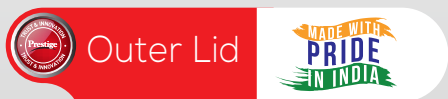




USER'S MANUAL

PRESTIGE OUTER LID PRESSURE COOKER RANGE



A  Product

HOW TO CLOSE



1. Place the lid on the body, holding the body and lid handle as shown above.



2. Align the arrow mark on the lid with the arrow mark on the body handle, and seat the lid on the body.



3. Turn the lid clockwise till the lid handle comes right over the body handle (press the lid opposite to the handle if the handles are tight to close).
Caution: do not use the cooker without fully closing the lid. Improper closure and cooking is unsafe and could cause accident.

HOW TO OPEN



1. Ensure the inside pressure drops completely and the vpi drops down.



2. Turn the lid handle in anticlockwise direction till the arrow on the lid aligns with the arrow on the body handle.



3. Lift the lid off the body.

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IMPORTANT SAFEGUARDS

“When using pressure cookers, basic safety precautions should be followed.”

- 1) **READ ALL INSTRUCTIONS BEFORE USE.**
- 2) Before putting the pressure regulating device (Weight Valve) on the cooker, it should be ensured that the steam starts coming out of the vent pipe of the cooker freely.
- 3) Pressure cooker body should not be used for deep frying or as a tandoori pot. Since the strength of the metal may decrease to a dangerous level.
- 4) Do not touch hot surfaces. Use handles or knobs. If required use gloves.
- 5) Close supervision is necessary when the pressure cooker is used near children.
- 6) Do not place the pressure cooker in a heated oven (Not for Oven use).
- 7) Extreme caution must be used when moving a pressure cooker containing hot liquids.
- 8) Do not use pressure cooker for other than intended use (Refer Page 10 “How to Use your Prestige Cooker”).
- 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 vegetable, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent tube (vent pipe) and develop excess pressure . See “Food preparation instructions”
- 11) Food items which tend to foam, froth, and sputter are likely to block the pressure release device (Vent tube). Therefore, while cooking such items, the cooking instructions supplied by the manufacturer shall be strictly followed.
- 12) Always check the pressure release devices (Valve Stem) for clogging before use.
- 13) Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurized. Do not use force to open the cooker. The pressure remaining in the cooker can be dangerous, see “Operating Instructions”
- 14) Do not use this pressure cooker for pressure frying with oil.
- 15) After the normal cooking pressure has been reached, reduce the heat to just above the sim position so that all the liquid inside the cooker which creates the steam, does not evaporate.
- 16) Ensure the handles are tight. If found loose please tighten the same before use. For safe pressure cooking, cracked, broken or charred handles should be replaced immediately.



- 17) It is recommended to replace with genuine Mini Metallic safety plug (Fusible safety relief device) and gasket after one year of every day use for safe cooking.
- 18) For proper closure, lid handle must be directly above the body handle.
- 19) Never place anything over the weight as the weight valve is an accurately calibrated device to work upto a nominal pressure of 1 Kgf / cm².
- 20) Always buy genuine Prestige spare parts. Use of duplicate/other brand parts may affect the working of the safety devices.
- 21) Do not dry heat the Pressure Cooker. It may lead to fusing of safety plug, bulging of body base, separation of the Induction base / Cladded base there by damaging the Cooker.
- 22) Never lift the weight valve for reducing pressure in case of liquid or frothing foods.
- 23) Do not put the pressure cooker inside the dishwasher for washing.

‘SAVE THESE INSTRUCTIONS’

This product is for household use only.

PRINCIPLE OF PRESSURE COOKING

The principle behind pressure cooking that saves you so much of time, fuel and money is very simple.”Cooking under increased pressure and temperature”

When the water inside the pressure cooker boils, the inside pressure is designed to build upto 1 Kgf / cm² and at this pressure, the corresponding temperature is around 120 °C as against 100 °C, which is the boiling point of water in conservative cooking. Hence, the food stuffs get cooked much faster, which is upto four times the ordinary cooking. You therefore save upto 40% of your precious fuel. Besides these, the food cooked in Prestige Pressure cooker retains its flavour and nutritive values.



Dear Customer,

TTK Prestige Limited are the pioneers and leaders in the category of pressure cookers in India. Prestige has the largest range of pressure cookers, Cookware, cleaning solutions and Kitchen appliances.

TTK Prestige exports its products across the globe. TTK Prestige has been constantly innovating on its products and has come up with almost all the new inventions, which will make the cooking experience safer and much more enjoyable. Prestige pressure cookers pass the stringent quality and safety standards and are ISI Marked.

Congratulations on buying into the brand new concept in Pressure Cooking! The Prestige Pressure Cooker is probably the most useful and versatile product in the Indian Kitchen and has been carefully designed with the discerning customer like you in mind.

Keeping in mind the ever growing requirements of the Customer, TTK Prestige has come out with an Induction cook- top friendly Pressure Cooker & Svachh Pressure cookers and Tri Ply are yet another innovation from TTK Prestige after extensive consumer research, dedicated to you.

Spices are an integral part of Indian cooking. They impart the rich aroma and flavour that is so unique to our cuisine. Yet, it's not just the spices that make Indian food delicious.

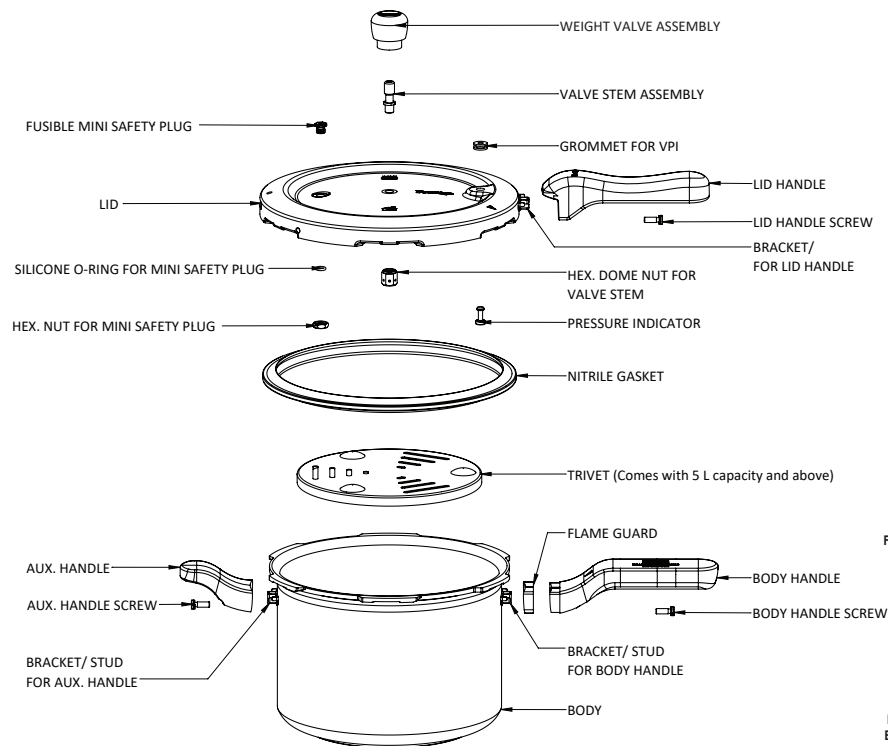
All in all, We are sure that you find prestige pressure cookers are the best value for your money and We wish you very happy times in cooking and serving delicious and authentic cuisine that you so lovingly serve to your family.

SPECIAL FEATURES OF PRESTIGE PRESSURE COOKER :

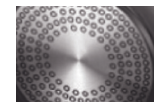
- i) This pressure cooker comes with 4 Safety devices as follows :
 - a) Weight Valve - New whistling weight valve with long lasting Stainless Steel Weight for pressure regulation to accurately time your pressure-cooking.
 - b) GRS - The unique controlled GRS (Gasket Release System) which releases the pressure safely in case there is any abnormal build-up of pressure in the cooker.

- c) Metallic Safety Plug- An additional safety device provided which will fuse when the Pressure / Temperature inside the cooker exceeds safe level.
 - d) The Pressure Indicator- This device indicates the pressure inside the cooker.
 - ii) Rugged handles with matt finish, aerodynamic curves for better grip, easy handling and cleaning.
 - iii) The Prestige Pressure Cooker now can be used for cooking on Gas stove, Electric hot plates, Kerosene stoves, Halogen, ceramic hot plates and Induction cooktop (induction base models only)
 - iv) Prestige Svachh cookers come with lid that prevents and controls any spillage that might occur during the course of cooking and keeping it clean and making it easy to maintain.
 - v) Prestige Hard Anodised cookers come with tough surface which offers resistance to scratches and the finish lasts longer.
 - vi) Prestige Triply cookers come with the Body made of 3 layers, the inner one made of SS 304, Aluminium layer in the middle for better heat conduction and the magnetic outer layer for induction compatibility.
 - vii) This Instruction manual is applicable for all sizes of below ranges:
 - Aluminium Deluxe Pressure Cookers - Polished, Hard Anodised
 - Aluminium Deluxe Handis - Polished, Powder Coated, Hard Anodised and Hard Anodised Duo (with SS Lid)
 - Aluminium Svachh Cookers - Polished and Hard Anodised.
- Prestige stainless steel pressure cookers come in SS Alpha Deluxe, SS Svachh Alpha Deluxe range and Tri Ply Pressure Cookers.
- Prestige Handi pressure cookers combine the traditional shape and the modern design suitable for working in induction cook top or gas. Handis come with Polished, Hard Anodised, Duo and Powder coated version.
- Prestige Deluxe plus cookers come with Anti Bulge and Induction base suitable for working on Gas or Induction cooktop.

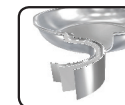
PRESTIGE PRESSURE COOKER - GENERAL VIEW OF PARTS



Prestige Stainless Steel Cookers come with induction friendly sandwich clad base.



INDUCTION FRIENDLY PERFORATED PLATE BASE FOR INDUCTION BASE ALUMINIUM MODELS ONLY



IN CASE OF TRI PLY COOKERS, THE BODY IS MADE OF 3 LAYER AND THE OUTER LAYER OF MAGNETIC STEEL IS INDUCTION FRIENDLY.

*Auxiliary Handle is not available in 1.5, 2 and 3 litre Pressure Cooker models

Due to continuous product improvements, actual parts in your pressure cooker may differ slightly from the illustration above.

Product image shown is for Illustration purpose only and the shape of the actual product may vary according to the Model.

DESCRIPTION OF PARTS

A) WEIGHT VALVE ASSEMBLY - MORE PRECISION

- 1) Weight valve: It is made to perfect precision. It operates when the nominal pressure reaches around 1 Kgf / cm² and whistles, which are loud and clear. It now has a silicone rubber "O" ring which facilitates easy fitment on to the vent tube and also enhances the life of the weight valve assembly.
- 2) Vent tube: This is made of stainless steel and it is long lasting and durable.
- 3) Dome nut: This keeps the vent tube tightened in its place in the lid.



B) HANDLES - MORE DURABLE, MORE CONVENIENT

For convenient handling, Prestige Pressure Cooker has strong, heat proof, matt finish PF handles.

Prestige Pressure Cooker comes with 3 handles:

- 1) Lid Handle
- 2) Body Handle
- 3) Auxiliary Handle (Not available in Cookers of 3 L capacity and below.)

All these are replaceable and available with screws/ washers as spares. Please keep all handles fully tightened when in use.



C) GASKET - MORE DURABLE

Prestige Pressure Cooker comes with food grade nitrile rubber gasket which is self compensating. This revolutionary design will enhance the life of the gasket. This gasket does not impart any colour, taste or odour to the food cooked in this cooker.



D) MINI METALLIC SAFETY PLUG

This safety plug melts to let out steam. This happens when the temperature / Pressure rises beyond the safe level. This is due to the cooker having insufficient water or food particles blocking / clogging the vent tube.



E) INDUCTION BASE

The Prestige Pressure Cooker comes with a unique induction base which enables the Cooker to be used on all Induction Cook-tops.

The Aluminium Pressure Cookers come with an Induction friendly embedded perforated plate base.

The Stainless Steel Pressure Cookers come with Induction friendly Alpha base sandwich brazed bottom or with a Tri Ply construction for uniform heat conduction.



E) UNIQUE PRESSURE INDICATOR

A pressure Indicator (PI) which rises when there is pressure inside the vessel and drops when the pressure drops to zero indicating that the pressure cooker is ready to open..

USE ON DIFFERENT HEAT SOURCES

The Prestige Pressure Cooker can be used on many different heat sources namely : Gas Stove, Electric Hot Plate, Induction cook-top, Ceramic Cook top, and Halogen Cook top.

Never use the Pressure Cooker on industrial gas burners.

Gas Stove : Ensure maximum heat before placing Prestige Pressure Cooker on the stove. However ensure that the flame is always within the base of the Cooker. Reduce the heat / flame just above sim position as soon as pressure builds up and whistles the first time.



GAS

Electric Hot Plate : Place the Cooker on the hot plate and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.



HOT PLATE



Halogen Cook-top : Place the Cooker on the halogen cook top and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.

Induction Cook-top : When using the Pressure Cooker on Induction Cook-top, place the Cooker on Induction Cook-top and press the appropriate function to start cooking. Please note the rate of heat absorbed by the Cooker may vary between different models of Induction Cook-top. Reduce the power as soon as pressure builds up and whistles the first time.

Prestige recommends Prestige range of Induction Cook-tops for Prestige Pressure Cookers. The Prestige Induction Cook-top is a modern gadget for healthy and safe cooking.

Ceramic Cook-top: Place the Cooker on the Ceramic cook top and turn on maximum power. Reduce the heat as soon as pressure builds up and whistles the first time.

Please read the instruction manual which comes with every form of heat source before use.

Note : Reduce the heat after the first whistle, just to the level sufficient to maintain the whistling (Usually slightly above the minimum heat setting).



HALOGEN



INDUCTION



CERAMIC

SAFETY FEATURES

TTK Prestige has been the pioneer in introducing various safety features for the consumers. Prestige Pressure Cooker comes with 4 safety features.

a) Weight Valve

b) Controlled GRS

c) Mini Metallic Safety Plug

d) The Pressure Indicator

a) **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, a maximum of three or four whistles are adequate to complete the cooking. Weight valve works as both the control and pressure regulating device maintaining desired pressure at all times.

b) **Controlled GRS (Gasket Release System) :** The Prestige Pressure Cooker now comes with improved version of the GRS namely the Controlled GRS. This unique safety device makes your Cooker completely safe even if the weight valve fails to function due to over load or blockage of the vent tube. As the pressure inside the Cooker goes above the normal level, portion of the Prestige Gasket is pushed out by the excess pressure inside the Cooker. Then the hole on the lid gets exposed gently releasing the steam in a controlled manner. The steam is released in a vertically up direction with a steam jet sound, making it absolutely safe.

Once the GRS operates, the stove should be immediately switched off. Allow the Cooker to cool down. Now open the lid and the Prestige Gasket should be removed, washed with water and placed back in position. However, we recommend, the user to examine the reason for the weight valve not functioning. The user should check and ensure that the vent tube hole is clean and clear.

c) **Mini Metallic Safety Plug :** If for any reason the safety features like weight valve or a controlled GRS fails to function, the fusible metallic safety plug melts to let out steam. This could only happen when the temperature / pressure rises beyond the safe level or due to the cooker having insufficient water or food particles blocking / clogging the vent tube.

d) **The Pressure Indicator :** When the pressure inside the cooker starts building up, the pressure indicator gets pushed above the level of lid. This indicates that your cooker is under pressure. Similarly after cooking is over and the issue of steam stops completely, the pressure indicator will drop to the level of the lid, giving you a visible indication that you can safely open the cooker. if the pressure indicator does not drop for a longer duration , push it down with a metal spoon as the food particals may prevent it from falling down and then open the lid.

HOW TO USE YOUR PRESTIGE PRESSURE COOKER (FOOD PREPARATION/ OPERATING INSTRUCTIONS)

1) Water to be used: Before you start cooking in the Pressure Cooker, make sure that there is enough water in the Pressure Cooker. The quantity of water varies with the model of the Cooker.

For the first 15 minutes of cooking, pour 400ml or 2 cups of water for 2 Ltr., 3 Ltr. and 5 Ltr models. For every additional 10 minutes of cooking add 1 cup of extra water. These are timings after full pressure is reached.

Your Prestige Pressure Cooker should not be filled more than 2/3rd of its capacity. When cooking foods that expand during cooking such as rice or dried vegetable do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent tube (Vent pipe) and develop excess pressure.

When cooking liquid foods, please use the quantity of water as specified in the recipe (Please write to us for free cookbook). For cooking milk dishes, start with a low heat to bring the milk to boil and then turn it up to pressure.

When cooking cereals like Toordal, allow a few minutes before closing the lid to avoid excess froth. Add one spoon of oil or any cooking medium while cooking dal. Soak the dal in water for 30 min before cooking which will reduce the froth.

When you cook dal, particularly in small capacity cooker, the dal frothing is unavoidable with the whistling weight valve.

2) Procedure: Prestige Pressure Cooker comes without separators and is ideal for direct cooking.

To do direct cooking, always take correct quantity of water as mentioned above which is required for steam generation, in addition to the water required for cooking the foodstuff. This comes by practice as it is dependent

on the quality of rice, dal etc and also the individual taste and preferences. Normally, the recommended quantity of water for rice is 1:2 ½ (Rice:Water) and for dal is 1:1 ½ (Dal:Water).

Note : Prestige pressure cooker comes without separators. When you use your own separators/ vessels inside the pressure cooker for cooking, Please ensure that the height of the Separators / Vessel is not more than 2/3 rd the height of the cooker body. Also do not cover the top vessel with a plate which might block the safety devices.

Ensure that the vent tube is completely free of any blockage before closing the lid.

This can be done by looking through the vent tube hole and ensuring that the light is visible.

Ensure that the Prestige Gasket is properly placed in its place in the lid.

Place the lid on the body of the Cooker with the arrow mark of the lid in line with the arrow mark on the body handle, press down the lid gently and turn the lid handle clockwise to bring it exactly above the body handle.

Place the weight valve on the vent tube and press it down. It will get engaged with the vent tube with a 'CLICK'. Now place the Cooker on high heat. However ensure that the flame is always within the base of the Cooker.

As the pressure builds up you will notice emission of steam through the pressure indicator for a while and after few seconds the pressure indicator will rise above the lid surface indicating the pressure build up.

When the Pressure Cooker reaches the full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time. Normally, you can shut off the flame after 3 or 4 whistles depending on the flame and the foodstuff to be pressure-cooked. By experience, you will be able to determine the exact number of whistles required.





After cooking, put off the heat source, take the cooker off the stove and allow it to cool. Do not attempt to open the lid if the Pressure indicator is in the risen position. Always, after the pressure indicator drops remove the weight first and then open the lid, by turning the lid handle anti-clockwise till the arrow mark of the lid is aligned in line with the arrow mark on the body handle.

Wash the Cooker after use. Remove the Prestige Gasket. Wash it and hang it on a peg till the next use.

Store the weight valve separately.

DO'S AND DONT'S

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

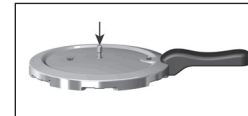
DO's

Read all the instructions:

- 1) Always use the Prestige Pressure cooker with sufficient quantity of water. Pressure cooking is cooking with water, in the Cooker to produce steam. Remember that less than minimum water can result in 'boil dry'. The recipe will be ruined, the safety plug may get fused and food may be baked to such an extent that resultant stains will be hard to remove. This can also lead to base bulge in the body, Induction plate base / Sandwich clad base may peel off & cooker may also get damaged.
- 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 fastened tight to the lid. Clogged vent tube can be cleaned by forcing a jet of water through the vent tube hole or by cleaning the vent tube with a pin through it.



- 3) Ensure that the Prestige Gasket is properly placed in its place in the lid. After cooking, wash the Prestige Gasket and hang it on a peg. This will improve the life of the Prestige Gasket.



- 4) If the steam escapes around the lid, it could be that a new Gasket should be fitted. Before doing so, please have the Pressure Cooker checked for any nicks on the rim of the body. Please take it to the nearest Regional/Authorized Service Centre of Prestige for a thorough check up.

- 5) Avoid damage to the sealing rim of the lid and the body while serving or cleaning the Cooker. This may cause leakage of steam.

- 6) Always store the Cooker with its lid open to prevent mustiness.

- 7) Handle the weight valve carefully. Keep it clean. Once in a year please change the silicon 'O' ring, as the wear and tear of this ring may cause the weight valve to jump.



- 8) Always keep the handles fully tightened.

- 9) Always buy genuine Prestige Spare Parts from the Prestige authorized service centre, nearest to you. Insist on a cash memo when buying genuine Prestige spare parts.

- 10) In case your Prestige Pressure Cooker requires any servicing or reconditioning, do not try to repair it yourself. Please take it to the nearest Authorized Service Centre or write to the company for advice / directions. It is recommended to take your cooker to authorised service centre once a year to ensure that the cooker is always in good condition.

- 11) Always keep the Pressure Cooker on the stove in such a way that the handles are facing you and the GRS slot is away from you (refer illustration) to prevent accidental scalding, if and when the GRS operates.

DON'Ts

- 1) Never place a dry / empty Pressure Cooker on a heat source. If you use the Pressure Cooker without any water, the gasket may get burnt or the safety plug may melt. The Cooker may also get damaged.
- 2) Dry heating the Cooker or using excessive heat may lead to the separation of the induction plate base / Sandwich cladded base from the body. Dry Heating the Cooker could lead to discoloration of the induction plate base / Sandwich cladded base / the body. Warranty will not cover this type of misuse.
- 3) Your Prestige Pressure Cooker should not be filled more than two third of its capacity. When cooking foods that expand during cooking such as rice, dal or dried vegetables, do not fill the unit over half full. When you are using your own separators / Vessels inside the cooker for cooking, please ensure that the height of the Separators / Vessel is not more than 2/3rd the height of the cooker body. Never allow the safety devices to become blocked during use, by covering the inside vessels with a plate or by keeping larger vessels inside.
- 4) Never attempt to force open the lid of the Cooker, until the pressure inside the Cooker is reduced to zero.
- 5) Never tap the rim of the Cooker body with serving spoons, forks ladles etc. as these may nick the sealing surface and which will prevent proper sealing and allow steam to escape and cooker may leak.
- 6) Always thoroughly wash every surface of the prestige cooker soon after each use with hot water and soap or cleaning powder. Any oil/fat left on the surface may carbonize when cooker is again placed on heat. Do not leave food / water in your prestige cooker over night or for a long duration .



Chemicals in the decomposing food / Natural salts in the water will attack the metal and can develop pits / scaling / Discolouration. Use a plastic or nylon scrubber or brush. After cleaning, wipe dry , as the metal can get pitted if left wet. Preferably use soft water for cooking and washing as the salts in the hard water may lead to pitting and discolouration over a period of time.

- 7) Never use hard abrasives to wash your Cooker.
- 8) Do not use hard abrasives such as steel wool, steel brushes, ash or mud to clean the prestige pressure cooker . This can cause microscopic scratches which may cause water to lodge which eventually could lead to the development of black pits marks.
- 9) Do not try to repair the pressure cooker yourself and do not substitute with spurious parts. Never replace the Metallic safety plug with other plug, screws , nuts etc. Do not replace Gasket with spurious gasket . Get a genuine Prestige Metallic safety plug / Gasket / Pressure Indicator.
- 10) Pressure Cooker should not be used for deep frying or as a tandoori pot.
- 11) Do not interchange the lids of your Pressure Cooker when you have two or more Cookers of different range.
- 11) Handles are liable to break under a sharp blow.
- 12) Do not attempt to stretch rubber gasket , particularly when it is hot , as it will distort. There should be no extra length of rubber gasket left unaccommodated in the lid.
- 13) Do not try to move the pressure cooker when pressure is built inside during cooking or after cooking.

CAUTION

- Do not touch hot surfaces of the cooker. Use handles or knobs for handling the Cooker. Use gloves, if required. Replace the handle if it is cracked, broken, or charred. Do not use the cooker without handles / broken handles.
- Never subject the Pressure Cooker to dry heat.



- Always buy genuine Prestige spare parts. The company is in no way responsible for any damage or injury caused by use of duplicate / spurious / other brand spare parts.
- When you use your own vessel inside the pressure cooker for cooking, please ensure that the height of the vessel is not more than 2/3 rd the height of the cooker body. Also, do not cover the top vessel with a plate which might block the safety devices.
- Never allow cooked food or water to stay in the cooker body for a long time to avoid pitting and discoloration.
- Improper closing of the lid is unsafe and could result in accident. Ensure the lid handle is aligned with Body handle while closing.
- Do not force open the pressure cooker until internal pressure has been reduced to zero by lifting the weight valve using a metal spoon as shown in the image, using gloves if required by or the unit has cooled. If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurized.



HOW TO SERVICE YOUR PRESTIGE PRESSURE COOKER

For the convenience of our customers, we have established a wide network of Authorized Service Centres throughout the country where trained mechanics will service your Cooker with special tools. Please note that all these Authorized Service Centres are provided with a CERTIFICATE by the Company stating that the concerned outlets/shops are Prestige Authorized Service Centre. The validity period of the service centre is also given in the certificate. Always contact the Prestige Authorized Service Centre nearest to you. In case of any complaint/comments, please write for prompt attention to:

Customer Service Cell: TTK Prestige Limited

No.110/5, Aruna Arcade, First Floor, Lalbagh Road, Sudhamanagar, Near
Urvashi Theatre, Bangalore - 560 027

Ph: 1800-123-334411. Email : customercare@ttkprestige.com

HOW TO MAINTAIN YOUR PRESTIGE PRESSURE COOKER

The Body and the Lid:

Prestige pressure Cooker is made of virgin aluminium alloy or Superior grade stainless steel. Wash the body and the lid in hot soap water and dry immediately.

DO NOT wash Prestige Pressure Cooker in the dishwasher. Harsh chemicals like dishwasher detergents will damage the surface. Do not use steel wool and harsh detergents etc., to wash the Prestige Pressure Cooker.



To keep your Prestige Pressure Cooker looking always new, please follow the instructions given below.

- a) Avoid leaving foodstuff especially those containing salt in the Cooker overnight. As it may cause pitting inside the Cooker.
- b) After each use, wash it with the hot soapy water, rinse and dry thoroughly.
- c) For stubborn stains, it is recommended that you use a nylon scrubber.
- d) Avoid the use of metal scouring pads or hard abrasives for cleaning the Cooker as they may cause scratches.

Discoloration:

Certain properties of water and certain minerals of food can cause darkening of the inside of the Cooker up to the water level. This is quite harmless. This discoloration does not affect aluminium or the food cooked in it, in any way. When this discoloration occurs, it can be removed by boiling water with a small ball of tamarind or a piece of lime or tartaric acid/citric acid for about 15 minutes. This will remove darkening.

Weight Valve:

To clean the weight valve occasionally, soak it in soap water. However, clear out all the traces of soap before reuse.

**Prestige Gasket:**

After cooking, remove the Prestige Gasket from the lid. Wash and hang it on a peg till next use.

Storing:

Do not store the Pressure Cooker in a sealed or closed condition. This will prevent mustiness as there will be circulation of air. Always store the weight valve separately.

Serving:

While using Pressure Cooker for direct cooking or serving, care should be taken to see that the spoons, ladles, forks and other utensils are not tapped against the rim of the body as this may nick its sealing surface and allow the steam to escape.

Fixing of Spare Parts:

Always buy genuine Prestige Pressure Cooker Spare Parts. It is recommended that you buy spare parts at Prestige Authorized Service Centre nearest to you. Before making the purchase, please check whether the shop is a Prestige Authorized Service Centre. All such service centres are provided with a CERTIFICATE stating that the concerned shop is the Prestige Authorized Service Centre. Collect the cash memo and retain it with you.

1. To replace the Metallic safety Plug in Aluminium Cookers

Once the metallic safety plug has fused, do not try to repair it. Please purchase a genuine metallic safety plug.

2. Prestige Pressure Cooker comes with lid handle, body handle and auxiliary handle. For fixing the spare handles :

- a) To remove the body handle, unscrew the body handle screw underneath the handle. Align the new body handle with the flame guard properly fitted on to the mouth of the body handle, to the body handle bracket/stud. Insert the screw and fasten tightly.

- b) To remove the lid handle, unscrew the lid handle screw from underneath the handle. To refix the new lid handle, align the new handle to the lid handle bracket and tighten the screw firmly.

- c) To remove the Auxiliary Handle, unscrew the handle screw and take out the handle from the bracket/stud. Align the new handle with the bracket/stud, insert the screw and fasten tightly. (Note: Auxiliary Handle is not available in models below 3L pressure cookers)

In case you have any problem in fixing the spare parts of the Cooker, please take the Cooker to the Authorized Service Centre where the genuine parts can be bought and fixed.

WARRANTY

The manufacturer of Prestige Pressure Cooker offers a 5 year warranty for Aluminium Cookers from the date of purchase on the material and workmanship of their Cooker. The Stainless steel Alpha and Svachh Alpha pressure cookers come with 10 Year Warranty. Damage caused by overheating, dryheating, soiling, scratches, pittings discolouration and separation of the induction plate base / sandwich clad base from the body and body base bulge due to dry heating and excessive heat are excluded from the warranty. Normal wear and tear to fittings and gaskets are not covered by the warranty.

SPARES LIST FOR PRESTIGE OUTER LID PRESSURE COOKERS

SL NO	SKU CODE	DESCRIPTION	SUITABLE MODELS
1	60000	Mini Gasket-G1- Dlx/ Svachh	3L, 3L Handi- Aluminium/ Stainless Steel
2	60001	Junior Gasket - Alu Dlx/ Svachh	Dlx 5/7 L, Jr Deep Pr Pan, Svachh 5 L/ 3.5 L Pan
3	60002	Sr Gasket- Alu Dlx/ Svachh	7.5/10/12 L Cookers , 5/6 L Sr. Pan Cookers
4	60446	Baby Handi Gasket Dlx/ Svachh	1.5 L, 2 L - Aluminium/ Stainless steel
5	60010	Junior Gasket - Stainless steel	3/4/5.5 L Dlx/ Svachh Models, 4 L/ 4.5L Handi
6	60407	Senior Gasket- Stainless steel	6.5/8/10L, Senior Pan/ Deep Pan Dlx/ Svachh
7	60703	SS Weight valve assembly 23mm	All Models
8	60704	SS Weight valve Only 23mm	All Models
9	60702	SS Valve stem with Dome Nut	All Models
10	60115	Mini Metallic Safety Plug	All Models
11	60614	Grommet with VPI- Blue	All Aluminium Models
12	60655	VPI with eyelet- Red	All SS Models
13	60600	Body Handle Dlx with 2 Screws	All Aluminium Models
14	60902	Body Handle- Svachh	All Aluminium Models
15	60599	Body Handle- Dlx w/ 2 Screws	All Stainless steel Deluxe Models
16	60448	Body Handle Jr Handi	1.5 L/ 2L/ 3/ 5 Litre Aluminium
17	60031	Cover Handle Dlx	All Aluminium/ Stainless steel Deluxe Plus Models
18	60903	Cover Handle Svachh Aluminium	All Svachh Aluminium Models
19	60403	Cover Handle for Handi	All Handi Lids- Dlx/ Svachh- Alu, SS
20	60601	Aux Handle Jr w/ 2 Screws	5L Aluminium
21	60099	Aux Handle Sr w/ 2 Screws	7.5/10/12L Aluminium Deluxe
22	60090	Supreme A type Aux Handle	Aluminium/ SS Deluxe Pressure pans
23	60095	Jr Popular Aux Handle	SS 3.5 Litre Dlx/ Svachh Cooker
24	60904	Aux Handle Svachh- Aluminium	All Aluminium Svachh Cookers
25	60603	Aux Handle Jr w/ 2 Screw	SS 3,4,5.5 Litre
26	60604	Aux Handle Sr w/ 2 Screw	SS 6.5,8,10 Litre

SL NO	SKU CODE	DESCRIPTION OF PART	SUITABLE TRI PLY MODELS
1	61247	18 cm Tri Ply Cooker Gasket	2.0 L, 3.0 L Tri Ply Cooker Models
2	61275	21.5 cm Tri Ply Cooker Gasket	3.5 L, 5.0 L Tri Ply Cooker Models
3	61251	Aux Handle Tri Ply Cooker	All Tri Ply Models except 2.0 L
4	61249	Body Handle Tri Ply Cooker	All Tri Ply Cooker Models
5	61250	Cover Handle Tri Ply Cooker	All Tri Ply Cooker Models
6	60113	MSP	All Tri Ply Cooker Models
7	60702	SS VALVE STEM WDNUT (N.CR) All Models	All Tri Ply Cooker Models
8	60703	SS Wt. VALVE ASSY Dia 23.0mm All Models	All Tri Ply Cooker Models
9	60655	VPI with Eyelet Red All Models	All Tri Ply Cooker Models

COOKING REFERENCE GUIDE

Size of cooker	Type of Rice	Max. Qty. that can be cooked	Qty. of water required	Pressure cooking time/Method of cooling
1.5 / 2 litre	Kolam Basmati Parboiled	1 1/4 cups (250 gms.) 1 1/4 cups (250 gms.) 1 cups (200 gms.)	1 2/3 cups (400 ml.) 1 2/3 cups (400 ml.) 1 2/3 cups (400 ml.)	Kolam Rice: From 1.5 litre to 12 litre sizes, pressure cooking time is 2 minutes. Thereafter, allow cooker to cool naturally. Basmati Rice : From 1.5 litre to 12 litre sizes, pressure cooking time is 3 minutes. Thereafter, allow cooker to cool naturally for 5 minutes and release pressure by slight lifting of vent weight. Parboiled Rice : From 1.5 litre to 12 litre sizes, pressure cooking time is upto 3 minutes. Thereafter, allow cooker to cool naturally. Note: Cooking time will vary according to the cooker size and heat input and the ingredients. The details given here are for guidance only.
3 litre	Kolam Basmati Parboiled	2 cups (400 gms.) 2 cups (400 gms.) 1 3/4 cups (350 gms.)	2 cups (500 ml.) 2 cups (500 ml.) 2 3/4 cups (700 ml.)	
4 litre	Kolam Basmati Parboiled	3 1/2 cups (700 gms.) 3 1/2 cups (700 gms.) 3 cups (600 gms.)	4 1/2 cups (1.1 lit.) 4 cups (1 lit.) 4 3/4 cups (1.2 lit.)	
5 litre	Kolam Basmati Parboiled	4 1/2 cups (900 gms.) 4 1/2 cups (900 gms.) 4 1/2 cups (900 gms.)	5 1/2 cups (1.4 lit.) 5 cups (1 1/4 lit.) 7 1/4 cups (1.8 lit.)	
6.5 litre	Kolam Basmati Parboiled	5 cups (1 kg.) 5 cups (1 kg.) 5 cups (1 kg.)	6 cups (1 1/2 lit.) 5 1/4 cups (1.3 lit.) 8 cups (2 lit.)	
8 litre	Kolam Basmati Parboiled	6 cups (1.2 kgs.) 6 cups (1.2 kgs.) 8 cups (1.2 kgs.)	7 1/4 cups (1.8 lit.) 7 1/4 cups (1.8 lit.) 9 1/2 cups (2.4 lit.)	
10 litre	Kolam Basmati Parboiled	7 1/2 cups (1 1/2 kgs.) 7 1/2 cups (1 1/2 kgs.) 7 1/2 cups (1 1/2 kgs.)	9 cups (2 1/4 lit.) 9 cups (2 1/4 lit.) 12 cups (3 lit.)	

Size of cooker	Type of Dal	Max. Qty. that can be cooked	Qty. of water required	Pressure cooking time/Method of cooling
1.5 / 2 litre	Toor dal Moong dal	$\frac{1}{3}$ cup (70 gms.)	$\frac{3}{4}$ cup (200 ml.)	Toor Dal : From 1.5 litre, 2 litre and 3 litre sizes, pressure cooking time is 3 minutes. Thereafter, allow cooker to cool naturally for better results, soak dal for 15 minutes prior to cooking. Note : Cooking of Moong Dal is not recommended for 1.5 litre, 2 litre and 3 litre sizes because of frothing. Toor and Moong Dal : From 4 litre to 12 litre sizes, pressure cooking time is 3 minutes. Thereafter, allow cooker to cool naturally.
3 litre	Toor dal Moong dal	$\frac{3}{4}$ cup (150 gms.)	$1\frac{3}{4}$ cup (450 ml.)	
4 litre	Toor dal Moong dal	1 cup (200 gms.) 1 cup (200 gms.)	$2\frac{3}{4}$ cups (700 ml.) $3\frac{1}{4}$ cups (800 ml.)	
5 litre	Toor dal Moong dal	$1\frac{3}{4}$ cups (350 gms.) 2 cups (400 gms.)	$4\frac{3}{4}$ cups (1.2 lit.) $6\frac{1}{2}$ cups (1.6 lit.)	
6.5 litre	Toor dal Moong dal	$2\frac{1}{4}$ cups (450 gms.) $2\frac{1}{2}$ cups (500 gms.)	$6\frac{1}{2}$ cups (1.6 lit.) 8 cups (2 lit.)	
8 litre	Toor dal Moong dal	5 cups (1 kgs.) 4 cups (800 gms.)	14 cups (3.5 lit.) $12\frac{3}{4}$ cups (3.2 lit.)	
10 litre	Toor dal Moong dal	$6\frac{1}{4}$ cups ($1\frac{1}{4}$ kgs.) 6 cups (1.2 kgs.)	18 cups ($4\frac{1}{2}$ lit.) 19 cups (4.8 lit.)	

Note: When cooking in 1.5L, 2L, 3L & 3.5L sizes, small burners are recommended. Time mentioned above is after the first whistle.



WARRANTY - TERMS & CONDITIONS

The manufacturer of Prestige Pressure Cooker offers a 5 year warranty for the Aluminium Pressure Cookers, Duo Models and 10 Year warranty for Stainless Steel Outer lid Alpha Deluxe/Svachh cookers from the original date of purchase and will, during this period, replace the Pressure Cooker free of charge, if there is any defect due to faulty material or workmanship, subject to the following terms and conditions.

1. The Pressure Cooker is used properly in accordance with the instructions given in the Instruction manual.
2. The warranty does not cover any Pressure Cooker attended to by others excepting those from our Authorised Service Centres.
3. Replacement parts such as Safety Plug, Handles, Screws, Weight Valve, Vent Tube, Gasket, Pressure Indicator with Gromet and Nuts are not covered by this warranty as these parts require periodic renewal.
4. Damage caused by overheating, dry heating, soiling, scratches, pittings discolouration and separation of the induction plate base / sandwich clad base from the body and body bulge due to dry heating and excessive heat are excluded from the warranty. Normal wear and tear to the fittings and gaskets are not covered by the warranty.
5. The decision of the manufacturer is final in all cases of complaints.
6. The warranty card duly stamped and signed by the dealer along with the cash memo, should be preserved and produced along with the unit sent to any of our Service Centres in India, otherwise the claim will be treated as invalid.
7. The warranty does not cover any Pressure Cooker fitted with spurious / duplicate parts.
8. Colour fading in HA / Powder coated cookers are not covered under warranty.
9. Any issue related to food sticking to the cooking surface, is not covered under warranty. Especially in case of HA Cooker as HA Cooker is not nonstick. Food will require oil or water or careful control of heat to prevent sticking.
10. Warranty does not cover if the pressure cooker is used on industrial gas burners.

Manufactured by:

Registered Office: TTK Prestige Ltd., Plot No. 38, Sipcot Industrial Complex, Hosur- 635126, Tamil Nadu, India.

Customer Service Cell:

TTK Prestige Limited, No.110/5, Aruna Arcade, First Floor, Lalbagh Road, Sudhamanagar,
Near Urvasi Theatre, Bangalore – 560 027, Telephone No. 1800-123-334411. Email: customercare@ttkprestige.com



WARRANTY CARD (CUSTOMER'S COPY)

This page has to be treated as a full fledged warranty card and is required to be maintained by you. You will be required to produce this card while claiming the service within the warranty period. In the unlikely event that a defect should develop in the Pressure Cooker during the period of this warranty, the product should be delivered at your cost to the Authorised Service Dealer along with this warranty card.

- Outer Lid Deluxe Plus Aluminium ☐ Aluminium Polished Induction Base Cookers
- ☐ Handis Polished ☐ HA and HA Duo Models ☐ Powder Coated, Duo Models
- Outer Lid Svachh Aluminium ☐ Aluminium Svachh Polished Version ☐ Aluminium Svachh HA Version
- Outer Lid Deluxe Plus SS Alpha ☐ SS Alpha Deluxe Cookers ☐ SS Alpha Deluxe Handis
- Outer Lid Deluxe Plus SS Alpha Svachh ☐ SS Alpha Deluxe Svachh Cookers ☐ SS Alpha Deluxe Svachh Handis
- ☐ Triply Cookers

Date of Purchase: _____ Model and Capacity: _____

Batch No.: _____

Customer's Name: _____

Address: _____

Dealer's Stamp & Address

REGIONAL SERVICE CENTRES

HELPLINE NO. 1800-123-3344 11

SOUTH ZONE	WEST ZONE	NORTH ZONE	EAST ZONE
TTK Prestige Limited No. 7 - 14 Jana Priya Center, Big Bazar, Ground Floor, Pondy Bazar, Chennai - 600 017 TTK Prestige Limited New No.4A, Old No.B9, 1st Cross North East Extn Thillai Nagar, Trichy - 620 018 TTK Prestige Limited 35/1953/54, Mareena Building, M G Road, Ravipuram, Ernakulam, Cochin- 682 016. TTK Prestige Limited #110/5, Lalbagh Main Road, Before Urvashi Theater, Above SBI Bank, Next to Hulkul Pride, Bangalore - 560 027 TTK Prestige Limited # 4871A, Shiva Avenue, 3rd Floor, OPP Clark Inn Hotel, Above Shantesh Honda Showroom, Gokul Road, Hubballi - 580 030 TTK Prestige Limited Shop No 19 & 20, Malbhat Heights, Opposite SBI Personnel Bank, Malbhat, Margao – 403 601 TTK Prestige Limited 6-1-73, 3rd Floor, Saeed Plaza, Lakadi Ka Pul, Hyderabad - 500 004 TTK Prestige Limited D.No 40-14-11&12, Achuta Homes, Ground Floor, Besides, Jyothi (Theatre) Conventional Hall, Near. Benz Circle, Vijayawada - 520 010	TTK Prestige Limited Shop No-04, Asmi Compound, S V Road, Opp to Ratna Hotel, Goregaon West Mumbai - 400 104 TTK Prestige Limited Kanchan Heights, Block No.538, Sinahgad Road, Old Big Bazaar Complex, Near P.L. Deshpande Garden, Opposite to Axis Bank, Haveli Taluka, Parvati, Pune - 411 009 TTK Prestige Limited No.1 Ground Floor, Dev Complex Opposite Parimal Garden, Ahmedabad -380 006 TTK Prestige Limited 159/2 Kanchan Bagh, Near Sharma Sweets, Opp. ICICI Bank, Near Geeta Bhawan Square, Indore - 452 001 TTK Prestige Limited C/o.Shree Vasu logistics Pvt Ltd, Inside Logistics Park, Opp. Jaguar Auto Mobile Showroom, Ring Road No 1, Raipur - 492 013	TTK Prestige Limited House No.- 63/12B-1, Opp. K L J House, Rama Road Industrial Area, Near Kirti Nagar Metro Station, West Delhi - 110 015 TTK Prestige Limited Plot No 395, First Floor, Bulk Material Market, Phase - 11, Sector - 65, Mohali Chandigarh - 160 065 TTK Prestige Limited 49-50, 1st floor, Katewa Mansion, Near Kamdhenu Complex, Peetal Factory, Shastri Nagar, Jaipur - 302 016 TTK Prestige Limited Shop No. SH-08 (Duplex) Square One, CP-4/1, Ratan Khand, Sharda Nagar, Yojna Raibareli Road, Lucknow - 226 002 TTK Prestige Limited C-18 , Lohiya Nagar, Near Easyday, Meerut Road, Ghaziabad - 201 001 TTK Prestige Limited H.No-2211/4, First Floor, Situated at Shiv Chowk, Rajiv Nagar, Bus Stand Road, Opposite to Ram Mandir Gurgaon, Haryana - 122 001	TTK Prestige Limited #12, Chowringee Square, Andhra Insurance Building, 1st Floor, Opp. Income Tax Building Post Office. Near Location Income Tax Bhavan, Esplanade, Kolkata – 700 013 TTK Prestige Limited Plot No-864/2677, Po-Arunodaya Market, PS-Badambadi, Cuttack - 753 012 TTK Prestige Limited Uttam Arcade, 2nd Floor, Opp Forest Off, A.K.Azad Road, Rehabari, Guwahati – 781 007 TTK Prestige Limited Chandi House, 1st Floor, Flat No - 104, Exhibition Road, Patna - 800 001 TTK Prestige Limited Ground Floor, Plot No. 215, New AG Colony, Behind Kapildev playground , Kadru, Ranchi - 834 002