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› UNIWARE Aluminum Pressure Cooker with Steamer (9 Liter) Model 1050-26 User Manual

## UNIWARE 1050-26

# UNIWARE Aluminum Pressure Cooker with Steamer (9 Liter) Model 1050-26 User Manual

Your guide to safe and efficient use of your UNIWARE Pressure Cooker.

## 1. INTRODUCTION

Thank you for choosing the UNIWARE Aluminum Pressure Cooker with Steamer. This manual provides essential instructions for the safe operation, maintenance, and care of your 9 Liter pressure cooker, model 1050-26. Please read all instructions carefully before first use to ensure optimal performance and safety.

## 2. IMPORTANT SAFETY INSTRUCTIONS

**WARNING: Failure to follow these safety instructions may result in serious injury or property damage.**

- Always ensure the lid is properly closed and locked before applying heat.
- Do not overfill the pressure cooker. The maximum fill line should never be exceeded. For foods that expand (e.g., rice, dried vegetables), do not fill more than halfway.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open the cooker.
- The cooker is equipped with an automatic safety device for opening and closing, and a safety window in the cover designed to release steam in case of excess pressure. Regularly inspect these safety features for any blockages or damage.
- Do not use the pressure cooker in an oven.
- Keep hands and face away from the steam vent when the cooker is under pressure.
- Always use oven mitts or pot holders when handling a hot pressure cooker.
- Ensure the pressure regulator/weight is clean and free from obstructions before each use.
- Do not attempt to modify any part of the pressure cooker. Use only genuine UNIWARE replacement parts.

### 3. COMPONENTS OVERVIEW

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Familiarize yourself with the main parts of your UNIWARE Pressure Cooker:

- **Cooker Body:** The main pot.
- **Lid:** Features the main handle, safety valve, and pressure regulator post.
- **Main Handle:** For securing and carrying the lid.
- **Side Handle:** For assisting in carrying the cooker body.
- **Gasket/Sealing Ring:** Creates an airtight seal between the lid and the body.
- **Pressure Regulator/Weight:** Controls the operating pressure.
- **Safety Valve:** A secondary safety mechanism to release excess pressure.
- **Steamer Basket:** For steaming vegetables or other foods.



Image: The UNIWARE 9 Liter Aluminum Pressure Cooker shown with its lid open, revealing the interior and the included steamer basket.

### 4. SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the cooker body, lid, gasket, and steamer basket with warm, soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the rubber gasket is correctly seated inside the lid rim. It should fit snugly and evenly.
4. **Pressure Regulator:** Place the pressure regulator/weight onto the steam vent pipe on the lid.



Image: The UNIWARE 9 Liter Aluminum Pressure Cooker fully assembled with the lid securely closed.

## 5. OPERATING INSTRUCTIONS

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1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Remember the maximum fill lines (halfway for expanding foods, two-thirds for other foods).
2. **Secure the Lid:** Place the lid onto the cooker body, aligning the handles. Rotate the lid handle until it locks securely into place. The automatic safety device prevents opening if not properly aligned.
3. **Apply Heat:** Place the cooker on a suitable heat source (e.g., gas, electric stove). Use high heat until steam begins to escape steadily from the vent pipe.
4. **Place Pressure Regulator:** Once steam is escaping steadily, carefully place the pressure regulator/weight onto the vent pipe. The regulator will begin to jiggle or hiss, indicating that pressure is building.
5. **Reduce Heat and Cook:** As soon as the regulator begins to jiggle consistently, reduce the heat to the lowest setting that maintains a steady jiggle. Begin timing your cooking from this point.
6. **Release Pressure:** Once cooking 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 and no more steam escapes. This is ideal for foods that benefit from continued cooking.
  - **Quick Release (for specific foods only):** Carefully move the pressure regulator to release steam rapidly. Use caution as hot steam will escape. Do not use this method for foamy foods or those that might clog the vent.
7. **Open the Cooker:** Once all pressure has been released (the safety indicator has dropped), carefully unlock and remove the lid. Always open the lid away from your face to avoid residual steam.

## 6. MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your pressure cooker.

- **After Each Use:** Wash the cooker body, lid, gasket, and pressure regulator in warm, soapy water. Rinse thoroughly.
- **Dishwasher Safe:** The UNIWARE Pressure Cooker is dishwasher safe. However, hand washing is recommended for the gasket and pressure regulator to ensure longevity.
- **Inspect Gasket:** Regularly check the gasket for cracks, hardening, or any signs of wear. Replace if damaged to maintain a proper seal.
- **Clean Vent Pipe and Safety Valve:** Ensure the steam vent pipe and safety valve are clear of food particles or blockages. Use a small brush or pipe cleaner if necessary.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; insufficient liquid; gasket worn; vent blocked.	Ensure lid is locked; add more liquid; replace gasket; clean vent.
Steam leaking from lid	Gasket improperly seated or worn; lid not closed correctly.	Reposition or replace gasket; re-secure lid.
Lid cannot be opened	Pressure still inside the cooker.	Allow all pressure to release naturally or use quick release method (if safe for contents). Do not force.
Food sticking to bottom	Insufficient liquid; heat too high.	Ensure adequate liquid; reduce heat once pressure is reached.

## 8. SPECIFICATIONS

Feature	Detail
Brand	UNIWARE
Model Number	1050-26
Capacity	9 Liters
Material	Aluminum
Color	Silver
Finish Type	Aluminium
Item Weight	3.7 Pounds
Control Method	Touch
Operation Mode	Automatic
Dishwasher Safe	Yes
Product Dimensions	19 x 11 x 7.5 inches
UPC	608106105263

## 9. WARRANTY AND SUPPORT

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For warranty information and customer support, please refer to the documentation included with your purchase or contact UNIWARE customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, please visit the official UNIWARE website or contact their customer support channels.