



## DUO PRESSURE COOKER SET, 6 PCS.

Lufthous presents a range of cookware made in Aluguss with a high-quality stone surface.

Although its use dates back to distant times, the pressure cooker has evolved remarkably over the years. Considered by many to be the least understood tool among kitchen pieces, it is a tool that provides countless advantages over traditional cooking methods.

Its cooking function ensures that the food cooks in less time than normally necessary. In this way the textures and their flavour are better preserved, as well as the nutritional properties and vitamins.

One of the greatest strengths of this instrument is its valve, which releases steam when the pressure reaches the limit that the pot allows.

Thus, we achieve the desired level of pressure at all times. It is also important to highlight the savings that its use implies, since when cooking in less time, the energy consumed is much lower.

We welcome you and invite you to discover for yourself all these, and many other advantages that this utensil offers you.

Perform your culinary practices in the most comfortable, effective and healthy way possible.

The new Pressure Cooker Set Duo combines unique and innovative features. It is developed with the best materials, such as cast aluminium. This element gives our product a superior quality and a stronger and more resistant lifespan.

In addition, inside we can find a double layer stone bottom, which allows for better cleaning, and food does not stick.

LuftHous is a brand that takes care of even the smallest detail, and a clear example of this is the product that is before you.

It is also important to highlight the PYREX glass lid with high temperature resistance, which allows us to see the state of the food we are cooking

One of the premises on which we have worked most in the design and manufacture of this product, is to ensure that the result of cooking is the most optimal possible. With the new Duo set of LuftHous pressure cookers, thanks to its diffuser bottom and the thickness of the sides, you will achieve an ideal distribution of heat over food, thus facilitating cooking and maintaining the temperature.

Put into practice your culinary skills and cook meats, fish, seafood and vegetables while preserving all their properties.

There are more and more people who devote more time to cooking and have turned this hobby into an art.

Thanks to new materials you can make new recipes and use new cooking techniques. Inspired by the sensations transmitted by our contributing chef, Sergio Fernández, LuftHous has created a new collection of cookware inspired by this passion, cookware that make cooking easier than ever, fun, practical and a true joy.





Thanks to its latest generation materials you can cook anything from a traditional stew to a more elaborate recipe without grease and your pan will remain as pristine as the first day. The innovative patented technology reduces energy consumption and greatly facilitates cleaning thanks to the use of the best non-stick coating on the market.

### TECHNICAL CHARACTERISTICS AND FEATURES:

Cook meat, fish, seafood and vegetables while preserving all their properties.

- The LuftHous Duo Pressure Cooker Set is very easy to clean.
- For all types of hobs, including induction.
- ECO+ STONE COATING, more respectful and efficient with the environment.
- ALUGUSS (ALUMINIUM + TITANIUM).
- PFOA free (non-cancerous).
- PLATINUM PLUS interior lining.
- Does not contain TEFLON®.
- Capped bottom.
- 5 layers of different materials (aluminium, titanium, base layer, platinum plus and outer layer in marble).

### MAXIMUM QUALITY CONTROL:

This product has been subjected to strict and conscientious tests to guarantee the best possible quality:

- Treatment optimisation test
- Anti-corrosion test
- Material quality test

- Part gauge control
- Water resistance test
- Endurance tests

## High quality aluminium product

Design and colour matching the modern kitchens of today

Comfortable handles designed according to the parameters of the today's kitchen

Thanks to its diffuser bottom made of cutting-edge materials, it always maintains a constant and unified temperature inside, thus distributing the heat equally and getting the food to reach the optimum cooking point.

Ideal for a healthy and fat-free food, as it can cook without oil, preserving all the nutrients and vitamins from food.

- Designed for maximum strength and great resistance to deformation.
- You will get amazing results, as it respects all the flavour and properties of food without allowing food to stick while ensuring incredibly easy cleaning.

### COMPOSITION:

- 1- Glass lid (traditional cooking)
- 1- Pot 22 cm in diameter and 4.0 L capacity.
- 1- Pot 22 cm in diameter and 6.0 L capacity.
- 1- Automatic closing lid with pressure valve
- 1- Basket for frying
- 1- Grill



**1 Body of the pot:** The set of pressure cookers consists of two containers of 4 and 6 litres capacity.

**2 lower handles:** Designed and manufactured with a thermal insulator, so that it always stays cool to the touch.

**3 Clamps (closing and opening indicator):** Automatic mechanism to facilitate the opening and closing of the lid.

**4 pot lids:** The set has two different and interchangeable lids that allow us to cook in different modes; slow and more traditional cooking (glass lid), or express cooking method, faster (automatic closing lid with pressure valve). Automatic closing lid with pressure valve.

#### Automatic closing lid with pressure valve:

**5 Extreme safety valve:** Regulates the steam inside. In case of excessive accumulation of pressure, it will activate.

**6 Grip support:** Serve as a fastening of the lid, with automatic opening and closing through the anchors.

**7 Pressure limiting valve:** Indicate that the initial preheating of the machine has already been established. Once it rises, it is necessary to lower the hob to a minimum.

**8 Pressure regulating valve:** It has two phases of pressure (I and II), and one of depressurisation that you use if you want to speed up the pressure output.

**9. Pressure safety window.**

## SAFETY SYSTEM

To use our products with comfort, we design and equip a multiple device for safety purposes.

The pressure limiting safety valve ensures that the lid has been closed correctly and safely.

The pressure regulating valve has three positions that guarantee safe use.



### 1. Pressure regulating valve:

This valve has two different pressure systems.

**Phase I:** Indicated for foods that need less pressure (soft meats, vegetables, pasta, rice, etc.)

**Phase II:** Indicated for foods that need more pressure (red meats, legumes, etc.).

### 2. Maximum safety valve:

It will activate when the pressure exceeds 4 kPa blocking the exit. It will be time to lower the temperature and count the time.

### 3. Válvula de máxima seguridad:

It is activated when neither the regulating valve nor the limiting valve is able to eliminate the pressure inside the pot (this happens if the pot has been kept on high temperature for longer than it should).

### 4. Safety Window:

It begins to expel steam when there is more steam than advised, due to the extreme heat source. It is expelled to guarantee the use of the pot in a safe way.

## OPENING AND CLOSURE SAFETY SYSTEM

The automatic closing device ensures that the lid is properly closed and functioning safely.



1. By means of two control keys; located in the grip holder, you can close and open your pot automatically.

2. Your pot will not allow the automatic lid opening if there is still pressure inside.

3. Once the pressure limiting valve lowers (it is a sign that there is no pressure inside), you can open your pressure cooker by pressing open padlock.

Operating pressure	Pressure valve (Phase I)	Pressure valve (Phase II)
80kPa	120—150kPa	170—270 kPa

1- Aluminium

2- Titanium

3- Base layer

4- Platinum plus

5- External layer in marble

**lh lufthous**

C/ Margarita 34, 36 y 38  
(POLIG. IND. EL LOMO)  
Humanes de Madrid. 28970 MADRID  
Teléfono: 902 040 252 / Fax: 91 279 15 19  
**902040252@lufthous.es**  
<http://www.lufthous.es>