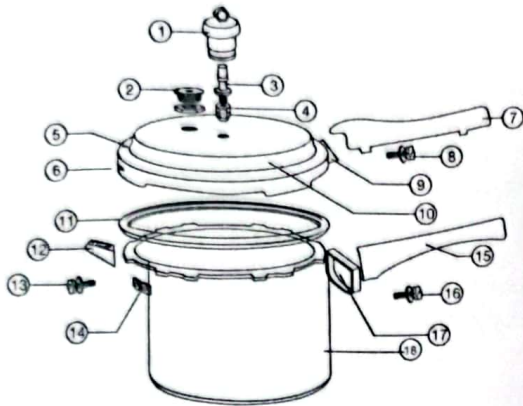


PRESSURE COOKER USE & CARE MANUAL

Dear Consumer,

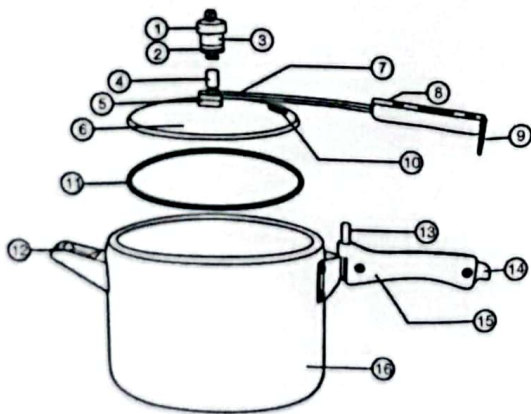
Please read and follow all the instructions given in this Use & Care Manual carefully, prior to using your Pressure cooker, to get the best mileage and trouble-free operation.

► KNOW YOUR OUTER-LID PRESSURE COOKER



- | | |
|--------------------------|------------------------------|
| 1. Vent Weight | 10. Cooker Lid |
| 2. Safety Fusible Valve | 11. Food Grade Rubber Gasket |
| 3. Vent Tube | 12. Auxiliary Handle |
| 4. Vent Tube Nut | 13. Screw |
| 5. Steam Release Vent | 14. Bracket |
| 6. Gasket Release System | 15. Body Handle |
| 7. Lid Handle | 16. Screw |
| 8. Screw | 17. Flame Guard |
| 9. Bracket | 18. Cooker Body |

► KNOW YOUR INNER-LID PRESSURE COOKER



- | | |
|---------------------------|--------------------------|
| 1. Vent Weight Cap | 9. Locking Loop |
| 2. Stainless Steel Spring | 10. Safety Fusible Valve |
| 3. Vent Weight | 11. Rubber Gasket |
| 4. Vent Tube | 12. Auxiliary Handle |
| 5. Cover Head | 13. Pivot |
| 6. Cooker Lid | 14. Steel Bracket |
| 7. Lid Handle Bar | 15. Bakelite Body Handle |
| 8. Lid Handle | 16. Cooker Body |

NOTE:

- Parts illustrated in this use and care manual are indicative only, parts provided with the product may differ with illustrations.
- This product is intended for household use only.
- Specifications are subject to change without notice.

► HOW TO OPEN & CLOSE

The closing and opening of your pressure cooker is easy once you have understood it and practised a few times. Illustrated instructions are given below-

► HOW TO OPEN OUTER-LID COOKER



- Rotate lid handle anti-clockwise and align arrow marks on the lid and main body.
- Slightly adjust and raise the lid handle gently.
- Now lift the lid from the body.

► HOW TO CLOSE OUTER-LID COOKER



- Place gasket in the slot provided in the lid.
- Place the lid on the main body and align groove in the lid with edge on the body.
- Ensure that arrow marks on both the lid and body are aligned before you turn the lid handle.
- Adjust Lid slightly for a better 'fit'. Now turn the lid handle until it lies fully on top of the body handle. The cooker is now sealed and ready for cooking.

► HOW TO OPEN INNER-LID COOKER



- Press the lid and body handles together and unlatch the locking loop.
- Lift the lid handle to depress lid slightly. This can only happen if the pressure inside the cooker is released to safe level.
- Turn the lid handle away from the body handle sliding the lid out of the cooker mouth towards the body handle as anti-clockwise.

► HOW TO CLOSE INNER-LID COOKER



- Hold the lid handle at right angle (90°) to the body handle. Tilt the lid into the cooker mouth and move it towards the body handle.
- Turn the lid handle towards the body handle, sliding the rest of the lid under the rim of the cooker mouth.
- Align the lid centrally. Press the lid and body handles together and latch the locking loop onto the tip of the metal handle bracket.

► TECHNICAL DATA

Main Body and Lid	Wrought Aluminium Alloy conforming to BIS specifications	(For All Models)
Rubber gasket	Heat resistant, non toxic rubber compound conforming to BIS specifications	
Handles and knobs	Impact resistant and non-flammable Bakelite	
Pressure regulating Device	Set to operate at 1.0 kg/cm ²	
Safety fusible valve	Set to fuse below 3.0 kg/cm ²	

► IMPORTANT SAFE-GUARDS

Our pressure cookers are so designed to give you lifelong trouble-free service if you show a little care towards them. Just follow a few instructions and see how these wonderful utensils economically prepare varieties of food, which are rich in flavor, full of nutritional values, tasteful and hygienic for you and your family.

1. READ ALL INSTRUCTIONS BEFORE USE

- Before putting the Vent Weight on the Cooker, it should be ensured that the steam starts releasing from the Vent pipe freely.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Aluminium Pressure cooker body should not be used for deep frying
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use pressure cooker for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain, unit is properly closed before operating. See "Important Safe-Guard" (as listed above)
- 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 pipe and developing excess pressure. Kindly refer "Operating Instructions" & "Cooking Time" for food preparation
- Be aware that certain foods such as applesauce, cranberries, pearl barley, oatmeal or other cereals, spas, 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.
- Always check the Pressure Release Devices for Clogging before use.**
- Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. If the handles are difficult to push apart, this indicates that the cooker is still pressurized - Do not use force to open. Any pressure in the cooker can be hazardous. See "Important Safe-Guards" (as listed above.)
- Do not use this pressure cooker for pressure frying oil.
- When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
- For pressure cookers employing detachable handles, the precaution, "Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should be replaced" shall be included in the Important Safeguards.
- It is recommended to replace the Safety Fusible Valve after one year of every day use.
- For a Longer & Safe working of your pressure cooker kindly change the Rubber Gasket once every 6 months.
- SAVE THESE INSTRUCTIONS**

► UNIQUE FEATURES

• STRONG & STURDY BODY

Our pressure cooker is manufactured from Food Grade Wrought Aluminum Alloy conforming to BIS specifications. This ensures that food cooked is free from odor, discoloration and thus completely hygienic.

• FUEL EFFICIENT BASE

Heavy Anti Bulging Fuel-Efficient base gives strength, rigidity & provides a better heat surface area. It helps in absorbing maximum heat from the flame thereby increasing thermal efficiency & cuts down on fuel cost.

• VENTWEIGHT

Aesthetically designed Vent Weight is precisely made & perfectly placed on the vent tube, which is made up of Stainless Steel conforming to IS 6527/ IS 6603 for better performance. This acts both as a Control & Pressure Regulating Device.

• GASKET

Gasket are made from superior quality long lasting Food Grade Nitrile Rubber conforming to IS:7466-1994.

• GASKET RELEASE SYSTEM

When the Vent weight fails to function due to overload or blockage, the pressure inside the cooker increases above the normal level. In such a case, a portion of gasket is pushed out through a slot in the lid and releases the excess steam through the Steam Release Vent. The released gasket can be relocated and reused.

• LEAD-FREE SAFETY FUSIBLE VALVE

This is a safety device conforming to IS 2347 and contains a special fusible lead-free alloy designed to melt and release steam before temperature/pressure reaches critical Limits. This may happen due to insufficient water or vent tube getting blocked with food particles.

• INDUCTION SERIES

Induction Series pressure cookers are provided with induction base plate conforming to IS 6911, which gives flexibility to use with Gas stoves and Induction Stoves.

• HARD ANODIZED MODELS

Hard anodized model's surface is non-toxic, non-staining and non-reactive with food. It is thermal-efficient, heats fast, evenly and is not spoiled by high heat. It is tough & durable, will not tarnish or corrode & will stay looking new for years.

► OPERATING INSTRUCTIONS

- Put adequate quantity of water in the Cooker for cooking, whether or not you are using containers.
- Allow water to boil using high heat.
- If using containers, stack them with food and add necessary quantity of water in the cooker.
- Close the lid correctly & ensure lid handle is directly above handle in the locked position.
- Place Vent weight into the slot on the vent tube when steam starts releasing steadily. A metallic 'CLICK' signals correct Placement.
- Vent Weight will whistle when cooking pressure has been reached.
- Reduce the flame and allow food to be cooked.
- Remove cooker from heat source. Allow to cool.
- Remove Vent Weight when there is no pressure inside the cooker.
- Remove lid and clean cooker after use

► COOKING TIME

As a general guide, cooking time for various foods / preparation is given below. Cooking time commences after cooking pressure i.e., when the first whistle begins. Cooking time varies depending on heat quality and quantity of food being cooked. It also varies depending on the quality of water.

Item	Time (mins)
Rice	3
Tur Dal	5 - 6
Moong Dal	5 - 6
Kabuli Chana	40 - 50
White Gram Whole	14 - 16
Fresh Green Peas	2 - 3
Carrots	2 - 3
Beans	14 - 16
Rajma	19 - 21
Snake Gourd	2
Onions	2 - 3
Potatoes	2 - 3
French Beans cut	2 - 3
Cabbage Shredded	2 - 3
Cauliflower cut	1 - 1.5
Spinach	3 - 4
Beetroot	4 - 6
Capsicum Full	1 - 1.5

NOTE: • To clean body/lid, add a small piece of tamarind or slice of fresh lime in the water and bring it to boil. Clean with detergent