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### Prestige PDSSDPP5

# Prestige Deluxe Stainless Steel Deep Pressure Pan

**Model:** PDSSDPP5 | **Capacity:** 5 Liters (5.3 Quarts)

Instruction Manual

## 1. PRODUCT OVERVIEW

The Prestige Deluxe Stainless Steel Deep Pressure Pan is designed for efficient and fast cooking. It features a 2-in-1 safety device, the Pressure Indicator (PI), which rises when pressure is present and lowers when it is safe to open. This device also functions as a metallic safety plug in case of excessive pressure. Constructed from high-quality stainless steel with robust lugs and a thick base, this pressure pan ensures durability and safe operation.



Image 1.1: Front view of the Prestige Deluxe Stainless Steel Deep Pressure Pan. This image displays the overall design of the pressure pan, highlighting its stainless steel finish and handle configuration.



Image 1.2: Angled view of the pressure pan with the lid securely closed. This view provides a clearer look at the lid's fit and the main handle.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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**Read all instructions carefully before using your pressure pan. Failure to follow these instructions may result in property damage or personal injury.**

- **Never overfill:** Do not fill the pressure pan more than two-thirds full with food, or one-half full for foods that expand (e.g., rice, dried vegetables).
- **Secure the lid:** Always ensure the lid is properly closed and locked before applying heat.
- **Check safety devices:** Before each use, inspect the gasket, pressure indicator, and metallic safety plug for any damage or blockages.
- **Do not force open:** Never attempt to open the lid until all internal pressure has been released and the Pressure Indicator (PI) has dropped completely.
- **Use appropriate heat source:** This pressure pan is compatible with gas stovetops. Ensure the flame does not extend beyond the base of the pan.
- **Keep away from children:** Always supervise children when the pressure pan is in use.
- **Avoid sudden temperature changes:** Do not place a hot pressure pan under cold water, as this can cause warping or damage.

## 3. COMPONENTS OVERVIEW

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Familiarize yourself with the parts of your Prestige Deluxe Pressure Pan:

- **Pan Body:** The main vessel for cooking.
- **Lid:** Seals the pan during pressure cooking.
- **Main Handle:** Attached to the lid for opening and closing.
- **Auxiliary Handle:** Attached to the pan body for easier lifting and carrying.

- **Gasket:** A rubber or silicone ring that creates an airtight seal between the lid and the pan body.
- **Pressure Indicator (PI):** A visual indicator that rises when pressure is inside the cooker and drops when it's safe to open. Also acts as a safety plug.
- **Pressure Regulator:** Controls the maximum pressure inside the cooker by releasing excess steam.



Image 3.1: The pressure pan with its lid removed, showing the interior of the pan body and the underside of the lid. This illustrates how the lid fits onto the pan.



Image 3.2: A detailed close-up of the pressure pan lid, highlighting the Pressure Indicator (PI) and the pressure regulator valve. This shows the key safety and pressure control components.

## 4. SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and read this manual thoroughly.
2. **Initial Cleaning:** Before first use, wash the pan body, lid, and all removable parts (gasket, pressure regulator) with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Placement:** Ensure the gasket is correctly seated in the groove on the underside of the lid.
4. **Safety Check:** Verify that the pressure indicator and pressure regulator are clear of any obstructions.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Preparing for Cooking

1. Add desired food and liquid to the pressure pan. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. Place the lid onto the pan body, aligning the handles.

3. Rotate the lid handle until it locks securely into place with the pan body's auxiliary handle. Ensure a tight seal.
4. Place the pressure regulator onto the steam vent pipe on the lid.

## 5.2. Cooking Under Pressure

1. Place the pressure pan on a stovetop burner over medium-high heat.
2. Heat will cause steam to build inside the pan. The Pressure Indicator (PI) will rise, indicating that pressure has been achieved.
3. Once the PI rises and steam begins to escape steadily from the pressure regulator, reduce the heat to maintain a gentle, steady release of steam. This is the cooking pressure.
4. Begin timing your recipe from this point.

## 5.3. Releasing Pressure and Opening the Lid

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure pan from heat and allow it to cool down naturally. The pressure will gradually decrease, and the Pressure Indicator (PI) will drop on its own. This method is suitable for foods that benefit from continued cooking or for recipes that require a slower pressure release.
- **Quick Release (for specific recipes only):** For certain foods, you may quickly release pressure by carefully lifting the pressure regulator with a utensil to allow steam to escape. **Exercise extreme caution as hot steam will be released rapidly.** Only perform quick release if the recipe specifically calls for it.

**Opening the Lid:** Once the Pressure Indicator (PI) has fully dropped and no steam is escaping, it is safe to open the lid. Rotate the lid handle to unlock it and carefully lift the lid away from you to avoid any residual steam.

## 6. MAINTENANCE AND CARE

- **Cleaning:** After each use, wash all parts of the pressure pan with warm soapy water. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Not Dishwasher Safe:** This pressure pan is **not** dishwasher safe. Hand washing is required.
- **Gasket Care:** Remove the gasket from the lid for cleaning. Inspect it for cracks, hardening, or damage. Replace the gasket if it shows signs of wear, typically every 6-12 months depending on usage.
- **Safety Valve/PI:** Ensure the pressure indicator and steam vent pipe are clear of food particles. Use a small brush or toothpick if necessary.
- **Storage:** Store the pressure pan with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up	Lid not sealed properly; insufficient liquid; damaged gasket; clogged vent pipe.	Ensure lid is locked; add more liquid; inspect/replace gasket; clean vent pipe.
Steam leaking from lid edges	Gasket improperly seated or damaged; food particles on rim; lid not closed correctly.	Reseat gasket; clean rim; ensure lid is locked securely; replace gasket if damaged.

Problem	Possible Cause	Solution
Pressure Indicator (PI) not rising	No pressure built; PI mechanism stuck or clogged.	Check for steam leaks; ensure sufficient heat; clean PI mechanism.
Food burning at the bottom	Insufficient liquid; heat too high.	Add more liquid; reduce heat once pressure is reached.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Prestige
Model Number	PDSSDPP5
Capacity	5 Liters (5.3 Quarts)
Material	Stainless Steel
Color	Silver
Product Dimensions	10"D x 14"W x 9"H
Special Feature	Gas Stovetop Compatible
Operation Mode	Automatic Pressure Regulation
Dishwasher Safe	No
Item Weight	13.4 ounces (approx. 0.38 kg)



Image 8.1: Side profile of the pressure pan illustrating its approximate dimensions. The image shows the height and width for

reference.



Image 8.2: A visual guide demonstrating various pressure cooker capacities and their suitability for different family sizes. This model is 5 liters, ideal for 5-7 members.





Image 8.3: Close-up view of the thick base of the Prestige pressure pan, indicating its robust construction and suitability for various heat sources.

## 9. WARRANTY AND SUPPORT

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For warranty information, product support, or to purchase replacement parts (such as gaskets or safety plugs), please refer to the contact details provided with your product packaging or visit the official Prestige website. Keep your purchase receipt as proof of purchase for warranty claims.