

ACCIDENT INFORMATION---Fagor 3 in 1 Electric Pressure Cookers)

BACKGROUND ON OPERATION OF THE FAGOR ELECTRIC PRESSURE COOKER

- The pressure incorporates a so-called lid locking feature that is supposed to prevent the lid from being rotated and removed when pressurized.
- The locking feature for the lid is comprised of two elements; (1) a float valve that acts as a sort of deadbolt when the building steam pressure forces it to extend upwards through a hole in a strike plate, and (2) friction between the locking lugs on the base and lid caused by internal pressure forcing these together.
- The deadbolt locking element is easily overcome by itself. However, when the friction from the locking lugs is added then it becomes more difficult to rotate the lid. Nevertheless the lid can be rotated toward removal at pressures of up to 3 1/2 psi when the consumer uses both hands on the lid handle and leverages the rotating force against the handles on the base unit to prevent the whole Cooker from turning.
- A properly-assembled float valve can extend upwards (to seal the contents) when the lid is attached and fully rotated CCW so that the strike plate hole becomes aligned with the float valve axis. If the lid is only partially closed the float valve cannot extend and the unit will not pressurize.
- The lid can come off under pressure under the following two scenarios:
 - The consumer forces the lid open from the fully-closed to fully open position when the internal pressure is about 3 1/2 psi or less. This could happen during the initial heating up phase, or during the cooling down phase. The lid is difficult to rotate at 3 1/2 psi.
 - The consumer rotates the lid CW (toward opening) immediately after the float valve extends at the beginning of the cooking cycle (e.g., when the pressure is between 1 and 3 1/2 psi) such that the locking lugs are only barely overlapping. In this case the lid can blow off on its own or if the unit is jostled.
 - Placing it on the base can cause the float valve to extend--especially if the contents are still producing steam from a previous cook cycle. Immediately rotating the lid CCW can lock the float valve in this extended position. Because of the added rotational resistance from the float valve the lid may only be rotated a small amount, placing the locking lugs in marginal overlapping engagement. In this case the lid can blow off on its own or if the unit is jostled.
 - If the lid is opened about 15-20 minutes after completion of the cooking cycle then the pressure may be high enough to cause an explosion but within the 2-3 psi range. Note that separation of the lid under 2.1 psi can expel 2/3 of a 3-quart load of water (two quarts of super-heated water converted into saturated steam).
- NOTE—THE LID CAN BE FORCABLY ROTATED TOWARD THE OPEN POSITION BY HAND ONLY IF THE INTERNAL PRESSURE IS LESS THAN ABOUT 3 1/2 PSI and WILL ONLY EXPLODE DANGEROUSLY IF THE PRESSURE IS GREATER THAN ABOUT 1/2 PSI. IT TAKES ABOUT 20-30 MINUTES FOR THE PRESSURE IN A HALF FULL 6-QT COOKER TO DROP ON ITS OWN FROM 6-9 PSI TO THESE LOWER

LEVELS. THE PRESSURE WILL DROP MORE QUICKLY IF THE CONSUMER MANUALLY RELEASES THE PRESSURE USING THE MANUAL RELIEF VALVE.

- The lid will not come off by itself if the locking lugs are engaged at least 50% and the pressure does not exceed 15 psig.
- IMPORTANT--Once unplugged at 45 kPa (6.5 psi) the unit will cool and lose all pressure in approximately 20 minutes if initially filled to the embossed line on the inner pot with water. If cooled from 15 psi then the retraction of the float valve should occur after about 30 minutes. Once the float valve retracts the lid may be safely removed because all pressure has been released.
- IMPORTANT--The PPC770-1 lid can be installed onto the base at 180-degrees from the proper position. Check to see whether the client installed the lid "properly". If installed properly the user should be able to then rotate the lid with one finger 30-degrees CCW to lock it. If installed improperly the lid is very difficult to rotate.

1. Client's full name:
2. Clients Height : Age:
3. How did client hear about the Power Pressure Cooker ("PPC") ?
4. Did client view Television Infomercials or U-Tube videos?__
5. How many were viewed?
6. Did the Infomercials convey anything about the cooker's safety features?
7. Did you review any written materials about the operation of the Cooker before purchasing it?
8. Who purchased it?
9. What date was it purchased?
10. Have you used pressure cookers before purchasing this one?

11. Prior to the accident in which you were injured did you prepare any meals in the Cooker?
12. Where was the unit placed on the day of the accident (i.e., the countertop, or table)?
13. What kind of surface did it have (tile, Formica, etc)?
14. What is the height of that surface (standard = 36")?
15. Describe in detail the recipe used on the day of the accident
16. Describe the sequence of adding the contents attaching the lid and powering up the unit—for example;
17.
 - *Powered up unit on _____ mode and Browning 2-lb roast without lid in 2 tsp oil for 10 minutes*
 - *Unplugged unit*
 - *Added vegetables (1 quart cut up carrots, potatoes & leeks) and 2 quarts water*
 - *Attached the lid and rotated to the locked position*
 - *Plugged in and powered up on stew mode for 30 minutes.*
 - *After about 15 minutes the cooker emitted steam for a few seconds then stopped.*
 - *Approximately ten minutes after completion of the cook cycle I operated the manual pressure relief valve but no steam escaped so I unplugged the unit and opened the lid, whereupon the contents exploded out.*
18. What cook mode was used?
19. What time was set (default of some other setting)?
20. What pressure setting was used (default or some other setting)?
21. How long did it take for the countdown timer to start counting backwards?
22. Did you see or hear steam venting from the unit between the time you powered it up and until the countdown timer started?

23. During the cook cycle (after the float valve extended and countdown started) did you observe any steam venting from the unit?

24. At the conclusion of the cook cycle did you hear a "ding" sound?

25. Were you aware that after completing the cook cycle that the Cooker enters a "KEEP WARM" Mode?

26. Describe the events leading to the separation of the lid from the unit

27. Was the unit un-plugged from the wall socket prior to removing the lid?

28. How much time elapsed after completion of the cook cycle before the lid was removed?

29. Did the lid come off by itself or did you rotate the lid to remove it?

30. Do you recall how much force was needed to initially attach the lid before beginning the cook cycle?

31. Was it fairly easy? **See above.**

32. Could you have rotated it with one finger?

33. Do you recall how much force was needed to remove/rotate the lid after completing the cook cycle?

34. Was it the same as the attachment force (one finger) or was it more difficult? _____

35. If more difficult,

- a. How many hands were used on the lid handle to rotate the lid to remove it from the unit? Two hands to lock it (not to remove-she never removed it).
- b. If two hands were used how were they placed on the lid? _____
- c. How did you prevent the unit from rotating on the countertop?
- d. Did someone help hold the base to keep it from rotating?

36. Was anyone else in the room at the time of the accident?

37. When the lid separated, onto which surfaces did the contents get onto (i.e., ceiling, cabinets, floor, etc)?

38. Which parts of the body did the contents get onto

39. Describe the severity of the burns (2nd degree, 3rd degree, etc)

40. Was ER or hospitalization required? __ER__ Explain _____

41. Did you release the internal pressure before removing the lid?_

42. How did you know that all pressure was released before rotating the lid?