

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 pressure 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.

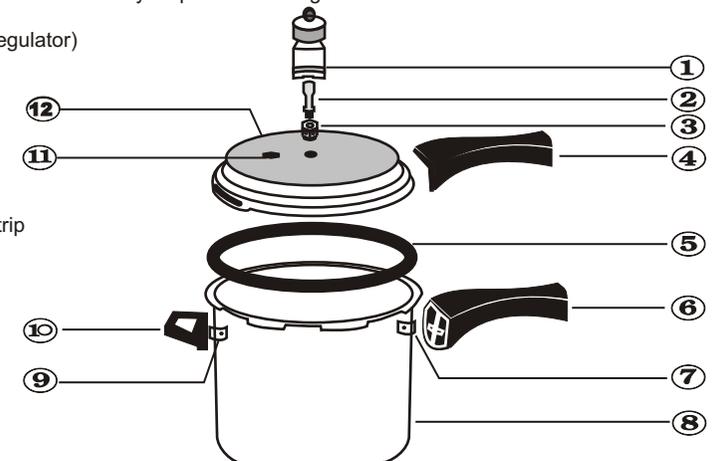
Thus science and technology have given house wives a simple way of improving the quality of living which has not been available to earlier generations.



Know Your Pressure Cooker (Outer Lid Model)

Given below are the names of the parts and their positions 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. Vent Tube
3. Vent Nut
4. Lid Handle
5. Rubber Gasket
6. Body Main Handle
7. Main Handle Holding Strip
8. Body
9. Auxiliary Handle holding strip
10. Auxiliary handle
11. Safety Valve
12. Lid



Outer 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



SAFETY FEATURES (Outer Lid Model)

This is the only Pressure Cooker to have four safety features.

- a) The Gasket Release System
- b) The Weight Valve
- c) The Metallic Safety Valve
- d) The Double Locking System

a. THE GASKET RELEASE SYSTEM

This unique safety device makes your cooker completely safe. If the weight valve fails to function due to overload or blockage of the vent tube, pressure inside the cooker goes above the normal level and a portion of the gasket is pushed out through the slot in the lid, releasing excess steam downwards. The stove should be immediately switched off. The gasket should be reset by pushing it in with a blunt instrument such as the handle of a spoon or a fork. In case there is some difficulty in pushing the gasket back easily, the auxiliary handle should be removed and the gasket can then be pushed back. The pressure cooker is now ready for use. However, we recommend that the customer should open the cooker and examine the reason for the weight valve not functioning. The customer should check and ensure that the vent tube is clean and clear.

b. THE WEIGHT VALVE

As soon as the pressure inside the cooker reaches the normal cooking pressure, the weight valve releases steam with a loud and clear whistle. For the normal cooking of food, three/ four whistles are adequate to complete the cooking. The weight valve is both a control and pressure device maintaining correct pressure at all times.

c. THE METALLIC SAFETY VALVE

If for any reason the weight valve fails to function, the metallic safety valve contains the special



How To Use Your Pressure Cooker (Outer Lid Model)

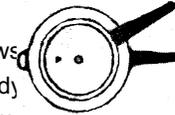
To open the cooker, slide the top

handle to the right until arrows (markings) on the lid and body handle match. Lift the lid now.

It will come off easily from the body of the cooker.

Ensure that the gasket is fitted properly into the lid, and the vent pipe is not blocked in any way.

Make sure that there is enough



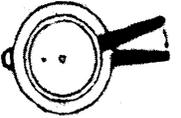
Place the lid on the body. Press down slightly and turn the handle such that the cover handle is exactly above the body handle. Body and lid are now locked securely and you are ready to cook.

Place the cooker at high heat so that water may turn into steam and issue a hissing sound steadily

through the vent pipe. Place the weight and press it down so that it sits on the vent pipe with a click. When the pressure increases, steam escapes through the vent pipe with a hissing sound (like a whistle).

This indicates that the cooker has reached to the required pressure. Now lower the heat just enough to maintain a continuous pressure till the required cooking time.

Now remove the pressure cooker from the stove. Allow it to cool for about 10 minutes to release the pressure. Remove the weight first and then open the 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.

