

PRONTO SS PRESSURE COOKER 3 L & 5 L

BOROSIL®



IS : 2347
IS
CM/L - 9753397



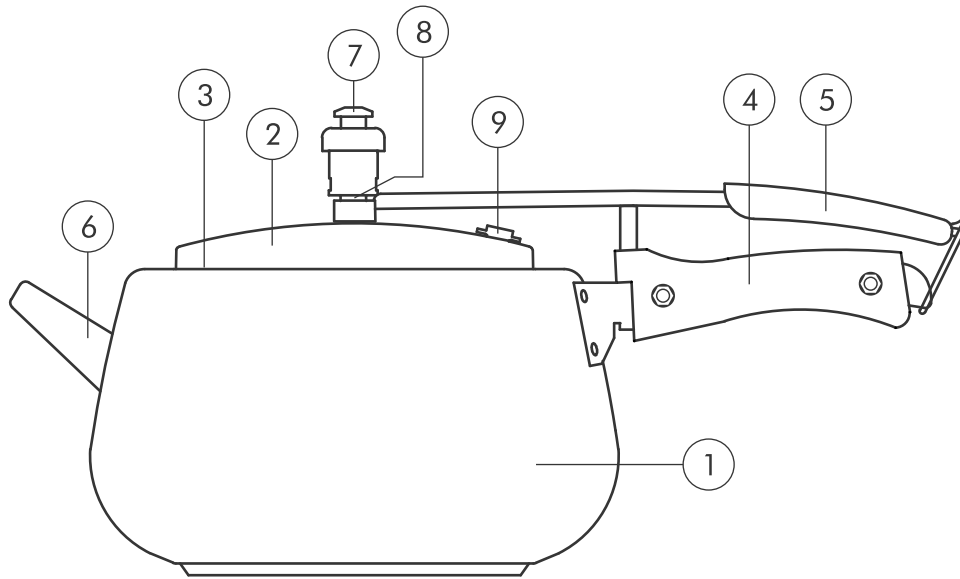
USER MANUAL

CFPC3LSH03 / CFPC5LSH04

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

1. Read all instructions before use.
2. Before sealing the cooker it should be ensured that the steam starts coming out of the vent pipe of the cooker freely.
3. Do not touch hot surfaces. Use handles.
4. Close supervision is necessary when the Pressure cooker is used near children.
5. Use the appropriate heat source(s).
6. Do not place the pressure cooker in a heated oven.
7. Do not wash in a dishwasher.
8. Extreme caution must be used when moving a pressure cooker containing hot liquids.
9. Do not use the pressure cooker for any use other than its intended use.
10. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions."
11. Always check that the vent tube is clear immediately before closing the lid for pressure cooking.
12. The vent weight is an accurately weighted device to regulate operating pressure. Never place anything over the vent weight while cooking.
13. The stated volume of all pressure cookers is with lid closed. 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. When cooking dal/pulses which sprout, never fill the cooker more than 1/3 full. See "food preparation instructions"
14. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
15. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
16. Never attempt to force open the pressure cooker. 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 "Operating Instructions."

17. Never lift pressure regulator for reducing pressure in the case of liquid or frothing foods.
18. Do not use this pressure cooker for pressure frying with oil.
19. Never use the cooker body for deep frying or light frying for more than 20 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. The safety valve is fusible type and operates automatically in the event of excess pressure. If activated, please put off the heat source and replace the safety valve with a genuine safety valve.
21. Do not attempt to make any changes to the vent weight and safety valve. Repairs other than the replacement of gasket, plastic handles, safety valve and the vent weight must be done only by an authorised service centre/representative. All replacement parts must be genuine Borosil parts.
22. Do not hit, bang, cut or rub the cooker with hard or sharp objects – while cooking, while cleaning or while storing.
23. Counting whistles may give you the wrong time required for cooking. Consider the time for cooking.
24. Do not put the hot cooker in cold water.
25. On the coating, do not use any abrasive or caustic cleaning products such as abrasive cleaning powders or bars, steel wool, abrasive scrubbers or oven cleaners, bleach or floor cleaners.
26. You can use more liquid than recommended, but never use less.
27. Be sure the lid is properly closed and locked into position before developing pressure.
28. Always check the pressure release devices for clogging before use.
29. **SAVE THESE INSTRUCTIONS.**



Part No. Part Name

1. Main Body
2. Lid
3. Rubber Gasket
4. Body Handle
5. Lid Handle
6. Side Handle*
7. Vent Weight
8. Vent Tube
9. Safety Valve

Technical Specification:

Capacity : 3 L & 5 L
 Nominal Cooking Pressure : 1.0 kg/cm²

*AVAILABLE IN 5L MODEL.

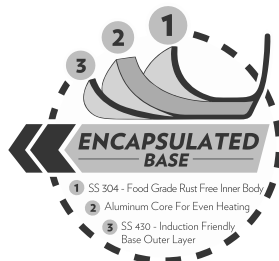
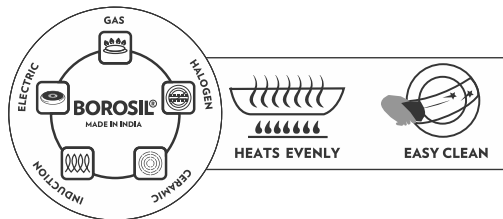
DUE TO CONSTANT TECHNICAL UPGRADATION, SPECIFICATION & FEATURES MENTIONED ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

Read all instructions:

1. Remove label and wash cooker, removing any adhesive with baby or vegetable oil. Remove and place the pressure regulator on the steam vent, the gasket on the lid curl. Close and open the pressure cooker a few times.
2. Pour 3-4 cups of fresh water and some fresh lemon juice. Put the pressure cooker on the gas burner and heat it till it starts whistling.
3. When water boils, hot air and/or steam should issue only from the vent weight. If steam comes out around the edge of the lid, check the centralization of the lid thus: unlatch and reposition the lid by moving the lid slightly towards the spot where steam is escaping and relatch. **DO NOT TOUCH LID** with bare hands since it will be hot.
4. After appx. 4-5 whistles switch off the burner and leave the cooker to cool down on its own. Drain the liquid and wash the pressure cooker. Repeat this method periodically to keep your pressure cooker stain free.

**Principle of Pressure Cooking:**

1. Ordinary open-pot cooking is done at the boiling point of water which produces steam at sea level at 100°C (212°F).
2. Pressure cooking works by sealing the steam in a pot so that there is a rise in pressure to a safe, controlled extent which raises the boiling point of water and therefore the cooking temperature.
3. The steam permeates through the food, tenderizing it, infusing it with flavour, preserving nutrients, colour, texture and juices and cooking much faster.
4. The Pressure Cooker cooks food at 121°C (250°F) at a pressure of 15 lb per square inch (1 kg per square cm).



Cooks faster - Saves fuel



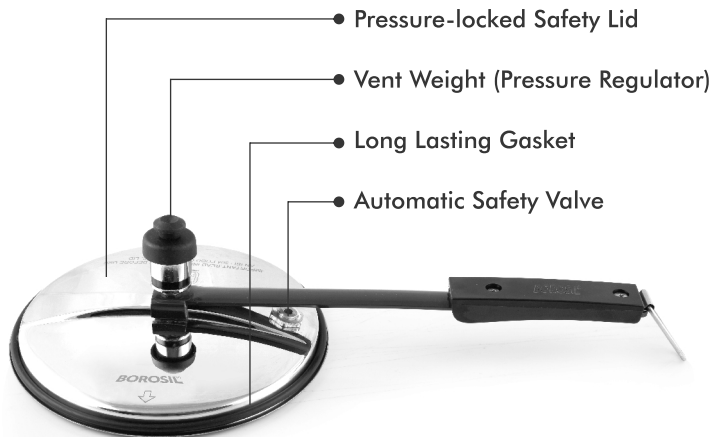
Benefits of Pressure Cooking : This Manual, your Borosil pressure cooker and your own skill will enable you to produce delicious and nutritious food quickly, easily and economically.

Encapsulated Base: The 3-layer encapsulated 7mm extra thick flat base is specially designed to last long without bulging. It facilitates cooking on various sources like Gas, Induction, Electric, Ceramic, Halogen. The flame/heat travels in the specially designed grooves only, **saving fuel** (costly gas/electricity). This will result in **faster cooking** as well. So your Borosil Pressure Cooker saves both your time and money.

More Healthful: Proteins and vitamins are better retained by pressure cooking. Steaming is ideal for low-calorie, low-fat cooking.

More Hygienic: The higher temperature in cooking (121°C) ensures completely hygienic food.

Versatile: Cooks a wide range of foods on sources as mentioned.



Pressure-locked Safety Lid: When there is pressure inside the cooker, the lid is pressure-locked like a modern jetliner door. It cannot be opened until the pressure has fallen to a safe level.

Vent Weight (Pressure Regulator): The pressure regulator/vent weight automatically maintains the cooking pressure of about 15 pounds per square inch (1 kg per sq/cm). The pressure regulator has to be placed on the steam vent/vent tube and pressed into position. When the pressure regulator is pressed down on the steam vent, there is a slight click which indicates the pressure regulator is in the correct position. The pressure regulator has a spring mechanism which holds the pressure regulator on to the steam vent and is strong enough to prevent it from falling off should the lid be inverted.

Long Lasting Gasket: As the lid fits from inside, the gasket does not get rubbed sideways every time the pressure cooker is opened or closed. Also, the gasket is not exposed to food acids in the pressure cooker due to its sealing position and the protection given to it by the shape of the lid.

Automatic Safety Valve: is positioned such that, if it operates, the steam and food are deflected safely downwards.

Easy Cooking Tips:

1. The pressure cooker should not be filled more than two-thirds its capacity. This is to safeguard against blocking the steam vent and to leave enough space to allow steam to circulate. Over filling may cause a risk of clogging the steam vent and developing excess pressure. Certain foods, however, such as soups and other liquid foods, foods such as lentils and rice which expands during cooking should not be loaded more than half the capacity of the cooker body. Dals which sprout, such as tuvar and moong, should not be loaded more than one-third full.
2. In general, the recipes can be proportionately decreased by 50% (halved) except as noted below:
 - The minimum quantity of water is 1 cup for the first 10 minutes of pressure cooking time and 1/2 cup for every subsequent 10 minutes or part thereof. Always ensure there is enough cooking liquid for the entire pressure cooking time.
 - Cooking times remain the same except where noted.
 - NEVER reduce liquid in recipes where the total liquid is 3/4 cup (or less).
3. Cut same foods into pieces of uniform size to promote even cooking. When mixing foods, cut those that cook more slowly into smaller pieces.
4. Since flavors are more concentrated with this cooking method, Choose fresh herbs over dried herbs.
5. If you end up with too much liquid, simply cook in the uncovered pot until the liquids are reduced.
6. To mix the flavors of foods, bring them come into contact with liquid. to avoid mixing flavors place which transmits flavors. If you do not wish flavors to mix, place foods on a rack above the liquid.

How to close Pressure Cooker:

1. To close the pressure cooker properly, check that the gasket is properly fitted in the lid groove.
2. Check that the vent pipe is not clogged. If clogged, please clean the vent pipe before using as clogged vent pipe may result in fuse of safety valve.
3. Hold the lid with its handle at 90° to the body handle. Tilt the lid and slide it under the body rim.
4. Turn lid to bring the lid handle and the body handle together. Now place the pivot of the body handle into specially given depression on the lid handle and fit the lid. Check that the gasket is fitted properly inside the body rim. Once properly placed press the two handles together and fit the hook. Now your Pressure Cooker is ready to use.
5. Seal the cooker with pressure weight only after steam starts coming out of the vent pipe to make sure that vent pipe is not clogged.

How to open Pressure Cooker:

1. Do not try to open the lid with pressure inside the pressure cooker.
2. Once pressure is released, press both the handles together and free the hook.

3. Now turn the lid to bring the lid handle at 90° from the bottom handle. Tilt the lid slightly and pull it out of your pressure cooker.

Basic Pressure Cooking Steps:

1. Prepare ingredients. Fry, if necessary.
2. Put prepared ingredients (in separators or on grid, if necessary) and the required quantity of water in the cooker.
3. Look through the steam vent and ensure it is clear. Place pressure regulator on the steam vent.
4. Close the cooker. Place the cooker on heat.
5. Reduce the heat when the cooker reaches full operating pressure and start timing the cooking of your recipe.
6. At the end of the pressure cooking time, remove the cooker from heat & wait for pressure getting released gradually.
7. Open pressure cooker. Carry out post-pressure cooking operations, if any. Serve and enjoy!

The newer pressure cookers are safer than the older designs. Because the cookers will not open easily if there is still pressure inside them.

Recommended Safe Practice:

It is advised that you must add a little oil to beans when pressure cooking them-otherwise the skins will clog the vent tube. You can usually prevent any problems by checking the vent tube before you cook. Just hold the lid up to the light and looking through the vent tube to be sure it's clear. If the vent tube gets clogged, it could give trouble and even explosions in earlier pressure cooker designs.

Your Safety is our Concern

To ensure that your Pressure Cooker is absolutely safe it comes with a **Safety Valve**.

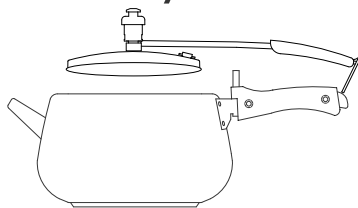
Pressure weight starts releasing steam at a high pressure (1.0 kg/cm^2) in your pressure cooker. In case your pressure weight is not working or vent pipe is clogged your pressure weight will not function which will result in increase of steam and pressure in your Pressure Cooker. Safety valve is provided for this reason to work, in case of failure of functioning of pressure weight. Safety valve works at a pressure of 1.5 kg/cm^2 to 3.0 kg/cm^2 in your pressure cooker. At last, safety valve will blow up, saving the product and you. It needs to get replaced through a professional and the cooker is ready to use. There is no need of frequent safety valve change in your Borosil Pressure Cooker.

To get the best use from your Borosil Pressure Cooker, observe the following directions.

General Cleaning:

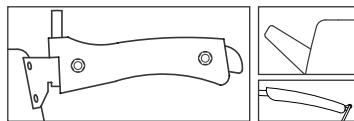
- Do not wash pressure cooker or any of its parts in a dishwasher.
- Wash all parts of the cooker except the pressure regulator in hot water with a mild soap or detergent and a dishcloth or sponge. Rinse and wipe dry. Carefully remove the gasket when washing the lid. Gently wipe or wash and rinse the gasket without stretching it. If food is lodged in the lid curl, remove the gasket and clean the lid curl with a sponge or a brush. Dry lid and gasket thoroughly before reassembling

Cooker Body and Lid:

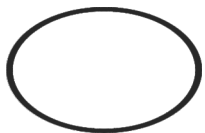


- Do not leave food or water in the cooker for long hours. Do not leave the cooker lying in water or with dirty dishes for long. Chemicals and natural salts in the water and decomposing food can cause pitting of the metal. Do not leave salted liquid, vinegar, lemon juice, mayonnaise or mustard in the cooker. Never add salt to the cooker when there is no liquid in the cooker. First add the liquid, warm it, then add the salt and stir until the salt is completely dissolved.

Cooker Body and Lid Handles:

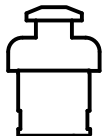


- Bakelite handles are liable to break under a sharp or forceful blow.
- Do not attempt to remove the "play" provided for the lid handle bar where it is attached to the lid. The "play" is essential for proper sealing.

Rubber Gasket:

- Do not stretch the gasket, particularly when it is hot, as it may distort. There should be no extra length of gasket unaccommodated in the lid curl.
- Replace the gasket when it no longer seals, becomes hard or cracked. Before replacing at the first sign of not sealing, however, check that the gasket is sitting flush in the lid curl and that

the lid is properly centered. Sometimes just moving the gasket around or inverting it stops the leak. The life of the gasket depends upon use and care; with proper care, the gasket should last several years.

Vent Weight (Pressure Regulator):

- The pressure regulator can be cleaned with a jet of water to clear the steam channels inside. Only dishwashing liquid detergent such as liquid detergent (and dishcloth or sponge) is recommended for washing the pressure regulator. Do not use powdered detergents, plastic scourers or harsh soaps. With use, the colour of the pressure regulator may wear off. This is normal wear and does not affect its functioning.

Storing:

When storing your pressure cooker, be sure to store it with the lid completely detached and to the side of the pot. If you store it closed, you will trap smells and odors inside the pot to greet you on your next usage. Thoroughly wash the rubber seal and rub it with cooking oil after each use to preserve it. Store the valve and rubber seal (if not attached) inside the cooker.

This product comes with a warranty of Five Years on product from the date of purchase as specified on the Warranty Card against any manufacturing defects in material or workmanship. In the event of a defect, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. **1800 120 8499, 1800 224 550** or **e-mail us at customercare@borosil.com** or contact your local dealer or Borosil Authorized Service Centre and provide information about the defect with the model number and the serial number of the product. Warranty valid against producing original bill endorsed by seller

The warranty is not valid in case :

1. Product is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Borosil Authorized Service Centre.
4. Modifications of any nature made in the product.
5. Incomplete warranty card after purchase.
6. Product if used for commercial purpose (i.e. other than domestic use)
7. Usage of parts not recommended by Borosil or those made by other manufacturers.
8. The model no. on the invoice is different from the product to be repaired
9. Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
10. If the defects are caused by fire, flood and the other act of god.
11. All consumables and parts susceptible to normal wear & tear are not covered under this warranty.
13. This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.

WARRANTY CARD**BOROSIL®**

**THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED
BY THE DEALER ON THE DATE OF PURCHASE
(PLEASE WRITE IN CAPITAL LETTERS)**

MODEL CODE: CFPC3LSH03 / CFPC5LSH04 SERIAL NO: _____

CUSTOMER'S NAME: _____

ADDRESS: _____

PHONE NO. RESIDENCE: _____ OFFICE: _____

DATE OF PURCHASE & BILL NO.: _____

DEALER NAME & SIGN: _____

CUSTOMER'S SIGNATURE: _____

DEALER'S STAMP

BOROSIL[®]

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