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Presto 01370

Presto 01370 8-Quart Stainless Steel Pressure Cooker User Manual

Model: 01370

1. Introduction

The Presto 01370 8-Quart Stainless Steel Pressure Cooker is designed to provide healthy, flavorful meals quickly and efficiently. This appliance cooks food up to three times faster than conventional methods, saving both time and energy. Its robust stainless steel construction and advanced safety features ensure reliable performance.

Key features include a quick pressure/steam release system, a cover lock indicator for safety, and a special tri-clad base for even heating. A stainless steel steaming basket is also included for versatile cooking options.



Figure 1: The Presto 01370 8-Quart Stainless Steel Pressure Cooker.

Product Overview Video

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This video provides a general overview of the Presto 8-Quart Stainless Steel Pressure Cooker, highlighting its main features and design.

2. Components Overview

Familiarize yourself with the main components of your pressure cooker:

- **Cover Lock Indicator:** Visually confirms when pressure is inside the cooker.
- **Stainless Steel Lid and Body:** Durable and easy to clean.
- **Steamer Basket:** For cooking multiple foods without flavor transfer.

- **Pressure Regulator:** Automatically maintains proper cooking pressure.
- **Instruction Manual/Recipe Book:** Contains detailed usage instructions and recipes.
- **Tri-Clad Base:** Ensures fast and uniform heating.



Figure 2: Labeled components of the Presto 8-Quart Pressure Cooker.

3. Before First Use

Before using your pressure cooker for the first time, it is important to clean all parts thoroughly. Wash the cooker body, lid, sealing ring, and steaming basket with warm, soapy water. Rinse well and dry completely. Ensure the sealing ring is properly seated in the lid and that the vent pipe and overpressure plug are clear of any debris.

4. Setup and Assembly

To prepare your pressure cooker for use:

1. Ensure the sealing ring is correctly positioned around the inner rim of the lid.
2. Place the desired ingredients and liquid into the cooker body. Do not overfill; refer to the instruction manual for maximum fill levels for different food types.
3. Align the lid with the cooker body and close it securely. The easy-open cover design means there are no buttons to push for closing.
4. Confirm the cover lock indicator is in the unlocked position before closing the lid.



Figure 3: The pressure cooker with its steaming basket and instruction manual.

Lid Locking System Demonstration

Your browser does not support the video tag.

This manufacturer video demonstrates the simple locking system and the inclusion of the steaming basket with the Presto 8-Quart Stainless Steel Pressure Cooker.

5. Operating Instructions

Operating your Presto pressure cooker involves a few key steps to ensure safe and effective cooking:

1. **Prepare Ingredients:** Place your food and the required amount of liquid into the pressure cooker.
2. **Secure the Lid:** Close the lid firmly, ensuring it is properly locked. The cover lock indicator will rise when pressure builds, preventing the lid from being opened until pressure is safely reduced.
3. **Heat Application:** Place the cooker on a suitable heat source (compatible with regular and smooth-top ranges). Begin heating on high until steam escapes steadily from the vent pipe and the pressure regulator begins to rock gently.
4. **Maintain Pressure:** Once the pressure regulator begins to rock, reduce the heat to the lowest setting that maintains a steady, gentle rocking motion. This indicates proper cooking pressure.
5. **Cooking Time:** Cook for the time specified in your recipe.
6. **Pressure Release:** There are two primary methods for releasing pressure:
    - *Natural Release:* Remove the cooker from heat and allow it to cool naturally. The cover lock indicator will drop when all pressure has been released.
    - *Quick Cool Option:* For faster pressure release, place the cooker under cold running water in the sink, ensuring water does not touch the pressure regulator or vent pipe. The cover lock indicator will drop quickly.
7. **Open the Lid:** Once the cover lock indicator has dropped completely, you can safely open the lid.



Figure 4: The special tri-clad base ensures fast and uniform heating.



Figure 5: The pressure regulator automatically maintains optimal cooking pressure.

6. Cooking Tips

- The included 64-page instruction/recipe book provides specific cooking times and techniques for various foods.
- Utilize the stainless steel steaming basket to cook different foods simultaneously without flavor transfer.
- Always ensure sufficient liquid is present in the cooker to generate steam and maintain pressure.

7. Care and Maintenance

Proper care extends the life of your pressure cooker:

- **Cleaning:** The pressure cooker is dishwasher safe for easy cleaning. For manual cleaning, use non-abrasive cleansers.
- **Sealing Ring:** Remove the sealing ring after each use to clean the inside rim of the lid and the ring itself. This prevents food particles from accumulating and ensures a proper seal for future use.
- **Vent Pipe and Overpressure Plug:** Keep the vent pipe clear using a small brush or pipe cleaner. The air vent/cover lock and overpressure plug are removable for thorough cleaning.
- **Shine:** Occasional use of a fine metal polish can help maintain the exterior shine of the stainless steel.

8. Troubleshooting

If you encounter issues with your pressure cooker, consider the following common solutions:

- **Pressure Not Building:** Ensure the lid is properly sealed and locked. Check the sealing ring for proper placement and any damage. Verify the pressure regulator is correctly positioned and the vent pipe is clear.
- **Steam Leaking from Lid:** This often indicates an improperly seated or damaged sealing ring. Remove, inspect, clean, and re-seat the ring. If damaged, replace it.
- **Food Not Cooking Properly:** Confirm that the correct amount of liquid was used and that the pressure was maintained for the recommended cooking time. Ensure the heat setting was appropriate to keep the pressure regulator rocking gently.

For more detailed troubleshooting, refer to the comprehensive instruction and recipe book included with your pressure cooker.

9. Specifications

Feature	Detail
Brand	Presto
Model Number	01370
Capacity	8 Quarts (7.6 Liters)
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	11"D x 17.4"W x 10.5"H
Item Weight	8.9 pounds
Special Features	Locking Lid, Tri-Clad Base, Pressure Regulator, Steam Release Valve
Included Components	64-Page Instruction/Recipe Book, Stainless Steel Steaming Basket

10. Warranty and Support

Presto guarantees this pressure cooker with an extended 12-year warranty. For warranty claims, replacement parts, or further assistance, please refer to the contact information provided in your included instruction manual or visit the official Presto website.

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