

Prestige 20614

Prestige Deluxe Alpha Stainless Steel Pressure Handi with Glass Lid 1.5 Ltr Instruction Manual

Model: 20614

INTRODUCTION

Thank you for choosing the Prestige Deluxe Alpha Stainless Steel Pressure Handi with Glass Lid. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and retain for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions thoroughly before operating the pressure handi.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure handi is used near children.
- Do not place the pressure handi in a heated oven.
- Extreme caution must be used when moving a pressure handi containing hot liquids.
- Do not use the pressure handi 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 open the pressure handi. Ensure the internal pressure is completely released before opening.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release device for clogging before use.

- After cooking, allow the pressure handi to cool and release pressure naturally, or use the quick release method as instructed.
- Ensure the gasket is properly seated and free from damage before each use.

PRODUCT COMPONENTS

Your Prestige Deluxe Alpha Pressure Handi includes the following main components:

- **Pressure Handi Body:** The main cooking vessel, made of stainless steel.
- **Pressure Lid:** The lid designed for pressure cooking, featuring a unique pressure indicator and safety valve.
- **Glass Lid:** An additional lid for conventional cooking or serving, allowing visibility of contents.
- **Gasket:** A rubber sealing ring for the pressure lid, ensuring an airtight seal during pressure cooking.
- **Weight Valve (Pressure Regulator):** Controls the pressure inside the cooker.
- **Safety Valve:** A secondary safety mechanism to release excess pressure if the main valve fails.
- **Handles:** Sturdy handles for safe handling.



Image 1: The Prestige Deluxe Alpha Stainless Steel Pressure Handi with both lids. This image shows the main body, the pressure lid, and the glass lid.



Image 2: A close-up view of the pressure handi, highlighting the pressure lid and handles.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage if desired.
2. **Inspect:** Check all parts for any signs of damage. Do not use if any part is damaged.
3. **Clean:** Wash the pressure handi body, both lids, and the gasket with warm soapy water. Rinse thoroughly and dry completely.
4. **Gasket Placement:** Ensure the rubber gasket is correctly seated in the rim of the pressure lid. It should fit snugly and evenly.
5. **Vent Pipe Check:** Hold the pressure lid against a light source and look through the vent pipe to ensure it is clear and unobstructed.

OPERATING INSTRUCTIONS

Using the Pressure Lid

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure handi. Do not exceed the 2/3 fill line (or 1/2 for expanding foods).
2. **Close Lid:** Place the pressure lid onto the handi body, aligning the handles. Rotate the lid clockwise until it locks securely into place. The unique pressure indicator should be down.
3. **Apply Heat:** Place the pressure handi on a suitable heat source (induction compatible base). Use medium to high heat.
4. **Pressure Build-up:** As pressure builds, the unique pressure indicator will rise. Once it rises, place the weight valve (pressure regulator) onto the vent pipe.
5. **Cooking Under Pressure:** The weight valve will begin to whistle or release steam steadily, indicating that full pressure has been reached. Reduce heat to maintain a steady pressure. Cook for the recommended time.
6. **Release Pressure:** Once cooking is complete, remove the pressure handi from the heat source. Allow pressure to release naturally (cooling down) or use the quick release method by carefully lifting the weight valve with a utensil to release steam. Ensure the pressure indicator drops completely before attempting to open.
7. **Open Lid:** Once the pressure indicator is fully down, rotate the lid counter-clockwise and lift to open.

Using the Glass Lid

The included glass lid can be used for conventional cooking methods (e.g., simmering, boiling without pressure) or

for serving. Simply place it on the handi body when pressure cooking is not required.



Image 3: Detail of the unique pressure indicator, which rises when pressure builds inside the handi.

CARE AND MAINTENANCE

- **Cleaning:** After each use, wash all parts (handi body, lids, gasket, weight valve) with warm soapy water. Use a non-abrasive sponge or cloth.
- **Dishwasher Safe:** The Prestige Deluxe Alpha Pressure Handi is dishwasher safe. Ensure all components are placed securely in the dishwasher.
- **Gasket Care:** Regularly inspect the gasket for cracks, tears, or hardening. Replace the gasket if it shows signs of wear to ensure proper sealing.
- **Vent Pipe Cleaning:** Periodically clean the vent pipe with a small brush to prevent blockages.
- **Storage:** Store the pressure handi with the lid inverted or slightly ajar to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid rim	Gasket improperly seated or worn; lid not closed properly.	Re-seat gasket, ensure lid is locked correctly. Replace gasket if worn.
Pressure not building up	Insufficient liquid; vent pipe clogged; gasket damaged.	Add more liquid; clean vent pipe; check/replace gasket.
Food burning at bottom	Too little liquid; heat too high.	Ensure adequate liquid; reduce heat once pressure is reached.
Lid difficult to open	Residual pressure inside.	Ensure pressure indicator is fully down before attempting to open.

SPECIFICATIONS

- **Brand:** Prestige
- **Model Number:** 20614
- **Capacity:** 1.5 Liters
- **Material:** Stainless steel

- **Color:** Silver
- **Finish Type:** Stainless Steel
- **Special Feature:** Induction Compatible Base, Locking Lid, Unique Pressure Indicator
- **Item Weight:** 1180 Grams
- **Control Method:** Touch (implied for heat control)
- **Operation Mode:** Manual
- **Closure Type:** Inner Lid (Pressure Lid), Outer Lid (Glass Lid)
- **Dishwasher Safe:** Yes
- **Manufacturer:** TTK Prestige Ltd.

WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your purchase or visit the official Prestige website. For customer support, technical assistance, or to order replacement parts (such as gaskets), please contact Prestige customer service through their official channels. Keep your purchase receipt as proof of purchase for warranty claims.