

14. In case you require any servicing or reconditioning, do not try to repair it yourself. Please take it to the dealer nearest to you or write to the Company for advice/ directions.

15. We recommend that you take your cooker for checking once a year so as to ensure that the Pressure Cooker is always in good working condition.

Don'ts

1. Never place a dry/ empty cooker on a heat source. If you ever use the Pressure Cooker without any water it will get overheated and the gasket may get bunt. The cooker may also get damaged.
2. Your Pressure Cooker should not be filled with more than 2/3 of its capacity of solids or 1/2 its capacity for liquids. Never overload it in anyway.
3. Never use a plate to cover the top separator while pressure cooking as it may block the vent tube and the safety valve and prevent their proper functioning.
4. Never attempt to force open the lid of the cooker if there is pressure inside. To check whether there is pressure inside, slightly lift the weight valve and if steam comes out, allow the cooker to cool for some more time.
5. Always remove the weight valve first and then open the cooker.
6. Never tap the rim of the cooker body with servicing spoons, forks etc., as this may nick its seating surface and allow steam to escape.
7. Never leave the cooker standing in water as the shine will dull.
8. Never use soda or hard abrasives to wash your cooker.
9. Never try to repair the metallic safety valve and do not substitute the metallic safety valve with spurious plugs, screws or washers, always buy a new genuine Metallic Safety Valve.
10. Always change metallic safety valve after every six months, even safety plug is not fused.



Important safeguards

When using pressure cookers, basic safety precautions should always be followed:

1. Read all instructions.
2. Before sealing the cooker it should be ensured that the steam starts coming out of the vent tube of the cooker freely.
3. The Aluminium Pressure Cooker body should not be used for deep frying.
4. Do not touch surfaces. Use handles.
5. Close supervision is necessary when the pressure cooker is used near children.
6. Do not place the pressure cooker in the heated oven.
7. Do not use the pressure cooker for other than the intended use.
8. Extreme caution must be used when moving a pressure cooker containing hot liquids.
9. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "operating instructions."
10. Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over half full. See "food preparation instructions".

11. Food items which tend to foam, froth, sputter are likely to block the pressure release device. Therefore, while cooking such items, cooking instructions should be strictly followed.
12. Always check the pressure release devices for clogging before use.
13. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced.
14. Do not use the pressure cooker for pressure frying with oil.

Caution

Ensure use of genuine spare parts

Ensure that you use GENUINE SPARE PARTS only and not imitation makes. Because these imitation parts can cause costly damage to property and serious injury to you. The manufacturer of this pressure cooker is in no way liable or responsible for any damage or injury caused by use of imitation components in this cooker. It is advisable to get your spare parts from known reliable dealers or authorised service centers.

Congratulations !

You now own a marvelous kitchen aid, a pressure cooker of the finest quality. Chosen no doubt, with a lot of care. Now let us show you how to get the best out of a good product. All it takes is a little time, a little care.

WHAT IS PRESSURE COOKING ?

Ordinary cooking takes place at the boiling point of water which is 100 dg. C. The temperature at which water boils rises with an increase in pressure and this the principle utilized by the pressure cooker to cook food at 122 dg. C. (1.055 kg/cm²). Since cooking is done at higher temperature it is done much faster.

The higher temperature and faster cooking can be achieved by utilizing pressure has been known for centuries but it was not known how to control the necessary pressure safely for domestic use. This was achieved with the invention of the pressure cooker and its introduction for general domestic use only a few years ago.

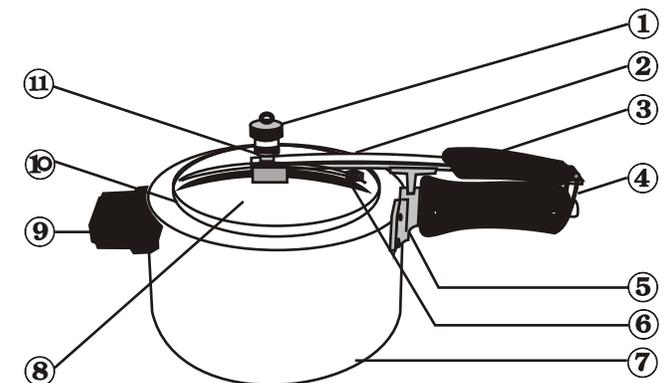
Thus science and technology have given house wives a simple way of improving the quality of living which has not been available to earlier generations.



Know Your Pressure Cooker (Inner Lid Model)

Given below are the names of the parts and their position is shown in the previous page. Do get to know their names and positions. You'll find this very helpful in following the instructions.

1. Weight Valve (Pressure Regulator)
2. Lid Handle Bar
3. Lid Handle
4. Locking Loop
5. Main Handle Bracket
6. Safety valve
7. Body
8. Lid
9. Auxiliary Handle
10. Gasket
11. Vent Tube



Inner Lid Model Cooker

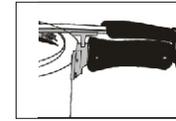


HOW TO START YOUR PRESSURE COOKER FOR THE FIRST TIME

1. Remove label.
2. Pour one glass of water into cooker body. Add one tea spoon fresh lime juice. The addition of lime juice will ensure that the inside of the cooker body remains clean.
3. Fit lid into the cooker body.
4. Lock the cooker making sure that the cooker is sealed properly.
5. Place cooker on stove ensuring heat is at the maximum.
6. See that air is expelled from inside the cooker and clear and continuous stream of steam comes out from the vent tube. Fit vent weight on vent tube immediately with the help of a piece of cloth or a pair of tongs.
7. In about 5 minutes you will hear a slight hissing sound and the vent weight will give a whistle. (Note: If there is no hissing sound after 5-7 minutes and steam is escaping around the rim, it means the lid has not been fitted properly. Do not touch lid at this stage or you will burn your fingers. Take cooker off stove and let it cool for some time and refer to the problem shooting chart)
8. Soon after vent weight will lift and steam will be forced out with loud hissing sound from the vent tube. This means that your cooker has COME TO FULL COOKING PRESSURE.
9. Immediately afterwards take cooker



8. Gently squeeze lid and body handles together. And fasten locking loop to catch on end of the main handle bracket.



3. Tilt the lid down slightly into the mouth of the cooker and move the lid handle bar toward the right hand side.

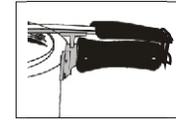


10. If necessary, to ensure lid is properly seated press lid and adjust.

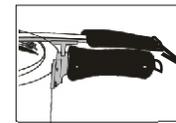
4. As the lid handle bar approaches right angle position, gently tilt up the position of the lid away from the body handle and remove the lid out of the mouth of the pressure cooker.

How to remove lid from the cooker body (Inner lid cooker)

1. Gently squeeze lid and body handles together.



2. Unfasten locking loop from end of main handle bracket



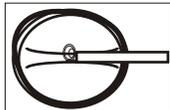
CAUTION

ENSURE THAT YOU USE GENUINE SPARE PARTS ONLY AND NOT IMITATION PARTS, BECAUSE IMITATION PARTS MAY CAUSE COSTLY DAMAGE TO PROPERTY AND SERIOUS INJURY TO USER. THE MANUFACTURER OF THIS PRESSURE COOKER IS IN NO WAY RESPONSIBLE FOR ANY DAMAGE OR INJURY CAUSED BY USE OF IMITATION COMPONENTS IN YOUR COOKER.

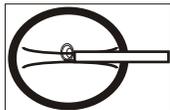


How To Fit Lid Into Cooker Body (Inner Lid Model)

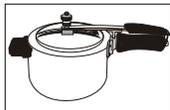
1. If gasket is not properly fitted into the lid curl



make sure it is properly fitted as shown in picture alongside.



2. Place lid on cooker body so lid handle and body handle are together. (NOTE: Do not force lid into cooker body.)



3. Turn lid handle so it is at a right angle to body handle.



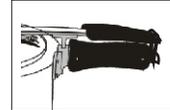
4. See that arrow on rim of cooker body matches arrow on lid's rim.



5. Slide the lid slightly away from the body handle and tilt that portion of the lid that has the arrow on it into the mouth of the pressure cooker



6. Insert lid under rim of cooker body.



7. Place the lid handle bar on top of the bracket groove. Adjust lid handle bar on the bracket lever until the gasket on the lid rests comfortably, in direct contact with the underneath of the rim of the body of the pressure cooker.



DO'S AND DON'TS

Please read following instructions very carefully to ensure that your Pressure Cooker is always kept in good working condition.

DO'S

1. Always use the Pressure cooker with sufficient quantity of water. Pressure cooking is cooking with steam, so there must always be water in the cooker to produce steam.
2. Always ensure that the vent tube is completely free of any blockage before closing the lid. This can be easily done by looking through the vent tube and ensuring that the light is visible. Always keep the vent tube clean and fixed tight.
3. The weight must always be placed on the cooker only when steam starts coming out steadily through the vent tube.
4. Follow the proper cooking time of Pressure Cooker (Please refer to time chart)
5. When cooking dal in a 3 ltr, 4 ltr and 5 ltr pressure cooker/ always add a spoonful of any cooking medium oil to the contents of the pressure cooker before commencement of cooking. Allow a few minutes before closing the lid to avoid excess froth. When cooking liquid foods, add adequate quantity of water.
6. In case the weight valve falls off during pressure cooking, please get the vent tube and weight valve checked at the Pressure Cooker Dealer nearest to you.
7. If steam escapes around the cover a new gasket should be fitted immediately. Otherwise the cooker takes a longer time to come to pressure and it will require more heat to maintain this pressure. Always buy genuine Gaskets.
8. Avoid damage to the sealing rim of the lid and body while cleaning or washing the cooker.
9. Always store the cooker with its lid open to prevent mustiness.
10. Handle the weight valve carefully. Keep it clean while in use.
11. Always keep the handles fully tightened when use.
12. Always buy genuine spare parts from the authorized Dealer nearest to you. Insist on a cash memo when buying genuine spare parts.

