



Dear Friend,

Congratulations for bringing home the 'Prestige' Popular Pressure Cooker.

Prestige - When it comes to Pressure Cookers, that is the only name people across India trust. TTK Prestige Limited is the pioneer of Pressure cooking in India. The company has over 5 decades of experience in manufacturing pressure cookers with a huge network of dealers and branches across the country.

The ongoing R&D activities in the company have resulted in a safer and better cooker. TTK Prestige Limited has revolutionised pressure cooking by making it safer with the introduction of the unique Gasket Release System (GRS). Another innovation from the R&D effort has been the introduction of the pressure pan. This versatile cooking utensil has reduced the burden of the housewife and made cooking a lot easier.

Prestige today is a leader in the Indian pressure cooker market and we, at TTK Prestige Limited, take this opportunity to thank you and all other Prestige owners.

Designed for your convenience, the Prestige Popular comes with a set of specially designed handles. These make it easy for you to open, close and lift the cooker.

And following the Prestige tradition of quality, Prestige Popular is made from virgin Aluminium to give you the strongest and finest quality product.

The major advantage of your Prestige Popular is its outer-fitting lid. This makes it more spacious than other ordinary cookers and more convenient to cook in.

We, at TTK Prestige, take this opportunity to thank you for your valued support.

PRINCIPLE OF PRESSURE COOKING

The principle behind this marvellous cooker 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 kg / sq.cm. and at this pressure, the corresponding temperature is 120°C as against 100°C, which is the boiling point of water in conservative cooking. Hence, the foodstuffs 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 Popular retains its flavour and nutritive values.





IMPORTANT SAFEGUARDS

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

1. Read all Instructions before use.
2. Before sealing the cooker, it should be ensured that the steam starts coming out of the vent tube of the Cooker freely.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near children.
5. Do not place the pressure cooker in a heated oven.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use pressure cooker for other than intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "How to use your Prestige Popular".
9. 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 1/2 full. Over filling may cause a risk of clogging the vent tube and developing excess pressure. See "How to use your Prestige Popular".
10. Be aware that certain foods, such as applesauce, cranberries, pearly barley oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (vent tube). These foods should not be cooked in a pressure cooker.
11. Always check that the vent tube is clear immediately before closing the lid for pressure cooking.
12. Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the cooker can be hazardous. See "How to use your Prestige Popular".
13. Do not use this pressure cooker for pressure frying/deep frying with oil.
14. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steams, does not evaporate.
15. Never place anything over the vent weight while cooking.
16. Ensure that, handles are fastened, before use.
17. Always place water as indicated in each recipe (or one cup for every 10 minutes of pressure cooking time) in the pressure cooker body before pressure cooking.
18. Never lift the weight for reducing pressure in case of liquid or frothing foods.
19. Never use the cooker body for light frying for more than 10 minutes at a time or as an oven for dry heating or baking, since the strength of the metal may decrease to a dangerous level.
20. A fused safety plug must be replaced by a genuine Prestige safety plug.
21. Repairs other than the replacement of gasket, body handle, safety plug and the vent weight must be done only by an authorized Prestige service centre/representative. All replacement parts must be genuine Prestige parts.
22. Always place the cooker on the stove in such a way that the handles are facing you and the GRS (Gasket Release System) slot is away from you to prevent accidental scalding if and when the GRS operates.

23. SAVE THESE INSTRUCTIONS

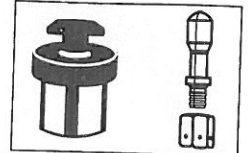
This product is for household use only.

THE PRESTIGE SAFETY SYSTEM

Your Prestige Popular comes with a complete safety system comprising of three safety features.

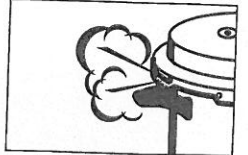
1) The weight valve - more precision:

It is made to perfect precision. It operates when the inside pressure reaches $\text{kg} / \text{sq.cm.}$ and whistles, which are loud and clear. This weight valve assembly comes with a weight, a vent tube and a nut.



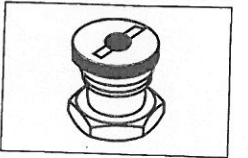
2) Gasket Release System (GRS):

If the Vent Tube gets blocked and the weight valve does not function, a portion of the gasket is pushed out through a slot (G R S - slot) in the lid releasing the excess steam safely downwards. 2 litre/3 litre cookers are not fitted with Auxillary handle.



3) The Metallic Safety Plug:

If, for some reason, the Gasket Release System does not work, the Metallic Safety Plug comes into operation. It contains a fusible alloy pellet that melts to let out the steam.

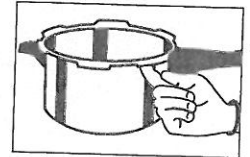


With these special safety features, you can be sure that you will always be safe with your Prestige Popular.

HOW TO USE YOUR PRESTIGE POPULAR?

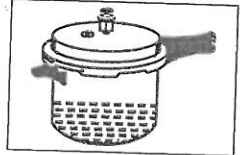
Your Prestige Popular comes fully assembled and is ready for use. Follow the steps given below.

Always remember to wash thoroughly the Cooker Body, Lid and the Gasket before the first use. It is advised to apply a drop of any cooking oil under the lugs of the cooker body (as shown in the picture). This will help you open and close the cooker more easily.



- 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 capacity of the cooker.

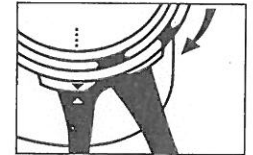
For the first 15 minutes of cooking, pour 400 ml or 2 cups of water upto 6 Ltr cookers and 500 ml or 2½ cups of water for 6.5 Ltr to 12 Ltr cookers. For every additional 15 minutes of cooking, add one cup of extra water.



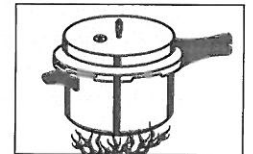
- 2) The Separator cooking is more advantageous and different types of food such as rice, dhal, and vegetables can be cooked simultaneously in your pressure cooker. Separator accessories and Trivet are optional items, you may purchase separator set and trivet from any of our authorised dealer or Prestige Smart Kitchen store.
- 3) Take the food to be cooked in the Separators and add correct quantity of water. As a guideline, for one measure of rice, add 2½ measures of water and for 1 cup of dhal, add 1½ measure of water depending on the quality of the foodstuff and your personal preference. Stack the separators inside the cooker on Trivet.

When you do direct cooking, please remember to pour more water for steam generation, otherwise this will result in dry heating of the cooker.

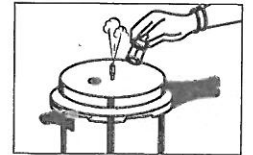
- 4) Ensure that the vent tube is completely free of any blockage before closing the lid. This can be done by looking through the vent tube hole and ensuring that the light is visible.
- 5) Ensure that the Gasket is properly placed in its place in the lid.
- 6) Place the lid on the body of the cooker with the arrow mark on the lid in line with the arrow mark on the body handle, press down the lid slightly with one hand and turn the lid handle (clockwise) to bring it exactly above the body handle.



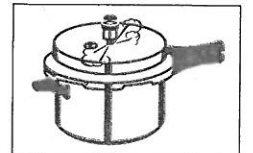
- 7) Now place the cooker on high heat. Wait, do not place the weight now. You can use it on a gas stove, kerosene stove, electric heater or a sigri. Never use the cooker on firewood or industrial burner. With Small cookers always use small burners. The flame should be always within the base.



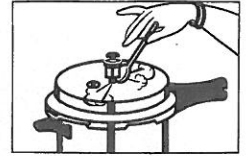
- 8) After a few minutes, a continuous jet of steam will come out of the vent tube. Now place the weight on the vent tube and press it down till it gets engaged with a click.



- 9) Once the cooker has reached full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time.



- 10) After cooking is over, take the cooker off the stove and let it cool naturally. Do not try to open it even if there is a little pressure inside. Make sure of this by slightly tilting the weight. If the steam comes out, you must cool the cooker a little longer. However, if you are in a hurry, tilt the weight by placing a spoon under the weight to allow the steam to escape faster. But avoid this specially if you are cooking foods like dhal or rice or any liquid preparation.



- 11) After the pressure has dropped completely, remove the weight gently and then open the lid by turning the lid handle anti-clockwise.
- 12) Wash your cooker in hot soapy water. Remove the Gasket, wash and hang it on a peg. Store the weight after cleaning on a shelf.

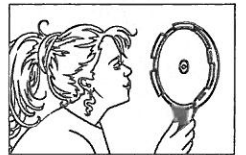
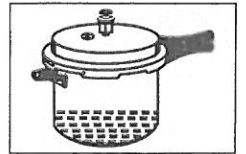
DISCOLOURATION

Certain properties of water and certain minerals of food may cause darkening of the inside of the cooker. This is quite harmless and does not affect the Aluminium or the food cooked in it in any way. When this discolouration occurs, it can be removed with an Aluminium cleaner such as steel wool, tartaric acid or any cleaning agent. Otherwise, put a small ball of tamarind or a slice of fresh lime in the water used during cooking. This will prevent the darkening.

Do's & DON'Ts

Do's

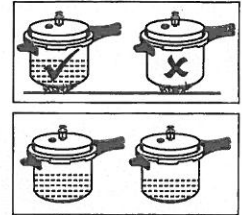
- 1) Always use enough water while cooking. Otherwise the gasket will get burnt dry. Don't bake or dry heat anything. This will reduce the life of the metal.
- 2) Make sure that the vent tube is clean and clear of any blockage before closing the lid. Just look through the vent tube to see if light is visible.
- 3) Place the weight on the vent tube only after steam starts coming out.
- 4) While cooking lentils, beans etc., always add a spoon of oil. Allow a few minutes and then close the lid. This prevents frothing.



- 5) If, after considerable use, steam escapes around the lid, fit a new gasket immediately. Otherwise, the cooker will take a longer time to build pressure and also waste fuel.
- 6) Before opening the cooker, always ensure there is no pressure in it and also remove the weight first before taking off the lid.
- 7) After each cooking, remove the gasket, wash and dry till next use.
- 8) Always buy genuine prestige popular spares from your nearest Prestige authorised service centre or any Prestige Smart Kitchen store. The company is in no way liable or responsible for any damage or injury caused by the use of spurious / duplicate spare parts.
- 9) Get your Prestige Popular serviced once every year at your nearer Prestige Authorised Service Centre.

DON'Ts

- 1) Never place an empty cooker on a heat source. Always put sufficient water in it. Never use big burners high flame with small cookers.
- 2) Do not fill the Unit over two-thirds full. When cooking foods that normally expand during cooking, such as rice, or dried vegetables, dhal, do not fill the unit over half full. Overfilling may cause a risk of clogging the vent tube and developing excess pressure.
- 3) Do not open the cooker even if there is slight pressure inside. This may cause scalding injury. Wait till the pressure in the cooker is reduced to zero before opening.
- 4) Do not store the cooker closed. This will cause mustiness as there will not be circulation of air inside.
- 5) Never store the weight on the lid of the cooker, when not in use.
- 6) Do not tap any spoons, forks, or ladles against the rim of the cooker body. This will nick its sealing surface and allow the steam to escape even with a new gasket.
- 7) Never leave the cooker standing in the water for a long time nor use harsh abrasives to clean it. This will dull its shine.
- 8) Never replace the metallic safety plug with other plugs, screws, nuts etc. When fused, do not try to repair the cooker. Get a genuine Prestige Metallic Safety Plug instead.
- 9) Never allow the safety devices to become blocked during use, by covering the inside vessels with a plate or by keeping larger vessels inside.
- 10) Do not use this product for other than its intended use.
- 11) Never pressure fry in your pressure cooker.



In case of any complaints/advice, please write for prompt attention to: Customer Service Cell.

Manufactured By : TTK Prestige Ltd.,

Regd. Office : Plot No.38, Sipcot Industrial Complex, Hosur - 635126, India

Customer Care Cell : National Service Manager, TTK Prestige Limited, 198 & 198/1, 4th cross, VRK Chambers, Labagh Road, Bangalore - 560027, India Ph : 080-22277440, e-mail : customercare@tkprestige.com