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> Fissler Vitaquick SKT Pressure Cooker User Manual

**Fissler 600-321-04-000/0**

# Fissler Vitaquick SKT Pressure Cooker User Manual

Model: 600-321-04-000/0

## INTRODUCTION

Welcome to the Fissler Vitaquick SKT Pressure Cooker user manual. This guide provides essential information for the safe and efficient operation, maintenance, and care of your new pressure cooker. Please read all instructions carefully before first use.



Image: The Fissler Vitaquick SKT Pressure Cooker, showcasing its sleek stainless steel design and ergonomic handles.

## IMPORTANT SAFETY INFORMATION

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

- **Never fill the pressure cooker more than two-thirds full.** For foods that expand (e.g., rice, dried vegetables), fill no more than half full.
- Do not use the pressure cooker for deep frying with oil.
- Ensure the lid is properly closed and locked before heating.
- Do not force open the lid while the cooker is under pressure.
- Always allow pressure to release completely before attempting to open the lid.
- Keep hands and face away from the steam vent when releasing pressure.
- Use oven mitts or pot holders when handling the hot pressure cooker.

- Keep out of reach of children.

## SETUP AND FIRST USE

### Unpacking

Carefully remove all packaging materials. Inspect the pressure cooker for any damage. If any damage is found, do not use the product and contact customer support.

### Initial Cleaning

Before first use, wash all parts (pot, lid, sealing ring) with warm soapy water. Rinse thoroughly and dry. The pot, lid, and sealing ring are dishwasher safe.

### Assembling the Lid

Ensure the sealing ring is correctly seated inside the lid's groove. The sealing ring is crucial for maintaining pressure.



Image: The underside of the Fissler Vitaquick pressure cooker lid, highlighting the pressure valve and the groove where the sealing ring should be properly seated.

## OPERATING INSTRUCTIONS

### Filling the Pot

Add ingredients and liquid to the pot. Do not exceed the maximum fill lines (2/3 full, or 1/2 for expanding foods like rice or beans).

### Closing the Lid

Place the lid on the pot, aligning the arrow on the lid with the arrow on the pot handle. Rotate the handle clockwise until it clicks into place. The green indicator on the handle should be visible, confirming the lid is securely locked.



Image: Illustration of the Fissler Vitaquick pressure cooker handle locking mechanism. The red arrow indicates the direction to push the handle to secure the lid, and the 'CLOSE' indicator is visible.



Image: Close-up of the Fissler Vitaquick pressure cooker handle, showing the green indicator light illuminated, signifying that the lid is securely locked and ready for pressure cooking.

### Heating and Pressure Buildup

Place the pressure cooker on a suitable heat source (e.g., gas, electric, induction). Heat gradually. The pressure indicator will rise as pressure builds inside the cooker. Once the desired pressure level is reached, reduce heat to maintain it.

### Pressure Release

Once cooking is complete, remove the cooker from the heat source. Allow pressure to release naturally, or use the quick release method if specified by your recipe and the cooker's specific valve instructions. Always direct steam away from yourself.

### Opening the Lid

Only open the lid when the pressure indicator has fully dropped and no steam is escaping. Rotate the handle counter-clockwise to unlock and lift the lid.

## CARE AND MAINTENANCE

### Cleaning

After each use, wash the pot and lid. The pot, lid, and sealing ring are dishwasher safe. For manual cleaning, use warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that could damage the stainless steel finish.

Regularly clean the pressure valve and steam vent to prevent blockages. Refer to the specific instructions for disassembling and cleaning the valve components.

### Storage

Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors from building up inside the pot.

## TROUBLESHOOTING

Issue	Possible Cause	Solution
Lid won't close or lock.	Sealing ring not properly seated; pressure indicator still up from previous use; food debris obstructing closure.	Re-seat sealing ring correctly; ensure no pressure remains in the pot; clean lid and rim thoroughly.
Steam escaping from lid edge during cooking.	Sealing ring damaged, dirty, or improperly seated; lid not properly closed and locked.	Clean or replace sealing ring; ensure lid is securely locked and green indicator is visible.
Pressure not building up.	Insufficient liquid; heat too low; pressure valve blocked or not properly assembled.	Add more liquid (minimum required); increase heat; clean and reassemble pressure valve components.
Lid won't open after cooking.	Pressure still inside the cooker.	Do not force. Allow pressure to release completely until the pressure indicator has fully dropped.

## TECHNICAL SPECIFICATIONS

**Brand:** Fissler

**Model:** 600-321-04-000/0

**Capacity:** 4.5 Liters

**Diameter:** 22 cm

**Material:** 18/10 Stainless Steel

**Item Weight:** 3.82 kg

**Dishwasher Safe:** Yes (Pot, Lid, Sealing Ring)

**Induction Compatible:** Yes

**Origin:** Made in Germany



Image: The base of the Fissler Vitaquick pressure cooker, showing engravings that confirm it is made of 18-10 Stainless Steel, is induction compatible, and proudly states 'Made in Germany'.

## **WARRANTY AND CUSTOMER SUPPORT**

This Fissler Vitaquick pressure cooker comes with a 3-year manufacturer's warranty, covering defects in materials and workmanship under normal household use.

For warranty claims, technical assistance, or to inquire about spare parts, please contact Fissler customer support through their official website or authorized service centers. Please have your model number (600-321-04-000/0) and proof of purchase ready.

Visit [www.fissler.com](http://www.fissler.com) for more information and to find contact details for your region.