

All-Clad PC8

All-Clad PC8 Precision Stainless Steel 8.4-Quart Stove-top Pressure Cooker Instruction Manual

Model: PC8 (11644314422)

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your All-Clad PC8 Precision Stainless Steel 8.4-Quart Stove-top Pressure Cooker. Designed for rapid cooking, this appliance utilizes high pressure to significantly reduce cooking times. Please read this manual thoroughly before first use and retain it for future reference.

The All-Clad PC8 features a durable stainless steel construction, a 5-point safety system, and a removable smart timer with sound alerts. It includes four optimized cooking programs for vegetables, grains, meat/poultry, and seafood, along with a steamer basket for delicate foods.



Image 1: The All-Clad PC8 Precision Stainless Steel Pressure Cooker with its lid closed, showcasing its sleek design.

2. IMPORTANT SAFETY INFORMATION

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

- Read all instructions carefully before operating the pressure cooker.
- 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.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure unit is properly closed before operating.
- Never force the pressure cooker open. Ensure pressure is completely released before opening.
- Do not fill the unit more than 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit more than 1/2 full.
- Use only All-Clad genuine replacement parts.
- The 5-point safety system is designed to prevent unsafe operation. Do not attempt to bypass or modify any safety features.

3. COMPONENTS OVERVIEW

Your All-Clad PC8 Pressure Cooker consists of the following main components:

- **Pressure Cooker Pot:** Stainless steel base with riveted handles.
- **Lid Assembly:** Features the smart timer, pressure release valve, and locking mechanism.
- **Steamer Basket:** For steaming delicate foods.
- **Smart Timer:** Removable digital timer with sound alerts for monitoring cooking progress.
- **Gasket/Sealing Ring:** Ensures an airtight seal during pressure cooking.



Image 2: Close-up of the lid assembly, highlighting the smart timer and control buttons.

4. SETUP AND FIRST USE

4.1 Unpacking and Initial Cleaning

1. Remove all packaging materials, stickers, and labels from the pressure cooker.
2. Wash the pot, lid, and steamer basket thoroughly with warm, soapy water. Rinse well and dry completely.
3. Inspect the sealing ring for any damage or cracks. Ensure it is properly seated in the lid.

4.2 Assembling the Lid

Ensure the lid's components (smart timer, pressure release valve) are correctly assembled and securely in place before use. Refer to the diagrams in the quick start guide for detailed assembly instructions if needed.

5. OPERATING INSTRUCTIONS

5.1 Adding Ingredients and Liquid

- Always add at least 1 cup (250ml) of liquid to the pot for pressure to build.
- Do not fill the pot more than 2/3 full with food and liquid combined.
- For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.

5.2 Securing the Lid

1. Place the lid onto the pot, aligning the arrows or indicators on the lid and pot handles.
2. Rotate the lid clockwise until it locks securely into place. The smart timer will indicate when the lid is properly sealed.



Image 3: The All-Clad PC8 pressure cooker positioned on a stovetop, ready for cooking.

5.3 Selecting a Cooking Program and Setting the Timer

The PC8 offers four optimized programs: Vegetables, Grains, Meat/Poultry, and Seafood.

1. Place the pressure cooker on a suitable heat source (gas, electric, ceramic, or induction).
2. Use the controls on the smart timer to select the desired cooking program.

3. Adjust the cooking time as needed according to your recipe.
4. Apply high heat to bring the cooker to pressure. The smart timer will beep to indicate when pressure is reached and cooking begins.
5. Reduce heat to maintain pressure once cooking starts. The smart timer will alert you when cooking is complete.

5.4 Pressure Release Methods

After cooking, pressure must be released before opening the lid.

- **Natural Release:** Remove the cooker from heat and allow pressure to dissipate naturally. This is suitable for foods that benefit from continued cooking, such as meats and stews. The smart timer will indicate when pressure is fully released.
- **Quick Release:** Carefully activate the pressure release valve to vent steam rapidly. Use caution as hot steam will be released. This method is ideal for delicate foods like vegetables to prevent overcooking.

WARNING: Never attempt to open the lid until all internal pressure has been released.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- After each use, allow the pressure cooker to cool completely.
- Wash the pot, lid, and steamer basket with warm, soapy water.
- The pot and steamer basket are dishwasher safe. The lid assembly, including the smart timer, should be hand-washed to protect electronic components.
- Ensure the sealing ring is clean and free of food particles. Remove it periodically for thorough cleaning and inspect for wear.
- Dry all components thoroughly before storage.



Image 4: The stainless steel pot and steamer basket are shown inside a dishwasher, illustrating their dishwasher-safe feature.

6.2 Storage

Store the pressure cooker with the lid inverted or slightly ajar to prevent odors and maintain the sealing ring's shape.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not properly sealed; insufficient liquid; sealing ring damaged or misplaced.	Ensure lid is locked correctly. Add more liquid. Inspect and reposition/replace sealing ring.
Steam leaking from lid	Sealing ring dirty, damaged, or improperly seated; food debris on rim.	Clean or replace sealing ring. Clean pot rim. Ensure lid is correctly aligned and locked.

Problem	Possible Cause	Solution
Lid cannot be opened after cooking	Internal pressure has not fully released.	Do not force open. Allow more time for natural pressure release or use the quick release method.
Food is undercooked/overcooked	Incorrect cooking time or heat setting.	Adjust cooking time and heat according to recipe and food type. Ensure pressure was maintained throughout cooking.

8. SPECIFICATIONS

- **Brand:** All-Clad
- **Model Number:** 11644314422 (PC8)
- **Capacity:** 8.4 Quarts (7.95 Liters)
- **Material:** Stainless Steel
- **Color:** Silver
- **Finish Type:** Stainless Steel
- **Special Features:** Dishwasher Safe (pot and steamer basket), Removable Smart Timer, 4 Optimized Programs
- **Compatibility:** Gas, Electric, Ceramic, and Induction Stovetops
- **Oven Safe:** Up to 600°F (without lid)
- **Product Dimensions:** 38.1 x 25.4 x 30.48 cm
- **Item Weight:** 4.6 kg (10.14 Pounds)
- **Control Method:** Touch (on smart timer)
- **Operation Mode:** Manual



Image 5: The base of the pressure cooker, indicating its induction compatibility and stainless steel construction.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official All-Clad website. Keep your purchase receipt as proof of purchase.

If you encounter any issues not covered in this manual, please contact All-Clad customer service for assistance.