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BUFFALO QCP420

BUFFALO 21-Quart Stainless Steel Pressure Cooker QCP420 Instruction Manual

Model: QCP420

1. INTRODUCTION

Thank you for choosing the BUFFALO 21-Quart Stainless Steel Pressure Cooker. This manual 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 and retain this manual for future reference.



Image: The BUFFALO 21-Quart Stainless Steel Pressure Cooker, showcasing its polished exterior and robust handles.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using pressure cooking appliances to reduce the risk of fire, electric shock, and injury to persons. Failure to follow these instructions may result in property damage or personal injury.

- Read all instructions carefully.
- 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.
- Ensure the pressure cooker is correctly assembled and the lid is securely locked before applying heat.
- Never force open a pressure cooker. Ensure the internal pressure is completely released before opening.
- Do not use the pressure cooker for purposes other than its intended use.

- Regularly inspect all safety devices for proper functioning.



Image: Diagram illustrating the six safety precautions of the BUFFALO Pressure Cooker, including safety vent, safety valve, extra safety valve, vent filter, safety gear, and safety lock.

3. PARTS AND FEATURES

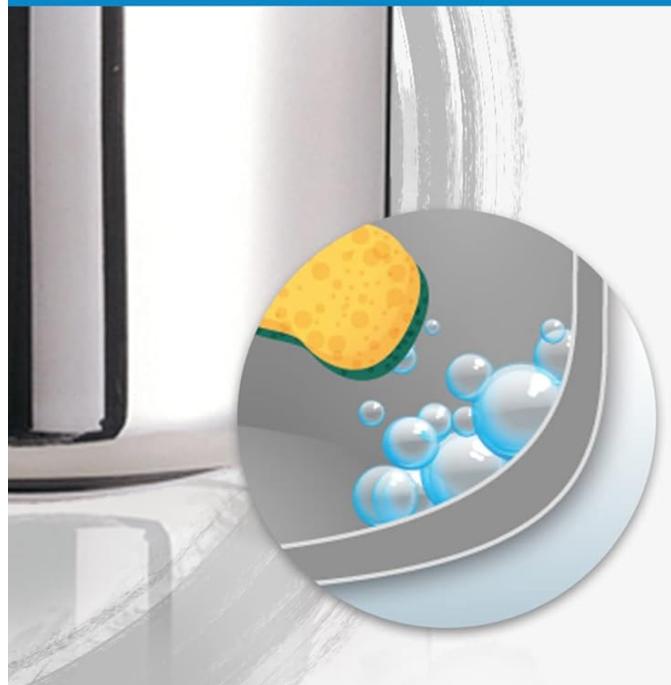
Familiarize yourself with the components of your BUFFALO Pressure Cooker:

- **Lid:** Features a German gear with mortise and tenon joint design, simple switch, safe, durable and easy cleaning.
- **Main Body:** Constructed from BUFFALO Clad stainless steel for even heating and durability.
- **Pressure Regulator:** Maintains optimal pressure during cooking.
- **Safety Valves (2):** Primary pressure release mechanisms.
- **Extra Safety Valve:** Additional pressure relief for enhanced safety.
- **Vent Filter:** Prevents food particles from blocking the vent.
- **Safety Gear & Lock:** Ensures the lid cannot be opened under pressure.

- **Removable Rubber Ring:** Creates a tight seal and is easy to clean.

Buffalo Clad™ Stainless Steel

Buffalo Clad is
manufactured with
only the highest-grade
surgical stainless steel
and metal alloys



Uni-body Construction

Construction with no
hard to clean corners

Image: The pressure cooker with its lid removed, highlighting the Buffalo Clad stainless steel construction and the seamless uni-body design for easy cleaning.

6 SAFETY PRECAUTIONS



Image: Close-up view of the pressure cooker's interior, illustrating the Pearl Buffing Technology for durability and the removable rubber ring for sealing and cleaning.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all components from the packaging. Inspect for any damage. Retain packaging for storage or return if necessary.

4.2 Initial Cleaning

- Wash the pressure cooker body, lid, and all removable parts (rubber ring, pressure regulator, etc.) with warm, soapy water.
- Rinse thoroughly and dry completely.
- Ensure the vent filter and safety valves are clear of any debris. A special cleaning needle is provided for this purpose.

4.3 Assembling the Lid

- Place the removable rubber ring securely into the groove on the underside of the lid.
- Ensure the pressure regulator is properly seated on the lid's central stem.

5. OPERATING INSTRUCTIONS

5.1 General Pressure Cooking

1. Add food and liquid to the pressure cooker. Do not fill more than 2/3 full for most foods, and no more than 1/2 full for foods that expand (e.g., beans, grains).
2. Place the lid on the pressure cooker, aligning the arrows on the lid and body.
3. Rotate the lid handles until they lock securely into place. The safety lock should engage.
4. Place the pressure cooker on a suitable heat source (gas, electric, induction, ceramic).
5. Turn the heat to high. The safety valves will rise as pressure builds.
6. Once the pressure regulator begins to hiss and jiggle, reduce heat to maintain a steady, gentle hiss. This indicates the desired pressure level (approximately 12.8 PSI, providing 240-250°F).
7. Cook for the recommended time.
8. After cooking, turn off the heat. Allow the pressure to release naturally until both red safety valves drop down. Do not force cool the canner.
9. Once depressurized, unlock and carefully remove the lid, tilting it away from you to avoid steam burns.

Your browser does not support the video tag.

Video: Demonstration of general pressure cooking with the Buffalo Stainless Steel Pressure Cooker (Classic series), showing how to load ingredients, secure the lid, and manage pressure release.

5.2 Pressure Canning

The BUFFALO Pressure Cooker is suitable for pressure canning. Pressure canning is the only safe method for preserving low-acid foods like vegetables, meats, poultry, and seafood. The pressure regulator maintains the necessary pressure for safe canning without requiring a separate pressure gauge.

1. Prepare your food and jars according to a tested canning recipe. Ensure jars are clean and free from defects.
2. Place a canning rack at the bottom of the pressure cooker.
3. Add 2 to 3 inches of warm water to the pressure cooker. For best results and to prevent mineral deposits on jars, add a splash of white vinegar to the water.
4. Carefully place filled jars onto the rack, ensuring they do not touch each other or the sides of the canner. You may stack jars if using a second rack, ensuring proper water circulation.
5. Secure the lid as described in Section 5.1.
6. Turn heat to high. Allow steam to vent steadily from the pressure regulator for 10 minutes before placing the weight on the regulator. This ensures all air is exhausted from the canner.
7. Place the pressure regulator weight onto the vent pipe.
8. Continue heating until the pressure regulator begins to hiss and jiggle. Reduce heat to maintain a steady, gentle hiss.
9. Begin timing the processing according to your recipe. For recommended processing times, refer to the [USDA Complete Guide to Home Canning](#).
10. After processing, turn off the heat. Allow the pressure to release naturally until both red safety valves drop down. Do not try to cool the canner rapidly.
11. Once depressurized, unlock and carefully remove the lid.
12. Using a jar lifter, carefully remove the hot jars and place them on a towel or cooling rack, ensuring they are not touching. Allow jars to cool for 12-24 hours without disturbing them.

13. After cooling, check jar seals. A properly sealed lid will be concave (curved downwards) and will not spring up when pressed. You can also tap the lid; a clear, high-pitched sound indicates a good seal.
14. Label jars with contents and production date, then store in a cool, dark place.

Your browser does not support the video tag.

Video: Detailed guide on how to use the BUFFALO pressure cooker for canning, including ingredient preparation, jar filling, sealing, and the canning process.

6. CARE AND MAINTENANCE

6.1 Cleaning

- Always allow the pressure cooker to cool completely before cleaning.
- The stainless steel body and lid are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- Remove the rubber ring from the lid and wash it separately. Ensure it is clean and flexible.
- Clean the pressure regulator and safety valves, ensuring no food particles obstruct them. Use the provided cleaning needle for small openings.
- Dry all parts thoroughly before storage to prevent water spots or corrosion.

6.2 Storage

Store the pressure cooker in a dry place. To prolong the life of the rubber ring, it is recommended to store the lid upside down on the pot, allowing air circulation and preventing the ring from compressing permanently.

6.3 Replacement Parts

Periodically inspect the rubber ring and safety valves for wear and tear. Replace these parts if they show signs of cracking, hardening, or damage to ensure continued safe operation. Contact BUFFALO customer service or authorized dealers for genuine replacement parts.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed, rubber ring damaged, vent pipe blocked, insufficient liquid.	Ensure lid is locked correctly. Inspect and replace rubber ring if damaged. Clean vent pipe. Add more liquid.
Steam leaking from under the lid.	Lid not properly closed, rubber ring dirty or damaged, rim of pot dirty.	Re-seat the lid. Clean or replace rubber ring. Clean the rim of the pot.
Food burning at the bottom.	Insufficient liquid, heat too high, food directly on bottom.	Ensure adequate liquid. Reduce heat once pressure is reached. Use a canning rack or trivet to elevate food.
Lid stuck after cooking.	Pressure not fully released.	Do not force. Wait until both red safety valves have dropped completely.

8. SPECIFICATIONS

Brand: BUFFALO

Model: QCP420

Capacity: 21 Quarts

Material: Stainless Steel (BUFFALO Clad)

Finish Type: Stainless Steel

Product Dimensions: 24"D x 24"W x 20"H

Item Weight: 13 Pounds

Control Method: Manual

Operation Mode: Manual

Dishwasher Safe: Yes

Heat Sources: Gas, Electric, Induction, Ceramic

Operating Pressure: Approximately 12.8 PSI (240-250°F at sea level)

Certifications: ISO 9001:2000, Safety Goods (SG) Certificate from Japan

SUITABLE FOR ALL HEAT SOURCES



Gas



Electric



Ceramic



Induction



Image: The BUFFALO Pressure Cooker on a stovetop, indicating its compatibility with various heat sources including gas, electric, ceramic, and induction.

9. WARRANTY AND SUPPORT

9.1 Warranty Information

For specific warranty details, please refer to the warranty card included with your product or visit the official BUFFALO website. The warranty typically covers manufacturing defects under normal household use.

9.2 Customer Support

If you have any questions, require assistance, or need to order replacement parts, please contact BUFFALO customer service. Contact information can be found on the product packaging or the official BUFFALO website.

Manufacturer: Buffalo

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