

* Warranty Terms

Pigeon Aluminium Pressure cooker is warranted for 5 years from the date of purchase from our authorised dealers only. The warranty is against manufacturing defects and / or faulty material only, subject to the below mentioned conditions:

1. The Pressure Cooker must be used with all normal care and maintenance in accordance with instructions for use recommended by us.
2. This Warranty does not cover any Pressure Cooker which has been tampered with, altered or serviced by any person or agency other than authorised service personnel.
3. The warranty is valid only if this card is duly signed and stamped by our dealer and is produced along with original customer's copy of the purchase bill.
4. Pressure Cooker will be repaired or replaced in parts or as a whole, free of charge to the customer during warranty period only.
5. Replacement parts subject to normal wear and tear including Weight valve, Vent tube, Gasket, Safety plug, Handles, washers and fasteners are not covered by this warranty as they need regular replacement in normal course of use.
6. The cost incurred in bringing the Pressure cooker to our dealer's premises or our service center and taking it back is to be borne by the customer.

The decision of the manufacturer is final in all cases of complaints.

Always Use Original Pigeon Spare Parts for Safety



MANUFACTURED, MARKED BY & CUSTOMER CARE ADDRESS:

STOVE KRAFT LIMITED

AN ISO 9001 : 2015 CERTIFIED COMPANY
REGISTERED OFFICE: # 81, HAROHALLI INDUSTRIAL AREA, KANAKAPURA TALUK
RAMANAGARA DISTRICT, BANGALORE RURAL - 562 112. MADE IN INDIA

FOR CUSTOMER COMPLAINTS, CONTACT: MANAGER, CONSUMER CARE CELL
TOLL FREE NO.: 1800-425-6666 | MISSED CALL & SMS : +91-97400 34444
✉ CUSTOMERCARE@STOVEKRAFT.COM | 🌐 WWW.STOVEKRAFT.COM



Do's

1. Check the vent tube every time before use. Vent tube hole has to be free from blockage. Blockage if any, can be cleared by a pin or needle. If the blockage is due to scale formation or salt deposition due to hard water, replace the vent tube with a new one.
2. Always fill the pressure cooker with water or liquids or solids. If the contents are solids, fill to a maximum of 2/3rd the cooker capacity. If the contents are liquids, fill to a maximum of 1/2 the cooker capacity.
3. Keep the rubber gasket properly in the recess of the lid.
4. Close the cooker properly with lid such that lid handle is right above the body handle.
5. Place weight valve only after you see a continuous jet of steam from the vent tube.
6. Wash the gasket thoroughly with cold water after every use and hang it for drying. This will prolong the life of gasket.
7. Always store pressure cooker with lid open to avoid stale smell or foul odour.
8. Periodically dismantle the plastic cap of weight valve and clean in running water.
9. Replace cooker gasket once in 6 months or as and when it is worn out.
10. Replace the metallic safety plug every year.
11. Remove the weight valve only after the pressure drops down.
12. Open the lid only after removing the weight valve.

Don'ts

1. Never keep empty pressure cooker on gas stove or any heat source. Due to excessive heat, cooker pot may deform and the rubber gasket may get burnt. Dry heating may lead to separation of induction clad plate from the bottom, in case of induction pressure cooker.
2. Never use cooker for deep frying.
3. Never fill pressure cooker to full capacity.
4. Never force open the lid when there is pressure built-up in the cooker.
5. Never tap the rim of the cooker body with metal spoons, as the sealing surface may get dented and spoil.
6. Never use pressure cooker for other than cooking food.

Always Use Original Pigeon Spare Parts for Safety



ALUMINIUM PRESSURE COOKER



5 YEARS

WARRANTY



INDUCTION BASE

*Also available in Induction Base

Images shown are for illustrative purposes only and may differ from the actual products

INSTRUCTION MANUAL

WARRANTY CARD

Dear Customer,

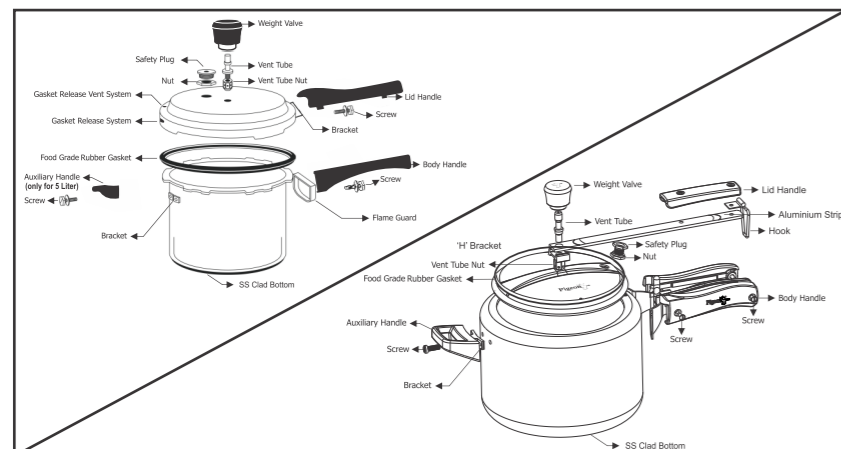
Congratulations on choosing Pigeon Aluminium Pressure Cooker. We cordially welcome you to join the Pigeon Family.

Pigeon Aluminium Pressure Cooker is manufactured from high grade Aluminium conforming to IS:21-1992. Our cookers are the outcome of extensive research and continuous product development employing state of the art technology in pressure cooker manufacturing, keeping customers like you in mind. Further, our stringent quality control on materials and manufacturing processes ensure long lasting appearance and performance of the pressure cooker.

Pressure Cookers have revolutionized kitchens world over. Pressure Cookers reduce the burden of cooking ensuring versatile cooking system, which is safe, hygienic and time saving. Kindly go through the User Manual before using your pressure cooker. Keep this booklet safe for future references.

Our Hearty wishes for joyful cooking.

Parts of the Pressure Cooker



*Also available in Induction Base

Safety Instructions

Kindly follow the following instructions for safety and optimal performance

1. Read all the instructions.
2. Read the complete user manual.
3. This appliance cooks food under pressure. Do not tamper with the safety devices which are very crucial for performance & safety.
4. Use the pressure cooker for cooking food only.
5. Always fill the cooker with water or liquids or solids to the specified level. Dry heating will spoil the pressure cooker permanently.
6. Avoid direct cooking of oily foods. This tends to foam, froth or sputter and block the vent tube.
7. Avoid deep frying. Pressure cookers are not meant for deep frying.
8. The weight valve is a precisely calibrated device to control the operating pressure of the cooker. Never place any other weight on top of this.
9. Exercise extreme caution while moving pressure cooker with pressure built-up inside.
10. Close supervision of children is necessary while using pressure cookers.

CAUTION!

This appliance cooks food under pressure. Improper use may lead to injury. Vent tube has to be checked for any blockage and cleared every time before use. Safety plug and sealing gasket have to be replaced periodically with original spare parts.

PRODUCT FEATURES		SAFETY FEATURES	
USER FRIENDLY HANDLE Cooker handles are user friendly, easy to handle and have been ergonomically designed for good grip, comfort, convenience, easy opening & closing.	STRONG & STURDY BODY Aluminum pressure cookers are made from best quality Aluminium conforming to IS:21-1992. Thick body and lid are manufactured indigenously for long life and safety.	SAFETY WEIGHT VALVE Aesthetically designed weight valve is a precisely calibrated device. It is made up of Stainless Steel for long life.	GRS - GASKET RELEASE SYSTEM Gasket Release System in the lid is a unique additional safety feature that makes the pressure cooker completely safe.
GASKET Gaskets are made from superior quality food grade Nitrile rubber conforming to IS:7468-1994. Gasket is designed for long life to preserve hygiene and nutrition of food.	INDUCTION BASE Cookers have Stainless Steel Clad Bottom. This make it compatible with gas stoves and induction cooktops.	GRVS - GASKET RELEASE VENT SYSTEM Gasket Release Vent System is provided on the lid for additional safety to release excess pressure.	SAFETY PLUG The Metallic Safety Plug is made of a special fusible alloy which melts when temperature or pressure rises beyond a safe level and lets out excess steam.
INDUCTION BASE Cookers have Stainless Steel Clad Bottom. This make it compatible with gas stoves and induction cooktops.	SAFETY PLUG The Metallic Safety Plug is made of a special fusible alloy which melts when temperature or pressure rises beyond a safe level and lets out excess steam.	IMPORTANT: Clean vent tube before each use with a needle or pin.	
INDUCTION BASE Cookers have Stainless Steel Clad Bottom. This make it compatible with gas stoves and induction cooktops.	SAFETY PLUG The Metallic Safety Plug is made of a special fusible alloy which melts when temperature or pressure rises beyond a safe level and lets out excess steam.	IMPORTANT: Replace Metallic Safety Plug every year with Pigeon original spares	

Due to continuous product improvement specifications are subject to change

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WARRANTY CARD

Batch No.:

Date of Purchase :

Bill No. :

Customer's Name, Address & Phone No.

ALUMINIUM PRESSURE COOKER			
CAPACITY		MODEL	
L	REGULAR	INDUCTION BASE	
	INNER LID	OUTER LID	

Name, Address & Phone Number of Dealer (use rubber stamp)

Signature of Dealer (or his authorised person)



IS : 2347
CWL 312342 *IS/ is not applicable for Induction Base Pressure Cooker

Customer Copy

WARRANTY CARD

Batch No.:

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ALUMINIUM PRESSURE COOKER			
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The decision of the manufacturer is final in all cases of complaints.

Always Use Original Pigeon Spare Parts for Safety

For Customer Complaints :
Contact : Manager, Consumer Care Cell
Toll Free No. : 1800-425-6666
Email : customercare@stovekraft.com
Address : Same-as-Below



Manufactured & Marketed by :
Stovekraft Pvt. Ltd.
81, Harohalli Industrial Area, Kanakapura Taluk,
Ramanagara District, Bangalore Rural - 562 112.
Website : www.stovekraft.com



STOVEKRAFT

Do's

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4. Close the cooker properly with lid such that lid handle is right above the body handle.
5. Place weight valve only after you see a continuous jet of steam from the vent tube.
6. Wash the gasket thoroughly with cold water after every use and hang it for drying. This will prolong the life of gasket.
7. Always store pressure cooker with lid open to avoid stale smell or foul odour.
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Always Use Original Pigeon Spare Parts for Safety

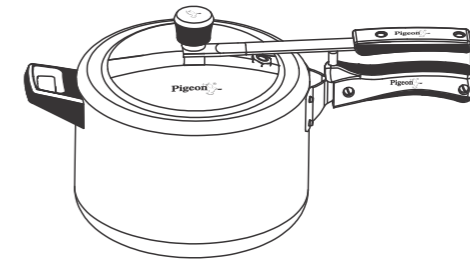


STOVEKRAFT

Pigeon



5 years warranty



**USER MANUAL
 CUM
 WARRANTY CARD**

**INDUCTION
 BASE**

*Also available in Induction Base

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STOVEKRAFT

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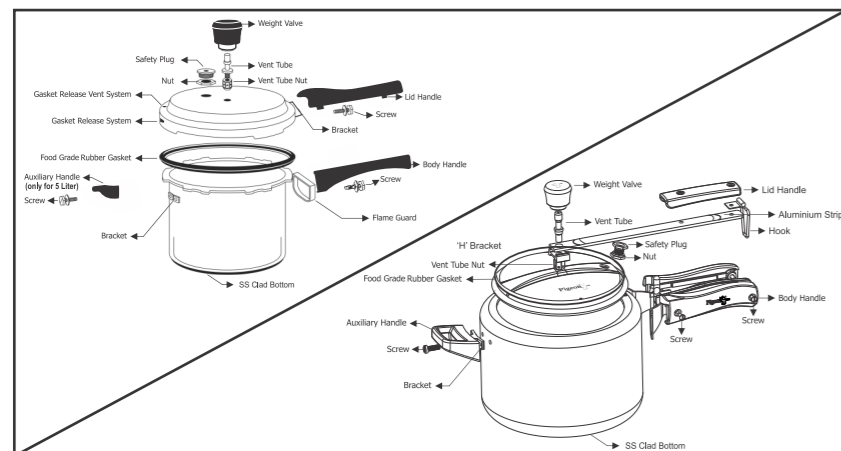
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STOVEKRAFT

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Pigeon

ALUMINIUM PRESSURE COOKER			
CAPACITY		MODEL	
l	REGULAR	INDUCTION BASE	
	INNER LID	OUTER LID	

Name, Address & Phone Number of Dealer (use rubber stamp)



WROUGHT ALUMINIUM IS : 2347

Call 313342

*ISI is not applicable for IB Pressure Cooker

Customer Copy

Signature of Dealer (or his authorised person)

WARRANTY CARD

Batch No. :

Date of Purchase : Bill No. :

Customer's Name, Address & Phone No.

Pigeon

ALUMINIUM PRESSURE COOKER			
CAPACITY		MODEL	
l	REGULAR	INDUCTION BASE	
	INNER LID	OUTER LID	

Name, Address & Phone Number of Dealer (use rubber stamp)



WROUGHT ALUMINIUM IS : 2347

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To be Sent to the dealer