



# Sirena Rapid Pot – DOs and DONTs

Keep Sirena Rapid Pot out of the reach of children.

**Do not** operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, **Do not** use it and return it to the manufacturer for proper service, repair, or replacement.

**Do not** let cord hang over the edge of the table or counter or touch hot surfaces.

**Do not** place near hot gas or electric burner, or in a heated oven. Always use in a well-ventilated area.

The Sirena Rapid Pot is for household use only. The Sirena Rapid Pot should not be used for other than the intended use.

**Do not** cover the appliance or have it near flammable material including curtains, draperies, walls, and the like when in operation.

**Do not** cover the pressure valves with anything. An explosion may occur.

**Do not** use without the removable cooking pot in place. This will reduce the risk of electrical shock.

**Do not** fill the Sirena Rapid Pot more than 1/2 full of food or 2/3 full of liquid.

When cooking food under pressure, at least 1 1/2 cups (12 oz.) of liquid must be used.

**Do not** touch hot surfaces. Use handles or knobs.

WARNING: Keep hands and face away from pressure regulator knob when releasing pressure.

While the unit is in operation, never remove the lid.

**Do not** pick up regulator knob when inner tank full of steam pressure.

After cooking, use extreme caution when removing the lid. Serious burns can result from steam inside the unit.

**Do not** attempt to dislodge food when the appliance is plugged in.

Never deep fry or pressure fry in the Sirena Rapid Pot. It is dangerous and may cause a fire and serious damage.

Using attachments not recommended or sold by the manufacturer may cause hazards.

Always unplug before cleaning. Allow to cool before putting on or taking off parts.

To protect against electrical shock, **Do not** immerse plug, cord or housing in water or any other liquid.

Frozen foods can be cooked in a Sirena Rapid Pot. Add approximately 10 minutes to every inch of thickness.

When using the pressure settings, the timer should not begin counting down until there is enough pressure.

Tougher, less expensive cuts of meat are better suited for the Sirena Rapid Pot because cooking under pressure breaks the fibers down for tender results.

**Do not** add thickeners to your recipe (e.g. flour). The unit needs liquid to cook under pressure.

If you have any questions this list does not address, please feel free to contact us at:

**1-855-474-7362 (M-F 9am-5pm Eastern)**