**Prestige 20359**

# Prestige Deluxe Duo Plus Pressure Cooker (2 Litre, Model 20359)

User Instruction Manual

## 1. Introduction

This manual provides essential information for the safe and efficient operation of your Prestige Deluxe Duo Plus Pressure Cooker, 2 Litre, Model 20359. Please read all instructions carefully before first use and retain this manual for future reference.




Image 1.1: Prestige Deluxe Duo Plus Pressure Cooker, 2 Litre, in black, showcasing its design and size.

The Prestige Deluxe Duo Plus pressure cooker features a hard anodized body and an elegant stainless steel lid. It is designed with an induction base for even heat distribution. Safety features include pressure indicators, a safety plug, and a controlled gasket release system. A glass lid is also included, allowing the cooker to be used for serving.

## 2. Safety Information

Your safety is paramount. Always follow these safety guidelines when using the pressure cooker:

- **Read Instructions:** Always read the entire instruction manual before operating the pressure cooker.
- **Supervision:** Close supervision is necessary when the pressure cooker is used near children.
- **Proper Use:** Do not use the pressure cooker for purposes other than its intended use.
- **Heat Source:** Ensure the pressure cooker is compatible with your heat source (e.g., induction, gas, electric stovetop).
- **Maximum Fill Level:** Never fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than half full. Overfilling can cause the vent tube to clog and create excessive pressure.

- **Lid Sealing:** Always ensure the lid is properly closed and sealed before applying heat.
- **Pressure Indicators:** The built-in pressure indicator will rise when pressure is building inside. Do not attempt to open the lid until the pressure indicator has dropped completely.
- **Safety Plug:** The safety plug is a critical safety device designed to release excess pressure in case of vent tube blockage. If the safety plug operates, discontinue use and replace it before further operation.
- **Controlled Gasket Release System:** This system helps manage pressure safely. Ensure the gasket is correctly seated and free from damage.
- **Opening the Cooker:** Never force the lid open. Ensure all internal pressure has been released before attempting to open.
- **Hot Surfaces:** The pressure cooker becomes very hot during use. Use oven mitts or pot holders when handling.
- **Cleaning:** Refer to the maintenance section for proper cleaning instructions.

## 3. Setup and Assembly

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Wash the pressure cooker body, lid, and all removable parts (gasket, vent tube, safety valve) with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the rubber gasket is properly seated inside the lid rim. It should fit snugly and evenly.
4. **Vent Tube and Safety Valve:** Check that the vent tube is clear and the safety valve is securely in place.



Image 3.1: Close-up of the pressure cooker lid, showing the safety valve and vent tube area.

## 4. Operating Instructions

Follow these steps for cooking with your pressure cooker:

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill levels (two-thirds full generally, half full for expanding foods).
2. **Close Lid:** Place the pressure lid onto the cooker body, aligning the handles. Rotate the lid clockwise until the handles lock securely. Ensure the lid is fully sealed.
3. **Apply Heat:** Place the pressure cooker on a suitable heat source. The induction base ensures even heat distribution. Begin with high heat until pressure builds.
4. **Pressure Build-up:** As pressure builds, steam will escape from the vent tube, and the pressure indicator will rise. Once the indicator is fully raised and the cooker begins to whistle (if applicable), reduce the heat to maintain a steady pressure.
5. **Cooking Time:** Cook for the recommended time according to your recipe.
6. **Pressure Release:** There are two main methods for releasing pressure:
    - **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop on its own. This method is suitable for foods that benefit from continued cooking.
    - **Quick Release (under running water):** For faster pressure release, carefully place the cooker under cold running water, avoiding the vent tube and safety valve, until the pressure indicator drops. *Use caution to avoid steam burns.*
7. **Open Cooker:** Once the pressure indicator has dropped completely, and no steam is escaping, you can safely open the lid. Rotate the lid counter-clockwise and lift it away from you to avoid residual steam.
8. **Using the Glass Lid:** For serving or non-pressure cooking, use the included glass lid.



Image 4.1: The included glass lid, suitable for serving or non-pressure cooking.

## 5. Maintenance and Care

Proper maintenance ensures the longevity and safe operation of your pressure cooker:

- **Cleaning:** After each use, wash the cooker body and lid with warm soapy water. Rinse thoroughly and dry immediately. **The item is NOT dishwasher safe.**
- **Gasket:** Remove the gasket from the lid and wash it separately. Inspect it for cracks, tears, or hardening. Replace the gasket if any damage is observed, typically every 12-18 months with regular use.
- **Vent Tube:** Ensure the vent tube is clear of any food particles. Use a small brush or pipe cleaner if necessary.
- **Safety Valve:** Check the safety valve for any blockages or damage. Ensure it moves freely.
- **Storage:** Store the pressure cooker with the lid inverted on the body to allow air circulation and prevent the gasket from sticking or deforming.



Image 5.1: Interior view of the hard anodized pressure cooker body, illustrating its construction.

## 6. Troubleshooting

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Pressure not building | Lid not properly sealed; insufficient liquid; damaged gasket; clogged vent tube. | Ensure lid is locked correctly; add more liquid; inspect and replace gasket; clear vent tube. |

| Problem | Possible Cause | Solution |
|---|---|---|
| Steam leaking from lid | Gasket not seated correctly or damaged; lid not closed properly; food particles on rim. | Reposition gasket; ensure lid is fully locked; clean lid rim and gasket. |
| Safety plug releases steam | Vent tube clogged; overfilling the cooker. | Immediately remove from heat. Allow to cool. Clear vent tube. Do not overfill in future. Replace safety plug if damaged. |
| Food sticking to bottom | Insufficient liquid; heat too high. | Add more liquid; reduce heat once pressure is reached. |

## 7. Specifications

Detailed specifications for the Prestige Deluxe Duo Plus Pressure Cooker, Model 20359:

| Feature | Detail |
|---|---|
| Brand | Prestige |
| Model Number | 20359 |
| Capacity | 2 Liters |
| Material | Hard Anodized Aluminum |
| Color | Black |
| Finish Type | Matte, Stainless Steel |
| Product Dimensions (D x W x H) | 7"D x 14"W x 9"H |
| Special Features | Electric Stovetop Compatible, Induction Compatible Base |
| Item Weight | 2.5 Pounds |
| Operation Mode | Manual |
| Closure Type | Inner Lid, Outer Lid (Pressure Lid and Glass Lid) |
| Dishwasher Safe | No |
| Included Components | Pressure Cooker Body, Pressure Lid, Glass Lid |



Image 7.1: Underside of the pressure cooker, showing the induction compatible base.

## 8. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the warranty card included with your product or visit the official Prestige website. Keep your purchase receipt as proof of purchase.


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