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Prestige PDSSPC3.5

Prestige Deluxe Stainless Steel Pressure Cooker 3.5 Liter Instruction Manual

Model: PDSSPC3.5

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Prestige Deluxe Stainless Steel Pressure Cooker, 3.5 Liter. Please read all instructions carefully before operating the appliance and retain this manual for future reference.

The Prestige Deluxe Stainless Steel Pressure Cooker is designed for cooking various foods quickly under pressure. It features a 2-in-1 safety device (Pressure Indicator) and is constructed from virgin stainless steel for durability and safety.

IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- 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 the 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 "Operating Instructions."
- Never force open the pressure cooker. Make sure internal pressure is completely released before opening. See "Operating Instructions."
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.

- 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. These foods should not be cooked in a pressure cooker.
- Always check the pressure release device for clogging before use.
- Do not use this pressure cooker for pressure frying with oil.
- Do not operate the pressure cooker without adding water, as this will severely damage the unit.

COMPONENTS

Your Prestige Deluxe Stainless Steel Pressure Cooker consists of the following main parts:

- **Cooker Body:** The main pot where food is cooked.
- **Lid:** Seals the cooker body to build pressure.
- **Gasket:** A rubber ring that creates an airtight seal between the lid and the body.
- **Pressure Indicator (PI):** A 2-in-1 safety device that indicates when pressure is built inside the cooker.
- **Weight Valve (Whistle):** Regulates pressure release during cooking.
- **Safety Valve:** An additional safety mechanism to release excess pressure if the main valve fails.
- **Handles:** For safe handling of the cooker.



Image: The Prestige Deluxe Stainless Steel Pressure Cooker showing the body and lid as separate components.



Image: A close-up view of the cooker's handle, demonstrating its sturdy design.

BEFORE FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and labels from the cooker.
2. **Wash:** Wash the cooker body, lid, gasket, and weight valve with liquid soap and lukewarm water. Rinse thoroughly. Do not soak the gasket in detergent or soap for extended periods.
3. **Inspect:** Ensure the vent tube on the lid is clear and free from obstructions. Check the safety valve for any damage.
4. **Initial Test:** It is recommended to perform a test run by filling the cooker with water up to 2/3 capacity, closing the lid, and bringing it to pressure. This helps familiarize you with the cooker's operation and ensures all parts are functioning correctly.

SETUP

Proper assembly is crucial for safe operation:

1. **Insert Gasket:** Place the rubber gasket securely into the groove on the underside of the lid. Ensure it is seated evenly.
2. **Place Food and Liquid:** Add your ingredients and the required amount of liquid to the cooker body. Ensure the cooker is not filled beyond 2/3 capacity (or 1/2 for expanding foods like rice or beans).
3. **Close Lid:** Align the lid with the cooker body. Place the lid on the body and rotate it clockwise until the handles align and the lid is securely locked. The locking mechanism should engage.
4. **Attach Weight Valve:** Place the weight valve (whistle) onto the vent tube on the lid. Do not place it until steam begins to escape steadily from the vent tube.



Image: The Prestige Deluxe Stainless Steel Pressure Cooker with the lid securely in place, ready for use.

OPERATING INSTRUCTIONS

Follow these steps for cooking with your pressure cooker:

1. **Heat Application:** Place the assembled pressure cooker on a heat source (gas, electric, induction). Use high heat initially.
2. **Pressure Build-up:** As the cooker heats, steam will begin to escape from the vent tube. Once a steady stream of steam is visible, place the weight valve onto the vent tube. The Pressure Indicator (PI) will rise, signaling that pressure is building inside.
3. **Cooking Time:** Once the weight valve begins to whistle regularly (indicating full pressure), reduce the heat to maintain a steady, gentle whistle. Begin timing your recipe from this point.
4. **Pressure Release:** After the cooking time is complete, remove the cooker from the heat source. There are two methods for pressure release:
 - **Natural Release:** Allow the cooker to cool down naturally until the Pressure Indicator drops completely. This method is suitable for foods that benefit from continued cooking or for larger cuts of meat.
 - **Quick Release:** Carefully lift the weight valve using a utensil (never your hand) to release steam rapidly. Alternatively, run cold water over the lid (avoiding the vent tube) until the Pressure Indicator drops. This method is suitable for delicate foods or when you need to stop cooking quickly.
5. **Opening the Lid:** Only open the lid when the Pressure Indicator has fully dropped and no steam is escaping from the vent tube. Rotate the lid counter-clockwise to unlock and remove it.

Separator Cooking

This pressure cooker enables separator cooking, allowing you to cook up to three different dishes simultaneously. This method helps retain the nutritional value and taste of individual foods. Use appropriate separator containers (sold separately) and ensure they are placed correctly within the cooker body before closing the lid.

MAINTENANCE AND CARE

Proper care extends the life of your pressure cooker:

- **Cleaning:** After each use, wash and rinse the cooker body, lid, gasket, and weight valve with liquid soap and lukewarm water. Avoid abrasive scrubbers or harsh washing powders, as these can damage the stainless steel finish.
- **Gasket Care:** Regularly inspect the gasket for cracks, tears, or hardening. Replace the gasket if it shows signs of wear to ensure a proper seal. Store the gasket loosely or separately from the lid to prevent compression and prolong its life.
- **Vent Tube and Safety Valve:** Ensure the vent tube on the lid is always clear. Use a small brush or wire to clean it if necessary. Periodically check the safety valve for any blockages.
- **Dishwasher Safety:** This pressure cooker is **NOT** dishwasher safe. Hand wash all components.
- **Storage:** Store the pressure cooker with the lid inverted on the body to allow air circulation and prevent odors.

TROUBLESHOOTING

Refer to this section for common issues and their solutions:

Problem	Possible Cause	Solution
Steam leaking from lid edge	Gasket improperly seated, worn gasket, food debris on rim, lid not closed properly.	Re-seat gasket, replace gasket, clean rim and gasket, ensure lid is locked correctly.
Pressure not building up	Lid not sealed, insufficient liquid, heat too low, vent tube blocked.	Check lid seal, add more liquid, increase heat, clear vent tube.
Lid stuck after cooking	Pressure not fully released.	Ensure Pressure Indicator has dropped completely. If not, allow more time for natural release or use quick release method.
Food undercooked	Insufficient cooking time, pressure not maintained.	Increase cooking time, ensure heat is adequate to maintain pressure.

SPECIFICATIONS

Detailed specifications for your Prestige Deluxe Stainless Steel Pressure Cooker:

Feature	Detail
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Feature	Detail
Brand	Prestige
Model Number	PDSSPC3.5
Capacity	3.5 Liters (3.7 Quarts)
Material	Stainless Steel
Color	Silver
Finish Type	Stainless Steel
Product Dimensions	12.5"D x 7.5"W x 5.5"H
Special Feature	Locking Lid, Pressure Indicator (PI)
Operation Mode	Manual
Dishwasher Safe	No
Item Weight	5.94 pounds

WARRANTY AND SUPPORT

Your Prestige Deluxe Stainless Steel Pressure Cooker comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. For technical support, spare parts, or warranty claims, please contact the manufacturer or authorized service center using the contact information provided in your product packaging or on the official Prestige website.