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› [Prestige](#) /

› Prestige Deluxe Duo Plus Pressure Cooker 1.5 Litre User Manual

Prestige 20358

Prestige Deluxe Duo Plus Pressure Cooker 1.5 Litre User Manual

Model: 20358

1. INTRODUCTION

Thank you for choosing the Prestige Deluxe Duo Plus Pressure Cooker. This manual provides essential information for the safe and efficient use of your new 1.5 Litre hard anodised pressure cooker. Please read all instructions carefully before first use and retain for future reference.



Image 1.1: The Prestige Deluxe Duo Plus Pressure Cooker, showcasing its hard anodised body, pressure lid, and accompanying glass lid.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using a pressure cooker to reduce the risk of personal injury or property damage.

- **Read all instructions:** Familiarize yourself with the appliance before operation.
- **Proper filling:** Never fill the pressure cooker unit over two-thirds full. When cooking foods that expand, such as rice or dried vegetables, do not fill the unit over one-half full. Overfilling can cause blockages and excessive pressure.
- **Adequate liquid:** Always use enough water to prevent the gasket from burning dry. Insufficient liquid can damage the cooker and its components.
- **Vent tube maintenance:** Ensure the vent tube is clean and clear of any blockages before each use. A blocked vent tube can lead to dangerous pressure buildup.

- **Safety features:** This cooker features a built-in safety indicator, safety plug, and controlled gasket release system. Do not tamper with these safety mechanisms.
- **Supervision:** Close supervision is necessary when the pressure cooker is used near children.
- **Heat sources:** This pressure cooker is compatible with both induction and gas stovetops. Ensure the heat source size is appropriate for the cooker base.
- **Opening the lid:** Never force open the pressure cooker. Ensure all internal pressure has been released before attempting to open the lid.



Image 2.1: Visual guide for safe pressure cooker usage, illustrating proper water levels and fill limits.

3. SETUP AND INITIAL USE

3.1 Unpacking and Inspection

1. Carefully remove all packaging materials.
2. Inspect the pressure cooker for any signs of damage. Do not use if damaged.
3. Ensure all components are present: pressure cooker body, pressure lid with gasket, safety plug, vent tube, and glass lid.

3.2 Initial Cleaning

1. Wash the pressure cooker body, both lids, and all removable parts (gasket, safety plug, vent tube) with warm soapy water.
2. Rinse thoroughly with clean water.
3. Dry all parts completely before assembly.

3.3 Assembling the Pressure Lid

1. Insert the gasket correctly into the rim of the pressure lid.
2. Ensure the safety plug and vent tube are securely in place and clear of any debris.

4. OPERATING INSTRUCTIONS

4.1 Preparing for Cooking

1. Add your ingredients and the required amount of liquid to the pressure cooker body. Refer to Section 2 for filling limits.
2. Place the pressure lid onto the cooker body, aligning the handles.
3. Rotate the lid clockwise until it locks securely into place. Ensure the lid is properly sealed.

4.2 Cooking with Pressure

1. Place the pressure cooker on your induction or gas stovetop.
2. Turn the heat to high. The pressure indicator will rise as pressure builds inside.
3. Once the pressure indicator is fully raised and steam begins to escape from the vent tube, reduce the heat to maintain a steady pressure.
4. Cook for the recommended time according to your recipe.

4.3 Releasing Pressure

There are two primary 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 when all pressure has been released. This method is suitable for foods that benefit from additional cooking time.
- **Quick Release:** For faster pressure release, carefully place the cooker under cold running water, avoiding the vent tube, until the pressure indicator drops. This method is suitable for delicate foods that can overcook quickly.

Important: Never attempt to open the lid until the pressure indicator has fully dropped and no steam is escaping.

4.4 Using the Glass Lid




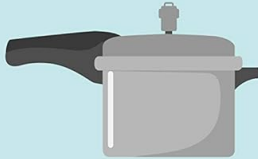


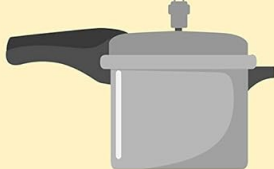





KNOW YOUR PRESSURE COOKER CAPACITY			
2 LITRES		 SERVES 1-2 MEMBERS Ideal for a couple or an individual	 Cooks 285 g raw rice
3 LITRES		 SERVES 2-3 MEMBERS Ideal for a small family	 Cooks 428 g raw rice
5 LITRES		 SERVES 5-7 MEMBERS Ideal for an average family	 Cooks 714 g raw rice
7.5 LITRES		 SERVES 7-10 MEMBERS Ideal for a large family	 Cooks 1071 g raw rice
Load 1/2 Capacity, 1:2.5 ratio water. Once cooked the volume of rice will increase to rivet level			

Image 4.1: The pressure cooker body fitted with the glass lid, suitable for serving or non-pressure cooking.

After pressure cooking, or for general cooking and serving, you can replace the pressure lid with the provided glass lid. This allows for easy viewing of contents and makes the cooker suitable for direct serving at the table.

5. MAINTENANCE AND CARE

5.1 Cleaning

- **After each use:** Wash all parts with warm soapy water. Use a non-abrasive sponge or cloth.
- **Not Dishwasher Safe:** This pressure cooker is **not** dishwasher safe. Hand washing is required to preserve the hard anodised finish and components.
- **Gasket:** Remove the gasket from the lid and wash it separately. Ensure it is clean and flexible. Replace the gasket if it appears cracked, stiff, or damaged.
- **Vent Tube and Safety Plug:** Regularly check and clean the vent tube and safety plug to ensure they are free from food particles or blockages. Use a small brush or pin if necessary.
- **Hard Anodised Body:** The hard anodised surface is durable but can be scratched by abrasive cleaners or metal utensils. Use only plastic or wooden utensils.

5.2 Storage

Store the pressure cooker and its components in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent gasket compression.

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 or steam leaking from lid rim	Lid not closed properly, gasket worn/damaged, food debris on rim	Ensure lid is securely locked. Check gasket for proper placement and condition; replace if necessary. Clean lid rim and cooker body rim.
Steam escaping from vent tube constantly	Heat too high, vent tube partially blocked	Reduce heat once pressure is reached. Clean vent tube thoroughly.
Safety plug releases steam/food	Excessive pressure due to overfilling or blocked vent tube	Immediately remove from heat. Allow to cool. Check fill levels and clean vent tube. Replace safety plug if it has been activated.
Food burning at the bottom	Insufficient liquid, heat too high for too long	Always add minimum required liquid. Adjust heat to maintain pressure, not excessive steam.


7. SPECIFICATIONS



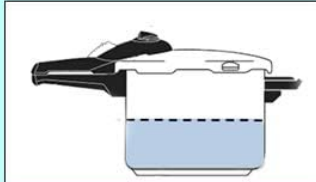
Image 7.1: The induction-compatible base of the Prestige Deluxe Duo Plus Pressure Cooker.

Feature	Detail
Brand	Prestige
Model Number	20358
Capacity	1.5 Liters
Material	Hard Anodised Aluminum
Color	Black
Finish Type	Matte, Stainless Steel (Lid)
Product Dimensions (D x W x H)	15"D x 9"W x 6"H


Feature	Detail
Item Weight	3.7 Pounds
Special Features	Induction Base, Gas Stovetop Compatible, Glass Lid Included, Built-in Safety Indicator
Operation Mode	Manual
Dishwasher Safe	No
Manufacturer	TTK Prestige Ltd.



DO's

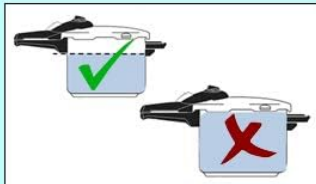


1. Use enough water to prevent the gasket from burning dry.

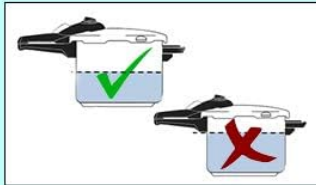


2. Make sure that the vent tube is clean and clear of any blockage.

DON'Ts



3. Do not fill the Unit over two-thirds full.



4. When cooking foods that expand during cooking, do not fill the unit over 1/2 full

Image 7.2: Guide to pressure cooker capacities, indicating the 1.5 Litre model is ideal for 1-2 members.

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Your Prestige Deluxe Duo Plus Pressure Cooker is manufactured to high-quality standards. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Prestige website. Keep your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, spare parts, or any other inquiries, please contact TTK Prestige Ltd. customer service. Contact details can typically be found on the product packaging or the manufacturer's official website.