a boil for steaming fresh vegetables or rice. Times will be similar to cooking the same food on top of the stove in a sauce pan.

- Position the electrical cord in the slot located on the bottom of the Pressure Cooker.
- To steam food, place food in the bottom of the Pressure Cooker Pan or you may use a small heat-resistant steaming rack or basket (not included) in the bottom of the Pressure Cooker Pan. Add at least 1 cup of water when cooking up to 30 minutes. Do not fill the Pressure Cooking Pan past the MAX Fill Line, 2/3 full.
- Add the Lid and lock it into place onto the Pressure Cooker Pan following the instructions in the For Your Safety section of this Use and Care Guide.
- On the top of the Lid, turn the Pressure Regulator Valve to STEAM.
- Turn the Variable Temperature/Pressure Control to WARMING. Plug the unit into a 120V AC wall outlet. The POWER Indicator Light will illuminate.



**NOTE: The Lid can be removed while STEAMING to check the food for doneness, but you must wait for the Pressure Lift Pin drops.**

- Turn the Variable Temperature/Pressure Control to STEAM, 3 - 5 (see illustration). The Pressure Lift Pin may raise and lower during cooking as the unit cycles on and off to maintain the temperature.
- When steaming is completed, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.
- Wait until the Pressure Lift Pin drops and remove the Lid.



**WARNING: Use caution when lifting Locking Lid. Escaping steam can scald you, and the Lid will be hot.**



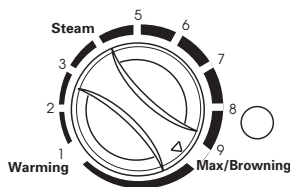
# Pressure Cooking

## Operating Instructions

1. Position the electrical cord in the slot located on the bottom of the Pressure Cooker.

2. Prepare food according to recipe or chart.

If recipe calls for sautéing vegetables or browning meat, add oil to the Pressure Cooker Pan and turn the Variable Temperature Pressure Control to MAX/BROWNING, 7, 8, or 9. The Toastmaster® Pressure Cooker has a



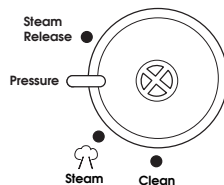
Browning Feature that allows you to sauté or brown foods in the Pressure Cooking Pan before cooking under pressure. (Follow the procedures described in the Features: Browning section of this Use and Care Guide.)

3. Follow recipe or chart directions; remove the browned food and/or add the the other ingredients. Always use 1-3 cups of water, broth, wine, fruit or vegetable juice, or other liquid for pressure cooking. Do not use milk, milk products, or cream sauces, as they tend to scorch easily. Make sure the rim of the Pan is clean and dry. Never beat a spoon or other utensil on the rim of the Pressure Cooker Pan. Any dent or mar in the rim may prevent a good seal from forming and prevent the Pressure Cooker from pressurizing properly.

4. Place the clean Gasket in position inside the Pressure Cooker Lid, make sure it is under Lid Lock Mechanism and the Steam Vent inside the rim of the Lid.

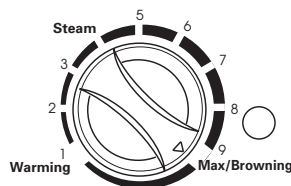
5. Place Lid onto the top of the Pressure Cooker Pan so that the Lid Handle is slightly to the right of the Pressure Cooker Pan Handle. Turn the Lid Handle clockwise until the two Handles are together and facing you. The Lid Lock Button locks the Lid in place. Make sure the Lid is properly seated on the rim of the Pressure Cooker Pan and is securely attached onto the Pan.

6. Turn the Pressure Regulator Valve on top of the Lid to PRESSURE.



7. Turn the Variable Temperature/Pressure Control to WARMING.
8. Plug the unit into a 120V AC wall outlet. The POWER Indicator Light will illuminate.
9. Turn the Variable Temperature/Pressure Control to MAX/BROWNING.

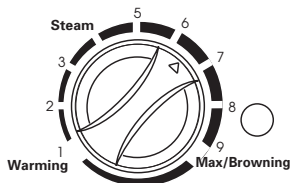
**CAUTION: Never leave your Pressure Cooker unattended at a high heat setting.**



10. As soon as the pressure starts to build, however slight, the Pressure Lift Pin will jiggle until it reaches full pressure and locks the Lid onto the Pressure Cooker Pan. Do not try to remove the Lid until the pressure has been safely released. Wait for a gentle steady flow of steam to be released from the Pressure Regulator Valve accompanied by a loud hiss: the Pressure Cooker is now at full pressure.
11. Begin timing once the high pressure is reached. Follow the recipe or Cooking Guide, allow food to cook for time specified.

**NOTE: The amount of food being cooked will determine how long it takes to bring the Pressure Cooker up to full pressure.**

12. Quickly turn the Variable Temperature/Pressure Control to 6 - 7 (see illustration) until you hear a constant hissing sound that will fluctuate as the pressure changes. Experience will teach you what setting on your Pressure Cooker to use to maintain the proper pressure.



**IMPORTANT: If the heat is too high, there is a constant very loud hissing. You MUST turn the heat down. Too much heat can result in excessive loss of cooking liquid.**

13. When the food has cooked under proper pressure for the required length of time, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.
14. Release pressure using either the Natural Steam Release or Quick Steam Release method, following the procedures described in the Steam Release methods section of this Use and Care Guide.

**NOTE: Cooking times listed in this book are only guidelines. Personal preferences vary; adjust cooking times accordingly.**

**CAUTION: Always use the Cool Touch Handles to move the Pressure Cooker Pan.**



15. Wait until the pressure has totally been released from the Pressure Regulator Valve and the Pressure Lift Pin has dropped.

**CAUTION: The Pressure Lift Pin will be UP when the Pressure Cooker is under pressure. When the pressure is released, the Pressure Lift Pin will drop DOWN. NEVER attempt to open the Lid while the Pressure Lift Pin is in the UP position.**

**CAUTION: Escaping steam can scald you, and the Lid will be hot. Release steam where it will not cause damage to cabinets or kitchen equipment/accessories.**

16. To remove the Pressure Cooker Lid, pressure must be released before opening. When pressure is completely reduced, slide the Lid Lock Button towards you, twist the Lid counter-clockwise until the Lid can be removed easily. Always tilt the Lid away from you to avoid the steam.

**CAUTION: Never force the Pressure Cooker Lid open. The Safety Lock will not release if any steam pressure remains in the Pressure Cooker. If the Lid is difficult to remove, allow the Pressure Cooker more time to cool down until the pressure is fully reduced.**

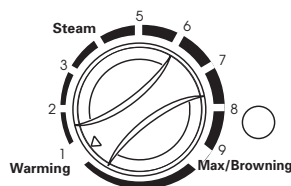
**CAUTION: Proper care must be taken with hot cookware. Be careful not to come in contact with hot Pressure Cooker Pan, Lid and accessories. Use protective mitts or gloves to move hot Pan. When opening a hot Pan, use special caution. Escaping steam is hot and can cause burns.**



# Steam Release Methods

## Natural Steam Release Method

1. After pressure cooking, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.
2. Allow the Pressure Cooker to cool slowly at room temperature. Depending on the amount and type of food, this will take 5 to 10 minutes. Wait until the pressure has totally been released from the Pressure Regulator Valve and the Pressure Lift Pin has dropped.
3. To remove the Pressure Cooker Lid, slide the Lid Lock Button towards you, twist the Lid counter-clockwise until the Lid can be removed easily. Always tilt the Lid away from you to avoid the steam.



**CAUTION: Never force the Pressure Cooker Lid open. The Safety Lock will not release Lid if any steam pressure remains in the Pressure Cooker. If the Lid is difficult to open, allow the Pressure Cooker more time to cool down until the pressure is fully reduced.**

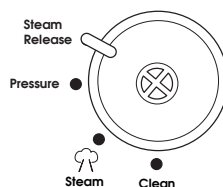
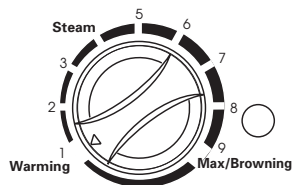
**CAUTION: Proper care must be taken with hot cookware. Be careful not to come in contact with hot Pressure Cooker Pan, Lid and accessories. Use protective mitts or gloves to move hot Pan. When opening a hot Pan, use special caution. Escaping steam is hot and can cause burns.**

**WARNING: The Pressure Cooker Pan and Lid remain very hot after cooking.**



# Quick Steam Release Method

1. After pressure cooking, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.
2. You can release pressure quickly, without waiting for the steam to dissipate, or the Pressure Cooker to cool down by using the Pressure Cooker's STEAM RELEASE feature. Wearing oven mitts, press the Pressure Regulator Valve in and rotate clockwise to the STEAM RELEASE position. To stop the release of steam, rotate back to the PRESSURE position.



**CAUTION: To avoid scalding, release steam in short bursts by pushing the Pressure Regulator Valve momentarily.**

**CAUTION: When using this feature, only release the steam IN SHORT BURSTS until the pressure is reduced, as hot liquid may be ejected.**

**CAUTION: Keep hands and face away from the Pressure Regulator Valve and Steam Vent Tube as hot steam will be released.**

**Use oven mitts.**

**CAUTION: The Pressure Regulator Valve may be hot. Use an oven mitt or kitchen towel to protect your hand. Handle with care.**

**Never run water over or immerse the Pressure Cooker in water to release pressure.**

**CAUTION: Escaping steam can scald you, and the Lid will be hot. Release steam where it will not cause damage to cabinets or kitchen equipment/accessories. Keep face away from the Pressure Regulator Valve when releasing steam.**

**WARNING: DO NOT GO PAST THE STEAM position to the CLEAN position.**

**CAUTION: Do not use the Quick Steam Release Method for foods containing a lot of liquid. There could be an overflow.**

3. Use this method for some pressure cooking such as fruits, soft vegetables and frozen vegetables.
4. It will take 2 to 5 minutes for pressure to go down completely. Wait for the steam to stop coming out of the Pressure Regulator Valve's Steam Vent Tube. Then wait for the Pressure Lift Pin to drop down before opening the Lid, following the procedures described in the Pressure Cooking Operating Instructions section of this Use and Care Guide.

# Important Safety Information

For best results, always check that the Pressure Regulator Valve, Pressure Indicator Valve, Gasket and Lid Lock Button are in good working order and that there are no foreign particles blocking the Steam Vent Tube, Pressure Lift Pin, Safety Valves or Steam Vent.

**To expose the Steam Vent Tube,** the Pressure Regulator Valve must be removed.

1. Press down and turn the Pressure Regulator Valve counter-clockwise to the CLEAN Position until it stops. Lift up on the Pressure Regulator to remove easily.

Hold the Lid up to the light. You should be able to see light through the Steam Vent Tube.

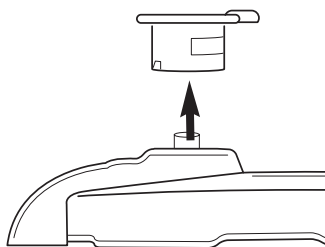
2. If you cannot see light, the Steam Vent Tube is blocked. Insert the Cleaning Brush into the Steam Vent tube and gently move it in and out until you are sure the Tube is clear.

3. Replace the Pressure Regulator Valve. Line the notches on the bottom of the Pressure Regulator with the grooves in the Lid. Press down and rotate the Regulator clockwise until it is in position.

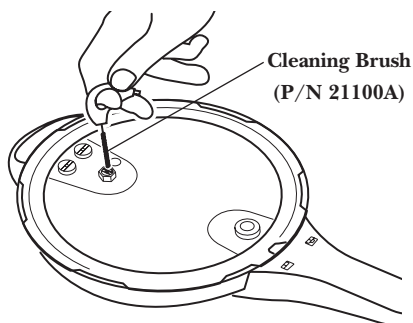
**CAUTION: Never disassemble Pressure Regulator or clean the Steam Vent Tube when Pressure Cooker is in use.**

All Pressure Release Valve Systems are produced with the utmost quality and standards.

Turn Pressure Regulator Valve to CLEAN position



Lift Pressure Regulator Valve for easy removal



Clean Pressure Regulator Valve using the Cleaning Brush.



**MAXimum Fill Line:** The line inside the Pressure Cooker Pan indicates the Pressure Cooker is  $\frac{2}{3}$  full.

For most foods, it is safe to fill the Pressure Cooker Pan  $\frac{2}{3}$  full. When cooking foods that expand, such as rice, dry beans and legumes or recipes containing these foods, do not fill the Pressure Cooker Pan more than  $\frac{1}{2}$  full. Fill only  $\frac{1}{2}$  full when cooking stocks or soups.

**CAUTION: NEVER fill the Pressure Cooker Pan with food or liquid beyond the  $\frac{2}{3}$  MAX Fill Line. Overfilling the Pressure Cooker with food may result in preventing the steam from being released through the Pressure Lift Pin and Pressure Regulator Valve. Do not let any portion of food extend above the MAX Fill Line.**

# User Maintenance Instructions

This appliance contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

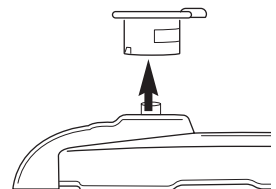
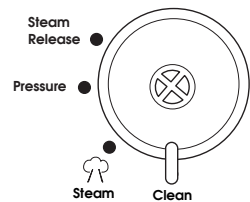
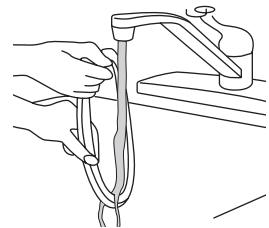
Always remember to unplug the unit from the wall outlet when not in use and before cleaning.

## Cleaning and Storage Instructions

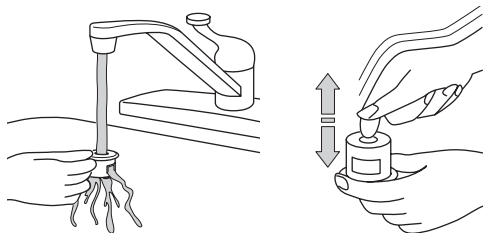
Before using for the first time and after each use, wash all Pressure Cooker parts by hand. Always unplug unit and allow to cool completely before cleaning.

1. Remove the Gasket from the Lid. Wash Gasket thoroughly in hot, soapy water. Rinse and dry thoroughly. Apply a thin coating of vegetable oil to the Gasket after each use. This will extend the life of the Gasket. Slip the Gasket back in place on the inside of the Lid.
2. The Gasket that fits inside the Lid may become worn after many uses. If it becomes torn, cracked, cut or visibly damaged, **DO NOT USE THE PRESSURE COOKER**. Call Consumer Service at 800-947-3744 to order a new Gasket. If the Pressure Indicator Valve Gasket becomes damaged, the Lid must be sent in for repair or replacement.
3. Clean around the openings of the Pressure Lift Pin and Lift Pin Gasket with warm soapy water to keep it free of grease or food particles that could keep it from operating properly. Rinse and dry thoroughly.
4. To expose the Steam Vent Tube, the Pressure Regulator must be removed. Press down and turn the Pressure Regulator counter-clockwise to the CLEAN position, until it stops. Lift up on the Pressure Regulator and remove.

Hold the Pressure Cooker Lid up to the light to make sure the Steam Vent Tube is clear. If the Steam Vent Tube is blocked, carefully insert the Cleaning Brush into the Steam Vent Tube and run it gently in and out to clear any obstructions. Wash again with soapy water, rinse and dry thoroughly. (See Important Safety Information.)



6. Wash the Pressure Regulator under running water.
7. Check spring-loaded part before replacing.



8. Align the Pressure Regulator at the CLEAN position, press down and turn clockwise to secure the Pressure Regulator in place for storage.
9. When the unit has cooled after cooking, remove food residue with a paper towel, then wipe with hot, sudsy sponge and rinse. Dry with a soft cloth or paper towel. Never use harsh chemical detergents, scouring pads or powders on any of the parts or components of this Pressure Cooker.

**WARNING: DO NOT IMMERSE THE PRESSURE COOKER PAN IN WATER OR ANY OTHER LIQUID.**

**NOTE: Do not place the Pressure Cooker Lid, Pressure Regulator Valve parts, Gasket or Pressure Cooker Pan in the dishwasher.**

10. Store the Pressure Cooker with the Pressure Cooker Lid off or upside-down on the Pan. Do not store the Pressure Cooker with the Pressure Cooker Lid and Gasket closed tightly on the Pan.
11. For increased safety and best results, the Gasket and Pressure Lift Pin Gasket should be replaced every 12 months. For ordering information, call Consumer Service at 1-800-947-3744.

# Suggested Cooking Times

The following cooking times are provided as a guide to be used when cooking in the Toastmaster® Electric Pressure Cooker. Cooking times can vary depending on the quality and the individual piece sizes of the food being cooked; maximum and minimum cooking times are given in some instances. Cooking time for vegetables will vary depending on size, freshness, and variety of vegetables.

When uncertain how long to cook something, always start with the shortest cooking time because you can always continue cooking for additional time until the desired texture is reached.

All cooking times listed begin once full pressure is reached.

Use your own heat-resistant steaming basket in the bottom of the Pressure Cooker Pan to hold food while pressure cooking or steaming.

## Foods that should not be cooked under pressure are:

Applesauce, cranberries, rhubarb, macaroni, spaghetti or other pasta, dried soup mixes, oatmeal or other cereals, grains, pearl barley, split peas or any dried beans, peas or rice not listed on the Cooking Charts. These foods tend to expand, foam, or froth and may block the Pressure Lift Pin and Pressure Regulator Valve's Steam Vent Tube.

**NOTE: The USDA recommends that ground turkey and chicken be cooked to an internal temperature of 165°F and ground beef, veal, lamb and pork be cooked to an internal temperature 160°F. Meats such as beef and lamb, etc. should be cooked to an internal temperature of at least 145°F. Pork should be cooked to an internal temperature of at least 160°F and poultry products should be cooked to an internal temperature of 170°F-180°F to be sure any harmful bacteria has been killed. When re-heating meat/poultry products, they should also be cooked to an internal temperature of 165°F.**



## MEAT & POULTRY

### HIGH PRESSURE COOKING TIMES

#### NATURAL STEAM RELEASE

Meat & Poultry	Cooking Time	Cooking Liquid
Beef/Veal/Pork chuck, pot, rump roast or brisket, 2 to 4 lbs., 1-1/2 to 2 in. thick	50 to 60 min.	2 cups
Beef/Veal/Pork chuck, pot, rump roast or brisket, 2 to 4 lbs., 2 to 3 in. thick	70 to 80 min.	2-1/2 cups
Beef, corned, 2 to 3 lbs.	60 to 70 min.	2-1/2 cups
Beef, round steak, 2 lbs., 1/2 in. thick	25 to 30 min.	2 cups
Beef, stew meat, 1 in. cubes	15 to 20 min.	1-1/2 cups
Meatballs, up to 2 lbs., browned	8 to 10 min.	1 cup
Pork or Beef ribs, 2 to 3 lbs.	25 to 35 min.	2 cups
Chicken, whole, 3 to 4 lbs.	25 to 35 min.	2 cups
Chicken, pieces, 2 to 3 lbs.	12 to 15 min.	1 cup
Cornish Hens, 2	25 to 30 min.	2 cups

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- ◆ Do not pressure cook meat that is more than 3 in. thick.  
It will not cook evenly.



## SHELLFISH & FISH HIGH PRESSURE COOKING TIMES QUICK STEAM RELEASE

Seafood	Cooking Time	Cooking Liquid
Clams, baby	1 to 3 min.	1 cup
Mussels	2 to 5 min.	1 cup
Shrimp, medium	1/2 to 1 min.	1 cup
Fish, whole, 1 to 2 lbs., cleaned	6 to 10 min.	1 cup
Fish, steaks, 1 in. thick	4 to 5 min.	1 cup

## FRESH VEGETABLES HIGH PRESSURE COOKING TIMES QUICK STEAM RELEASE

Fresh Vegetables	Cooking Time	Cooking Liquid
Asparagus, thick whole	4 to 5 min.	1 cup
Asparagus, thin whole	2 to 3 min.	1 cup
Beans, green or wax, whole or piece	9 to 13 min.	1 cup
Beans, lima, shelled	3 to 4 min.	1 cup
Beets, medium, whole	15 to 20 min.	2 cups
Beets, large, halved	18 to 26 min.	2 cups
Beets, 1/4 in. slices	7 to 9 min.	1 cup
Broccoli, florets	2 to 3 min.	1 cup
Broccoli, spears	3 to 4 min.	1 cup
Brussels Sprouts, whole	5 to 6 min.	1 cup



## FRESH VEGETABLES COOKING TIMES

Fresh Vegetables	Cooking Time	Water
Cabbage, red or green, 1/4 in. shreds	2 to 3 min.	1 cup
Cabbage, red or green, quartered	12 to 15 min.	1 cup
Carrots, whole	6 to 8 min.	1 cup
Carrots, 1 in. chunks	4 to 5 min.	1 cup
Carrots, 1/4 in. slices	1 to 2 min.	1 cup
Cauliflower, florets	1 to 2 min.	1 cup
Collard Greens, coarsely chopped	7 to 9 min.	1 cup
Corn, on-the-cob	7 to 9 min.	1 cup
Corn, kernels	2 to 3 min.	1 cup
Eggplant, 1/2 in. chunks	1/2 to 1 min.	1 cup
Escarole, coarsely chopped	1 to 2 min.	1 cup
Okra, small pods	3 to 4 min.	1 cup
Onions, whole 1-1/2 in. diameter	3 to 4 min.	1 cup
Parsnips, 1 in. chunks	4 to 6 min.	1 cup
Peas, shelled	2 to 3 min.	1 cup
Potatoes, new 1-1/2 to 2 in.	7 to 9 min.	1 cup
Potatoes, new 2 to 3 in.	11 to 14 min.	1 cup
Potatoes, 1-1/2 in. chunks	7 to 9 min.	1 cup
Pumpkin, 2 in. chunks	10 to 13 min.	1 cup
Rutabaga, 1 in. chunks	6 to 8 min.	1 cup
Spinach, fresh, coarsely chopped	1 to 2 min.	1 cup
Spinach, fresh, whole leaves	2 to 3 min.	1 cup
Squash, acorn, halved	10 to 12 min.	1 cup
Squash, butternut, 1 in. chunks	6 to 7 min.	1 cup

## FRESH VEGETABLES COOKING TIMES

Fresh Vegetables	Cooking Time	Water
Squash, pattypan, 2 lbs. halved	10 to 11 min.	1-1/2 cups
Squash, spaghetti, 2 lbs. halved	18 to 20 min.	1-1/2 cups
Squash, summer, zucchini or yellow, 1/2 in. slices	2 to 3 min.	1 cup
Sweet Potato, 1/2 in. slices	8 to 10 min.	1 cup
Swiss Chard, coarsely chopped	3 to 4 min.	1 cup
Tomatoes, quartered	2 to 3 min.	1 cup
Turnips, small quartered	4 to 6 min.	1 cup
Turnips, 1-1/2 in. chunks	4 to 6 min.	1 cup

## FROZEN VEGETABLES HIGH PRESSURE COOKING TIMES QUICK STEAM RELEASE

Frozen Vegetables	Cooking Time	Water
Asparagus	2 min.	1 cup
Beans, green, wax or French cut	1 min.	1 cup
Beans, lima	2 min.	1 cup
Broccoli, chopped, florets, or spears	2 min.	1 cup
Brussels Sprouts	2 min.	1 cup
Cauliflower, florets	1 min.	1 cup
Corn, kernels	1 min.	1 cup
Corn, on the cob	2 to 3 min.	1 cup
Mixed Vegetables	2 min.	1 cup
Peas (not split)	1 min.	1 cup
Peas and Carrots	1 min.	1 cup
Spinach	1 min.	1 cup

- ◆ For the frozen vegetables listed, 1 cup liquid is recommended. If more than 1 cup liquid is used, there may be excess liquid released through the Pressure Regulator Valve as the pressure is released.



## FRESH FRUITS HIGH PRESSURE COOKING TIMES QUICK STEAM RELEASE

Fresh & Dried Fruit	Cooking Time	Water
Apricots, fresh whole or halved	0 to 1 min.*	1 cup
Berries, fresh	0 to 1 min.*	1 cup
Cherries, fresh	0 to 1 min.*	1 cup
Peaches, fresh halved	1 to 2 min.	1 cup
Pears, fresh halved	1 to 2 min.	1 cup
Plums, fresh	2 to 3 min.	1 cup
Prunes (dried plums)	2 to 3 min.	1 cup

\* For fruits that cook for 1 minute or less: As soon as the pressure builds, and the steam begins to hiss, start a timer and cook under pressure for 1 minute or less. Turn the Variable Temperature/Pressure Control to WARMING and unplug the unit.

## DRIED BEANS & LEGUMES HIGH PRESSURE COOKING TIMES NATURAL STEAM RELEASE

Beans & Legumes	Cooking Time	Water* + 1 Tbl. Veg. Oil	Yield Cooked
Adzuki, 1 cup dry	12 to 14 min.	3 cups	2 cups
Black Beans, 1 cup dry	20 to 25 min.	3 cups	2 cups
Black Eyed Peas, 1 cup dry	18 to 20 min.	3 cups	2-1/4 cups
Chickpeas (Garbanzo), 1 cup dry	23 to 25 min.	3 cups	2-1/2 cups
Great Northern, 1 cup dry	11 to 13 min.	3 cups	2-1/4 cups
Kidney Beans, red or white, 1 cup dry	13 to 15 min.	3 cups	2 cups
Lentils, green, brown or red, 2 cups dry	11 to 13 min.	3 cups	4 cups
Navy Beans 1 cup dry	13 to 15 min.	3 cups	2 cups
Pinto Beans, 1 cup dry	12 to 14 min.	3 cups	2-1/4 cups

\*Add one tablespoon of vegetable oil to the water to reduce excess foaming.

- ◆ All beans and dried legumes, with the exception of lentils: Follow package directions to pre-soak overnight or boil for a few minutes, soak and drain. The actual cooking times may vary depending on how old the beans are and personal preference.



# RICE

## HIGH PRESSURE COOKING TIMES

### NATURAL STEAM RELEASE

Rice	Cooking Time	Water* + 1 Tbl. Veg. Oil	Yield Cooked
Rice, basmati, 1 cup dry	6 to 7 min.	1-1/2 cups	3 cups
Rice, white, converted or long grain, 1 cup dry	7 to 8 min.	1-1/2 cups	3 cups
Rice, white, converted or medium grain, 1 cup dry	6 to 7 min.	1-1/2 cups	3 cups
Rice, white, arborio or short grain 1 cup dry	6 to 7 min.	1-1/2 cups	3 cups
Rice, brown, 1 cup dry	18 to 19 min.	2 cups	2-1/4 cups
Rice, wild, 1 cup dry	25 to 27 min.	3 cups	2-1/4 cups
Quinoa, 1 cup dry	6 to 7 min.	1-1/2 cups	3 cups

\*Add one tablespoon of vegetable oil to the water to reduce excess foaming.

- ◆ Actual cooking times may vary depending on how old the grain is and personal preference.
- ◆ Either water or bouillon may be used.
- ◆ A small amount of rice may stick to the bottom of the Pressure Cooker Pan. After removing the cooked rice, fill the Pan immediately with water to soak.

# Helpful Hints

*No steam comes out of the Steam Vent Tube.*

- Solution:**
- ◆ The Pressure Cooker Lid may not be tightly clamped onto the Pan.
  - ◆ Check to make sure that the Gasket is in place under the Steam Vents all the way around the Lid.
  - ◆ Make sure that the Pressure Regulator Valve with Steam Vent Tube, Pressure Indicator Safety Valve with Pressure Lift Pin, or Safety Valves do not have any food clogging the openings.
  - ◆ At least 1 cup of water or other liquid must be used when pressure cooking foods.

*The Pressure Cooker Lid cannot be opened.*

- Solution:**
- ◆ All the pressure that had built up inside the Pressure Cooker during cooking must be let out through the Steam Vent Tube and the Pressure Indicator Safety Valve with Pressure Lift Pin before the Lid can be opened.
  - ◆ Turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off. Wait until the pressure has totally been released from the Pressure Regulator Valve and the Pressure Lift Pin has dropped.

*All the water evaporated from the Pressure Cooker before the food was done.*

- Solution:**
- ◆ The Variable Temperature/Pressure Control may have been set on too high during pressure cooking and the water turned to steam too fast.
  - ◆ Not enough water was placed into the Pressure Cooker at the start of the cooking process.
  - ◆ For pressure cooking, add at least 1 to 2-1/2 cups of liquid to make sure you have enough liquid to cook until done.



***The Pressure Cooker Lid and Pressure Lift Pin Gaskets are stiff.***

- Solution:**
- ◆ Apply a thin coating of vegetable oil to the clean Gaskets after each use to keep them soft and pliable.
  - ◆ When the Gaskets are not soft and pliable or have stretched so that they no longer fit easily into position, it is time to replace them. New Gaskets can be ordered by calling the Consumer Relations Department at 800-947-3744.
  - ◆ It is a good idea to replace both Gaskets every 12 months or more often if the Pressure Cooker is used frequently.

***The food is not done.***

- Solution:**
- ◆ Simply bring the Pressure Cooker back up to pressure after checking to make sure there is adequate liquid in the Pan and continue cooking a few more minutes.

***Adapting other pressure cooker recipes to the Toastmaster® Pressure Cooker.***

- Solution:**
- ◆ Any pressure cooker recipe in which the recipe calls for a PRESSURE setting of up to 15 lbs. of pressure may be used in the Toastmaster® Pressure Cooker.
  - ◆ Do not exceed the MAX Fill line for the food being cooked.



***When should you use a Steaming or Cooking Rack?***

- Solution:** ◆ A steaming or cooking rack will keep the food above the liquid used for pressure cooking.
- ◆ But if you want the foods to pick up more flavor from the liquid, do not use a Steaming or Cooking Rack.

***What should you do if froth comes out of the Steam Vent Tube when pressure is being released?***

- Solution:** ◆ After pressure cooking, turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off.

***How can meat and vegetables be cooked together?***

- Solution:** ◆ Start pressure cooking the longer cooking meat first. Turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The POWER Indicator Light will turn off. Wait until the pressure has totally been released from the Pressure Regulator Valve and the Pressure Lift Pin has dropped. Remove the Lid and add the vegetables. Continue pressure cooking until all the food is done.

***Why is there a trickle of moisture around the Steam Vent Tube, Pressure Cooker Handles, Pressure Regulator Valve and/or Safety Valves when the Pan is first heated?***

- Solution:** ◆ A small amount of moisture around these parts is normal when first beginning to cook. This moisture will disappear when the Pan is fully heated.
- ◆ The Gasket must be in place inside the Lid and the Lid closed tightly onto the Pan.



### *Using your Pressure Cooker at altitudes above 2,000 feet*

Add 1 cup of additional liquid when cooking at altitudes above 2,000 feet. The cooking time will also need to be increased by 5% for every 1,000 feet beginning at an altitude of 3,000 feet.

<i>Altitude/Feet</i>	<i>Increase Suggested Cooking Time by:</i>
3,000	5%
4,000	10%
5,000	15%
6,000	20%
7,000	25%
8,000	30%

### *Converting a personal recipe to pressure cooking*

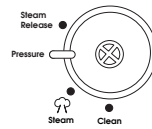
- ◆ Compared to conventional cooking, foods cooked under pressure will generally be done in approximately 1/3 of the normal cooking time.
- ◆ The overall liquids called for in your personal non-pressure cooker recipe, may need to be reduced. If too much liquid remains at the end of the pressure cooking time, continue cooking. Plug the unit into a 120V AC wall outlet. Turn the Variable Temperature/Pressure Control to 6 - 7 and simmer uncovered to thicken.
- ◆ Use the charts and recipes provided in this book as a guide for cooking times and liquids needed.

# Recipes

## FRESH GREEN BEANS WITH NEW POTATOES AND HAM

- 1 tablespoon olive oil
- ½ cup chopped onion
- 1 pound fresh green beans, cut into 1 inch pieces
- ½ pound new potatoes, scrubbed and quartered
- ½ cup cubed ham
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- 1½ cups water
- ½ teaspoon fresh chopped basil

1. Heat the oil in the Pressure Cooker Pan on **MAX/BROWNING**. Add the onion and sauté 5-7 minutes until onion is soft, stirring frequently.
2. Add the remaining ingredients. Stir to combine.
3. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
4. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 9 to 13 minutes or until done.
5. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.



Makes 4 servings

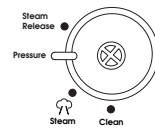


## NORTHERN BEAN AND HAM SOUP

- ½ cup dried Great Northern beans
- 1¼ cups water
- 1 (10-ounce) can French Onion Soup
- ½ tablespoon vegetable oil
- ½ cup cubed ham
- ½ cup chopped onion
- ¼ cup sliced celery
- ¼ cup sliced carrots
- ½ tablespoon dried parsley
- 1 bay leaf
- ⅓ teaspoon salt
- ⅓ teaspoon black pepper

1. Soak beans overnight according to package directions.
2. Drain the beans and place into the Pressure Cooker Pan.
3. Add the remaining ingredients.  
Stir to combine.

4. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.



5. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 11 to 13 minutes or until done.



6. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.

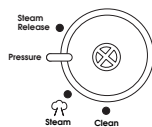


Makes 4 servings

## SUNDRIED TOMATO AND BLACK BEAN VEGETARIAN CHILI

- ¼ cup dried black beans
- 1 tablespoon olive oil
- ½ cup chopped onion
- ½ teaspoon minced garlic
- 1 medium green pepper, cored, seeded and chopped
- 1 jalapeno pepper, cored seeded and chopped
- 1 carrot, chopped
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- ¼ teaspoon dried oregano
- 1 (14.5-ounce) can diced tomatoes
- 1 cup water
- 1 tablespoon vegetable oil
- 2 tablespoons sundried tomatoes
- ½ teaspoon salt
  
- 1 tablespoon minced fresh cilantro

1. Soak beans overnight according to package directions. Drain the beans and set aside.
2. Heat the oil in the Pressure Cooker Pan on **MAX/BROWNING**. Add the onion, garlic, peppers, carrot, chili powder, cumin and oregano. Sauté 5 to 7 minutes until onion is soft, stirring frequently.
3. Add the soaked beans, tomatoes, water, oil, sundried tomatoes and salt. Stir to combine.
4. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
5. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 22 to 26 minutes or until done.
6. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.
7. Serve with fresh cilantro.



Makes 4 servings

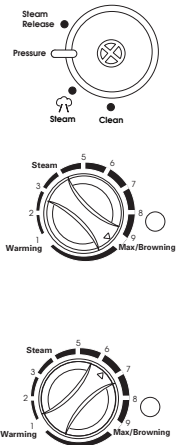


## WHITE AND WILD RICE CHICKEN SOUP

- 1 chicken breast halves, cut into bite-sized pieces
- 2½ cups chicken broth
- 1 tablespoon vegetable oil
- 2 carrots, cut into ½-in. pieces
- 1 rib celery, cut into ½-in. pieces
- 1 leek, trimmed, washed well, light green and white parts only,  
cut in half lengthwise, then into ½-in. pieces
- 1 tablespoon fresh chopped parsley
- ½ cup white and wild rice blend

1. Combine all the ingredients in the Pressure Cooker Pan.
2. Cover with the Lid and set the Pressure Regulator Valve to PRESSURE. Heat on MAX/BROWNING until the Pressure Lift Pin raises.
3. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 15 to 20 minutes or until done.
4. Turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.

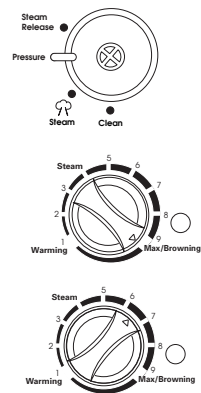
Makes 2 servings



## HERBED CHICKEN WITH FRESH VEGETABLES

- 2 boneless-skinless chicken breast halves
- ¼ teaspoon dried oregano
- ¼ teaspoon dried basil
- ¼ teaspoon salt
- dash black pepper
- 1 cup chicken or vegetable stock, or  
canned low sodium broth
- 2 medium red potatoes, scrubbed and quartered
- 2 carrots, quartered
- 2 ribs celery, quartered
- 1 leek, trimmed, washed well, light green  
and white parts only, sliced thinly

1. Rub chicken with herbs, salt and black pepper.
2. Add the chicken broth, chicken and vegetables to the Pressure Cooker Pan.
3. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
4. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 12 to 15 minutes or until done.
5. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.



Makes 2 servings



## SAUERBRATEN

¼ cup red wine vinegar

½ teaspoon salt

1/8 teaspoon pepper

½ teaspoon ground cloves

1 clove garlic, crushed

1½ pound chuck or rump roast, 2 inches thick

1 tablespoon vegetable oil

1½ cups beef broth

1 large carrot, coarsely chopped

1 rib celery, coarsely chopped

½ large onion, coarsely chopped

1 bay leaf

1 cup crushed ginger snaps

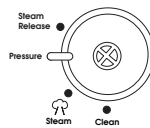
1. Combine the red wine vinegar, salt, pepper, ground cloves, crushed garlic and marinate the beef roast in a non-metal container for several hours or overnight in the refrigerator.

2. Turn the Temperature Control Dial to **MAX/BROWNING** and heat the oil in the Pressure Cooker Pan. Remove the meat from the marinade and place it in the Pressure Cooker Pan, reserve the marinade. Brown the roast on both sides.



3. Pour in the reserved marinade, beef broth, carrot, celery, onion and bay leaf.

4. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.



5. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 50 to 60 minutes or until done.



6. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.

7. Place the meat on a serving platter and cover with foil. Stir in the crushed ginger snaps into the gravy, adding more broth as necessary to make a gravy. Taste and adjust for salt. Slice the meat across the grain into thick slices and serve with the gravy on the side.

Makes 4 to 6 servings

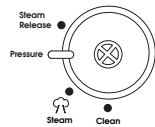




## BURGUNDY BEEF STEW

- ½ pound beef stew meat, trimmed of all fat  
and cut into 1 inch cubes
- 1 tablespoon olive oil
- ½ cup chopped onion
- 1 clove garlic, minced
- ½ teaspoon dried thyme
- 1 cup peeled baby carrots, cut into 1 inch pieces
- 1 cup all purpose potatoes, cut into 1 inch pieces
- 1 cup frozen cut green beans
- 4 ounces tomato sauce
- ¾ cup beef broth
- ¼ cup Burgundy wine
- 1 bay leaf
- ½ teaspoon salt
- dash black pepper
  
- ½ tablespoon minced parsley

1. Heat the oil in the Pressure Cooker Pan on **MAX/BROWNING**. Sauté the meat and brown on all sides.
2. Add onion and garlic to the meat mixture and sauté 5 to 7 minutes, or until soft.
3. Add the remaining ingredients, except the parsley. Stir well.
4. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
5. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 15 to 20 minutes or until done.
6. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.



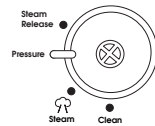
Makes 4 servings



## SWISS STEAK

- ½ pound round steak, ½ inch thick
- 1 tablespoon vegetable oil
- 1 (15-ounce) can stewed tomatoes, celery, onion and green pepper-style
- ½ teaspoon Dijon mustard
- ½ green pepper, cut into 1 inch cubes
- ½ onion, cut into 1 inch cubes and separated
- ½ cup beef broth

1. Cut round steak into 4-inch squares. Heat the oil in the Pressure Cooker Pan on MAX/BROWNING. Add the round steak and brown on both sides.
2. Mix the tomatoes and mustard together. Add the peppers, onion, tomatoes mixture and broth to the Pressure Cooker Pan.
3. Cover with the Lid and set the Pressure Regulator Valve to PRESSURE. Heat on MAX/BROWNING until the Pressure Lift Pin raises.
4. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 25 to 30 minutes or until done.
5. Turn the Variable Temperature/Pressure Control to WARMING and unplug the unit. The Power Indicator Light will turn off. Use the Natural Steam Release method. Wait until the Pressure Lift Pin drops.

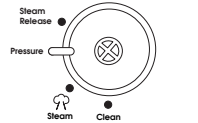


Makes 2 servings

## CANDIED SWEET POTATOES

- ¼ cup packed brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- pinch salt
- 1 long strip orange peel
- 1 pound sweet potatoes, peeled and cut into  
½ inch thick slices
- 1 cup orange juice
- 1½ tablespoons butter, softened

1. Mix the brown sugar, cinnamon, nutmeg and salt together.
2. Place the orange peel in the bottom of the Pressure Cooker Pan. Add sweet potato slices in layers, sprinkling each layer with brown sugar mixture, ending with a final layer of brown sugar mixture. Drizzle with orange juice. Dot with butter.
3. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
4. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 8 to 10 minutes or until done.
5. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Quick Steam Release method. Wait until the Pressure Lift Pin drops.



Makes 6 servings



## BLUEBERRY STUFFED APPLES

4 large firm baking apples such as:

Rome, Jonagold, Cortland or Winesap

1/3 cup packed brown sugar

1/2 cup fresh blueberries

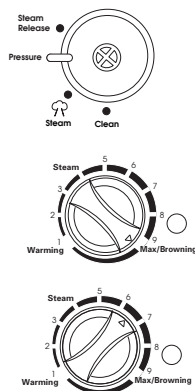
1/4 cup chopped walnuts

1/2 teaspoon cinnamon

1 1/2 tablespoons unsalted butter

1 cup apple juice or cider

1. Core the apples, cutting to, but not through the bottoms and place into the the Pressure Cooker Pan.
2. Combine the brown sugar, blueberries, walnuts and cinnamon in a bowl. Spoon mixture into the apples. Dot the apples with the butter. Sprinkle any remaining sugar mixture over apples. Pour the apple juice into the Pressure Cooker Pan.
3. Cover with the Lid and set the Pressure Regulator Valve to **PRESSURE**. Heat on **MAX/BROWNING** until the Pressure Lift Pin raises.
4. After a few minutes when a steady flow of steam is released from the Pressure Regulator Valve, reduce the Variable Temperature/Pressure Control to 6 - 7 and cook 8 to 10 minutes or until done.
5. Turn the Variable Temperature/Pressure Control to **WARMING** and unplug the unit. The Power Indicator Light will turn off. Use the Quick Steam Release method. Wait until the Pressure Lift Pin drops.
6. Serve with the hot brown sugar sauce.



Makes 4 servings

## LIMITED ONE YEAR WARRANTY

**Warranty:** This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TPC4000 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

### To return the appliance, ship to:

Attn: Repair Center  
Toastmaster Inc.  
708 South Missouri Street  
Macon, MO 63552  
Email: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)  
[www.toastmaster.com](http://www.toastmaster.com)

### To contact us, please write to or call:

Toastmaster Inc.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1 (800) 947-3744

**Limitation of Remedies:** No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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## Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_

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That's why TOASTMASTER has been invited  
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# Contact Information

Coordonnées :

Contacte a:

## **Toastmaster Inc.**

National Service Center  
708 South Missouri Street  
Macon, Mo 63552

In USA and Canada call:

**Consumer Service: 1-800-947-3744**

**Consumer Parts: 1-800-947-3745**

**consumer\_relations@toastmaster.com**

**Hours: 8:00 A.M. - 5:30 P.M. CST**

Aux USA et au Canada, appeler les numéros suivants :

**Service Consommateurs : 1-800-947-3744**

**Pièces Consommateurs : 1-800-947-3745**

**consumer\_relations@toastmaster.com**

**Horaires : De 8h00 à 17h30, heure GMT - 6**

En México:

Toastmaster de México, S.A. de C.V.

Cerrada de Recursos

Hidráulicos Número 6

La Loma Industrial

Tlalnepantla de Baz, C.P. 54060

Estado de México

52-5-397-2848

**Horario: 8:00 a.m. hasta 5:30 p.m., hora del Centro**

## **CONTACT US/APPELEZ**



**1-800-947-3744**



**www.toastmaster.com**



**consumer\_relations@toastmaster.com**

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- Pop-up valve and safety pressure valves help maintain proper pressure
- Recipes included
- Safety interlock secures lid tightly with the touch of a button



## **Questions**

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m.-5:30 p.m. CST

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



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