

Prestige

**Deluxe
ALPHA**

Unique alpha base

Unique pressure indicator

Comfortable handles

Thoughtfully designed

Controlled gasket-release system



*Stainless Steel
Pressure Cooker*

UNBEATABLE TOUGHNESS. UNMATCHED STYLE.



INSTRUCTION
MANUAL



A **100%** Product.



IMPORTANT SAFEGUARDS

You can get total satisfaction from your Prestige Deluxe Alpha Pressure Cooker, if you follow the simple instructions given below:

1. Read all instructions. In particular, remember to follow the safety precautions. Please do not tamper with the safety devices.
2. When using pressure cooker near children, it is necessary to keep a close supervision.
3. Do not place dry/empty cooker on a heated oven/heat source. Always use sufficient quantity of water, else, this will seriously damage the Pressure cooker.
4. Move the pressure cooker under pressure with greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use gloves.
5. Do not use the pressure cooker for other than intended use.
6. This appliance cooks under pressure. Improper use may result in scalding injury. Make sure that the pressure cooker is properly closed before operating. Read the "How to use your Prestige Deluxe Alpha Pressure Cooker" (on page No.5)
7. Extreme caution must be used when moving the pressure cooker containing hot liquids.
8. Do not fill the unit over two third full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over half full. Over filling may cause a risk of clogging the vent tube and developing excess pressure.
9. Do not open the pressure cooker until the pressure has been reduced to zero indicated by the dropped pressure indicator. If the Pressure Indicator(PI) is in a risen position above the lid, it indicates that the cooker is under pressure. When there is still pressure in the cooker, do not remove the weight. Only if no steam escapes when the weight is tilted and the PI has dropped, the weight is to be removed and then the lid opened. The lid should not be forced open.
10. Please avoid direct cooking of foods that tend to foam, froth or sputter. They may block the vent tube.
11. Do not cook foods such as apple sauce, cranberries, pearl barley, oat meal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti. These foods tend to foam, froth and sputter and may block the pressure release device.
12. Always make sure that the vent tube is clear before closing the lid for pressure-cooking.
13. Do not use the cooker for deep-frying or pressure frying with oil.
14. Always make sure the space around the pressure indicator in the lid is kept clean and ensure that the pressure indicator floats freely in the eyelet/lid.
15. For proper closure, lid handle must be directly above the body handle.
16. For safe pressure cooking, we advise you to replace the Pressure Indicator yearly. In any case, if you do not replace the Pressure Indicator every year, it may not function at the time of need and may cause damage.
17. Never place anything over the weight as the weight valve is an accurately calibrated device to work upto a pressure of 1 kg/sq.cm .
18. There is no need to wait for the steam to issue to place the weight on the vent tube.
19. Always buy genuine Prestige spare parts. Use of duplicate parts may affect the working of the safety devices.
20. **Do not dry heat the pressure cooker. It may lead to fusing of safety plug and separation of the induction base there by damaging the cooker.**

SAVE THESE INSTRUCTIONS

This product is for household use only.

INTRODUCTION

Dear Customer,

Congratulations on buying into the brand new concept in Pressure Cooking! The Prestige Deluxe Alpha 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.

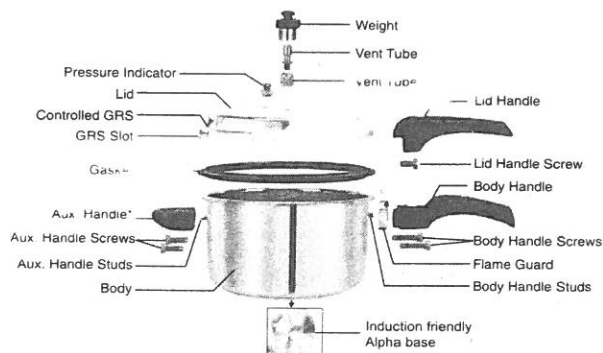
Prestige keeping in mind the ever growing requirements of the Customer, has come out with a Cooker which now can be used on Induction Cook-tops.

The Induction cook-top friendly Deluxe Alpha Pressure Cooker is yet another innovation from TTK Prestige dedicated to you. Another great feature of the Prestige Deluxe Alpha Pressure Cooker is that it gives you more value for money.

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 DELUXE ALPHA PRESSURE COOKER :

- i) All new Whistling Weight Valve with long lasting stainless steel vent tube to accurately time your pressure cooking.
- ii) Sleek, new look reinforced lid.
- iii) A unique Two-in-One Safety mechanism called 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. It also acts as a safety plug.
- iv) The new unique controlled GRS (Gasket Release System) which releases the pressure safely in case there is any abnormal build up of pressure.
- v) Rugged handles with matt finish, aerodynamic curves for better grip, easy handling and cleaning.
- vi) Unique Alpha Induction Base: This new heavy duty induction base of the cooker ensures even distribution of heat without hot spots. The design of the base ensures that the base does not bulge and the cooker gives long and trouble free service.
- vii) The Prestige Deluxe Alpha Pressure Cooker now can be used for cooking on any Induction cook top.



*Auxiliary Handle comes in all models except 2 l pressure cooker
Due to continuous product improvements, actual parts in your Pressure Cooker may differ slightly from the illustration above.

DESCRIPTION OF THE PARTS

A) WEIGHT VALVE ASSEMBLY - MORE PRECISION

- 1) The weight valve: It is made to perfect precision. It operates when the pressure reaches around 1kg/sq. cm. and whistles, which are loud and clear.
- 2) The vent tube: This is made of stainless steel and it is long lasting and durable.
- 3) The Dome nut: This keeps the vent tube tightened in its place in the lid.



B) PRESSURE INDICATOR - MORE SAFETY, MORE CONVENIENCE

A unique Two-in-One Safety mechanism called 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. It also houses the safety plug which contains a special fusible alloy which melts when the temperature/pressure rises beyond a safe level and lets out steam.



C) HANDLES - MORE DURABLE, MORE CONVENIENT

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

Prestige Deluxe Alpha Pressure Cooker comes with 3 handles:

- a) Lid Handle
- b) Body Handle
- c) Auxiliary Handle (Except 2 l pressure cooker)

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



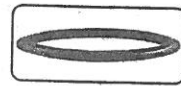
D) FLAME GUARD - MORE SAFETY, MORE DURABLE

The flame guard is specially designed to protect the body handle from heat when placed on the stove.



E) GASKET - MORE DURABLE

Prestige Deluxe Alpha 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.



F) INDUCTION BASE

Prestige Deluxe Alpha Pressure Cooker comes with heavy duty Alpha induction base which enables the cooker to be used on all Induction Cook-tops.

This cooker comes with an induction friendly clad base.



USE ON DIFFERENT HEAT SOURCES

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

Never use industrial gas burners.

Gas Stove : Ensure maximum heat / flame before placing Prestige Deluxe Alpha Pressure Cooker on the stove. However ensure that the flame is always within the base of the cooker. For 2 l pressure cooker, always use only the small burner of the gas stove. Reduce the heat / flame as soon as pressure builds up and whistles the first time.



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.



Halogen : 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: 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. When using 2 litre pressure cooker, please ensure that you are not using the maximum wattage. Reduce the power as soon as pressure builds up and whistles the first time.



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

Ceramic: 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.

SAFETY FEATURES

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

- The Weight Valve** **The Pressure Indicator,**
 - Controlled GRS** **Safety Plug**
- a) **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 or four whistles are adequate to complete the cooking. The weight valve works as both the control and pressure regulating device maintaining correct pressure at all times.
- b) **The Pressure Indicator :** For your additional safety, the Safety Plug also works as a 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.
- c) **Controlled GRS (Gasket Release System) :** The Prestige Deluxe Alpha 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.
- d) **Safety Plug :** If for any reason the safety features like weight valve or controlled GRS fails to function, the fusible safety plug incorporated as an integral part of the pressure indicator, melts to let out steam. This could only happen 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.

HOW TO USE YOUR PRESTIGE DELUXE ALPHA PRESSURE COOKER

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 300ml or 1½ cups of water for 2 l and 3 l Cooker models. And pour 400ml (2 cups) of water for other Cooker models. For every additional 15 minutes of cooking add 100ml (1 cup) of extra water.

Your Prestige Pressure Cooker should not be filled more than ¾rd of its capacity.

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

2) Procedure:

Prestige Deluxe Alpha 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 and for dal is 1:1 ½.

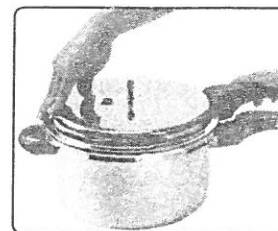
Ensure that the vent tube is completely free of any blockage before closing the lid. This can be done by looking through the vent tube hole and ensuring that the light is visible.

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 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. For 2 l cooker, always use only the small burner of the gas stove or lower wattage in case of other heat sources.



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 heat source after 3 or 4 whistles depending on the heat applied 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 appliance 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.

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

Store the weight on a shelf.

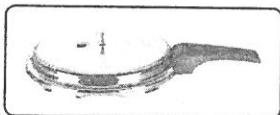
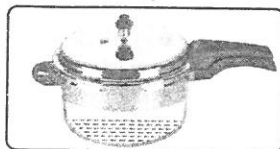
DO'S AND DON'T'S

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

DO's

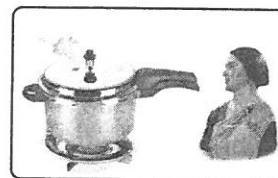
Read all the instructions:

- 1) Always use the Prestige Pressure Cooker with sufficient quantity of water. Pressure cooking is cooking with steam, so there must always be sufficient 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 fastened tight to the lid. Clogged vent tube can be cleaned by forcing a jet of water through the vent tube hole.
- 3) When cooking dal in a Pressure Cooker, always add a spoonful of any cooking oil to the contents of the Pressure Cooker before commencement of cooking, in order to suppress the froth. Allow a few minutes before closing the lid to avoid excess froth.
- 4) 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.
- 5) 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



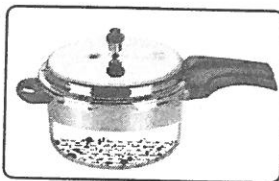
on the rim of the body. Please take it to the nearest Regional/Authorized Service Centre of Prestige for a thorough check up.

- 6) Avoid damage to the sealing rim of the lid and the body while serving or cleaning the cooker. This may cause leakage of steam.
- 7) Always store the cooker with its lid open to prevent mustiness.
- 8) Handle the weight 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 to jump off.
- 9) Always keep the handles fully tightened.
- 10) 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. Replace your pressure indicator every year for safe functioning.
- 11) 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.
- 12) We recommend that you take your cooker for checking to authorised service centre once a year, so as to ensure that the Prestige Pressure Cooker is always in a good working condition.
- 13) 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.
- 14) Whenever you want to open the cooker lid, wait for the Pressure Indicator to drop then gently tilt the weight and remove carefully. Then open the lid.



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 from the body. Dry Heating the cooker could lead to discoloration of the induction plate base. 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.
- 4) Never attempt to force open the lid of the cooker. The Pressure Indicator will drop down once the pressure inside the cooker is reduced to zero, indicating the safe opening of the lid.
- 5) Never tap the rim of the cooker body with serving spoons, forks etc. as these may nick the sealing surface and allow steam to escape.
- 6) Never leave the cooker in water for long hours.
- 7) Never use hard abrasives to wash your cooker.
- 8) Never try to repair the Pressure Indicator and do not substitute it with spurious plugs, screws or washers. Always buy a genuine Pressure Indicator/ Safety Plug.
- 9) Pressure Cooker should not be used for deep frying.
- 10) Do not interchange the lids of your Pressure Cooker when you have two or more cookers of different ages.



CAUTION:

- Do not touch hot surfaces. Use handles or knobs for handling the Cooker. Use gloves, if required.
- 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 spare parts.
- Never allow cooked food or water to stay in the cooker body for a long time to avoid pits and discoloration.
- When you use your own vessel inside the pressure cooker for cooking, please ensure that the height of the vessel is not larger than the height of the cooker body. Also, do not cover the top vessel with a plate which might block the safety devices.

HOW TO SERVICE YOUR PRESTIGE DELUXE ALPHA 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 Centres. 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
#198 & 198/1, V.R.K. Chambers,
4th Cross, Lalbagh Road,
Bangalore-560027.
Ph: 080-22277440
email : customercare@ttkprestige.com

HOW TO MAINTAIN YOUR PRESTIGE DELUXE ALPHA PRESSURE COOKER

The Body and the Lid:

Prestige Deluxe Alpha Pressure Cooker is made of Stainless Steel. Wash the body and the lid in hot soap water and dry immediately.

To keep your Prestige Deluxe Alpha 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 pittings 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) For stainless steel cooker, a stainless steel cleaner maybe used for:
 - i) Blueing or rainbow colouring caused by the presence of salt/minerals in the water.
 - ii) White spots caused by hard water deposits.
 - iii) Yellow, brown, or with blue tingeing on the inner surface.
- e) Avoid the use of metal scouring pads or hard abrasives for cleaning the cooker as they may cause scratches.

Discolouration:

Certain properties of water and certain minerals of food can cause darkening of the inside of the cooker upto the water level. This is quite harmless. This discolouration does not affect stainless steel or the food cooked in it in any way. When this discolouration occurs, it can be prevented by first boiling water with a small ball of tamarind or a piece of lime or tartaric acid/citric acid for about 15 minutes. This will prevent the 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 on a shelf.

Serving:

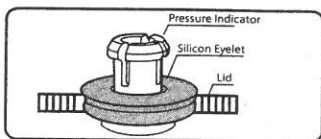
While using Pressure Cooker for direct cooking or serving, care should be taken to see that the spoons, ladles, forks and other utensils are not tapped against the rim of the body as this may nick its sealing surface and allow the steam to escape.

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.b) To replace the pressure indicator:

Once the fusible safety plug in the Pressure Indicator has fused, do not try to repair it. Please purchase a genuine Prestige Pressure Indicator (PI). Remove the fused pressure indicator from the pressure cooker by rocking it side ways and pulling it simultaneously from inside the lid. Now insert the new (PI) slantingly in its place from inside the lid and push it firmly. Now ensure that the silicon eyelet is intact and PI floats freely. If the silicon eyelet is found damaged replace the eyelet also.



2. Prestige Deluxe Alpha 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 screws 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 stud. Insert the screws 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 screws and take out the handle from the stud. Align the new handle with the stud, insert the screws and fasten tightly.

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 Deluxe Alpha Pressure Cooker offers a ten year warranty for stainless steel cookers from the date of purchase on the material and workmanship of their cooker. Damage caused by overheating, dryheating, soiling, scratches and discolouration are excluded from the warranty. Normal wear and tear to fittings and gaskets are not covered by the warranty.