

[manuals.plus](#) /› [BUFFALO](#) /› [Buffalo 12 Quart Stainless Steel Pressure Cooker \(Model QCP412\) - Instruction Manual](#)

BUFFALO QCP412

Buffalo 12 Quart Stainless Steel Pressure Cooker - Instruction Manual

Model: QCP412

1. INTRODUCTION AND OVERVIEW

The Buffalo 12 Quart Stainless Steel Pressure Cooker, Model QCP412, is designed for efficient and safe cooking and canning. Crafted from high-grade Buffalo Clad stainless steel, it offers superior thermal conductivity and durability. This manual provides essential information for proper use and maintenance.

- **Exclusive Buffalo Clad Construction:** Made from high-grade surgical stainless steel and metal alloys, ensuring faster and more even thermal conductivity than conventional stainless steel cookware.
- **Certified Quality:** This pressure cooker holds ISO 9001:2000 and Safety Goods (SG) Certificate from Japan, ensuring high standards.
- **German Gear Design:** Features a mortise and tenon joint design for simple, safe, and durable operation, with easy cleaning.
- **Advanced Safety Features:** Equipped with a pressure indication valve to relieve pressure easily and an emergency pressure relief safety device.
- **Versatile Compatibility:** Suitable for use on gas stoves, electric stoves, induction cookers, and ceramic furnaces. Designed and manufactured in Malaysia.



Image: The Buffalo 12 Quart Stainless Steel Pressure Cooker with its lid securely in place.



Image: Visual representation of Buffalo Clad Stainless Steel construction and uni-body design for easy cleaning.



Image: A table detailing the operating pressures for various components of the pressure cooker, including indicator, balance valve, safety valve, extra safety valves, and pressure resistance.

Video: A demonstration on how to use the Buffalo pressure cooker for canning. This video illustrates the steps involved in preparing and processing food using the pressure cooker for preservation.

2. SETUP

Before first use, and after each use, ensure all parts are clean and properly assembled. This includes the main pot, lid, sealing ring, pressure regulator, and any safety valves.

Initial Cleaning

Wash all components with warm, soapy water before the first use. Rinse thoroughly and dry. Ensure the sealing ring is flexible and free from cracks or damage.

Lid Assembly

Ensure the sealing ring is correctly seated inside the lid. Check that the pressure indication valve and emergency pressure relief safety device are clear and free from obstructions.

Pearl Buffing Technology

We use a unique buffing technology that makes our Buffalo Clad stainless steel surface extremely durable and scratch-resistant



Removable Rubber Ring

Easy to clean

Image: Close-up view highlighting the Buffalo Clad Stainless Steel material and the seamless uni-body construction of the pressure cooker, designed for durability and ease of cleaning.



SUPER FAST HEATING

SAVE MORE THAN

75%

Time,
Energy &
Money

12 qt

Family series



Image: Illustrates the Pearl Buffing Technology for a durable, scratch-resistant surface and the removable rubber ring for easy cleaning and maintenance.

3. OPERATING INSTRUCTIONS

Filling the Cooker

Add ingredients and liquid to the pressure cooker. Do not fill the cooker more than two-thirds full for most foods, and no more than half full for foods that expand, such as beans, grains, or soups. Ensure there is always a minimum amount of liquid as specified in your recipe to generate steam.

Securing the Lid

Align the lid with the pot and engage the German gear with mortise and tenon joint design. Turn the handle to securely lock the lid in place. The safety lock mechanism will prevent the lid from being opened while under pressure.

Buffalo Clad™

STAINLESS STEEL

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



Image: A close-up of the pressure cooker lid being secured, demonstrating the easy-to-use safety lock mechanism.

Heat Source Compatibility

Place the pressure cooker on a suitable heat source. This model is compatible with gas stoves, electric stoves, induction cookers, and ceramic furnaces. Use appropriate burner size to ensure even heating.



Image: Diagram showing the pressure cooker's compatibility with various heat sources: gas, electric, ceramic, and induction.

Building and Releasing Pressure

Heat the cooker on high until steam begins to escape steadily from the pressure indication valve. Reduce heat to maintain a steady, gentle release of steam. Follow your recipe's instructions for cooking time. To release pressure, turn off the heat and allow the cooker to cool naturally, or use the pressure indication valve for a controlled release, if safe to do so per recipe instructions.

SUITABLE FOR ALL HEAT SOURCES



Gas



Electric



Ceramic



Induction



Image: An infographic illustrating six key safety precautions and features of the Buffalo Pressure Cooker, including safety vent, safety valve, extra safety valve, vent filter, safety gear, and safety lock.

Video: A review video titled "Should You Buy? Buffalo 12 Quart Pressure Cooker" by a seller, providing insights into the product's features and performance.

4. MAINTENANCE

Cleaning

The Buffalo Pressure Cooker is dishwasher safe. For manual cleaning, wash the pot and lid (after removing the sealing ring) with warm, soapy water. Use a soft cloth or sponge. For stubborn food residues, soak the pot before cleaning. Ensure all parts are completely dry before storage.

Sealing Ring Care

Regularly inspect the removable rubber sealing ring for cracks, hardening, or any signs of wear. A damaged sealing ring can prevent the cooker from building pressure properly. Replace the sealing ring if any damage is observed.

Safety Valve Inspection

Periodically check the pressure indication valve and emergency pressure relief safety device to ensure they are clean and free from food particles. Proper functioning of these components is crucial for safe operation.

5. TROUBLESHOOTING

- **Pressure not building:** Check if the lid is properly sealed. Ensure the sealing ring is clean and correctly positioned. Verify that the pressure indication valve and safety devices are not blocked. Increase heat if necessary.
- **Steam leaking from lid:** This often indicates an improperly sealed lid or a worn-out sealing ring. Reposition the lid, check the sealing ring for damage, and replace if needed.
- **Food not cooking properly:** Ensure the correct amount of liquid is used and that the pressure level is maintained as per the recipe. Verify that the pressure regulator is set correctly.

6. SPECIFICATIONS

Feature	Detail
Brand	BUFFALO
Capacity	11.36 Liters (12 Quarts)
Material	Stainless steel (Buffalo Clad)
Model Number	QP412
Product Dimensions	24"D x 24"W x 20"H
Item Weight	11 Pounds
Operation Mode	Manual
Is Dishwasher Safe	Yes
Compatible Stovetops	Gas, Electric, Induction, Ceramics

7. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the official BUFFALO website or contact their customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.