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Tescoma Ultima Duo

Tescoma Ultima Duo Pressure Cooker Instruction Manual

MODELS: 4.0L AND 6.0L

Introduction

Thank you for choosing the Tescoma Ultima Duo Pressure Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.



Figure 1: The Tescoma Ultima Duo Pressure Cooker set, including both 4.0L and 6.0L pots, the universal pressure lid, a

Important Safety Instructions

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

- Read all instructions thoroughly before operating the appliance.
- 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.
- Do not use the pressure cooker for purposes other than intended.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Closing the Lid" section.
- Never force open a pressure cooker. Make certain the internal pressure has completely dropped before opening. See "Opening the Lid" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated 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 devices for clogging before use.
- Use only Tescoma replacement parts for gaskets, valves, and other components.

Product Components

The Tescoma Ultima Duo Pressure Cooker system includes the following main components:

- **6.0L Pressure Pot:** The larger stainless steel pot designed for pressure cooking.
- **4.0L Pressure Pot:** The smaller stainless steel pot, also suitable for pressure cooking.
- **Universal Pressure Lid:** Features the pressure regulating valve, safety valve, and locking mechanism.
- **Glass Lid:** For conventional cooking with the 4.0L or 6.0L pots.
- **Steamer Basket with Stand:** For steaming vegetables and other foods.



Figure 2: The 6.0L and 4.0L pots of the Ultima Duo set, demonstrating their stackable design for storage.



Figure 3: The included stainless steel steamer basket with its integrated stand, used for steaming food inside the pressure cooker.

Setup

Before using your pressure cooker for the first time:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash all parts (pots, lids, gasket, valves, steamer basket) with warm soapy water. Rinse thoroughly and dry completely. Ensure no packaging materials remain.
3. **Gasket Installation:** Ensure the silicone gasket is correctly seated inside the rim of the pressure lid. It should fit snugly and evenly.
4. **Valve Check:** Verify that the pressure regulating valve and safety valve are clear of any obstructions and move freely.

Operating Instructions

Follow these steps for safe and effective pressure cooking:

1. Filling the Pot

- Add food and liquid to the pressure pot. Always add at least 250ml (1 cup) of liquid to generate steam.

- **Maximum Fill Line:** Never fill the pot more than 2/3 full. For foods that expand (e.g., rice, beans, grains), do not fill more than 1/2 full.

2. Closing the Lid

- Place the pressure lid onto the pot, aligning the lid with the pot handles.
- Rotate the central knob on the lid to engage the locking mechanism. Ensure the lid is securely closed and the handles are aligned. The safety pin should be in the down position.



Figure 4: A hand demonstrating the rotation of the central knob on the pressure lid to securely close or open the cooker.

3. Pressure Regulation

- The Ultima Duo features a pressure regulating valve with multiple settings. Rotate the orange-ringed knob to select the desired pressure level based on your recipe.
- Common settings include:
 - Low Pressure:** For delicate foods like fish, vegetables.
 - High Pressure:** For meats, stews, and foods requiring longer cooking times.



Figure 5: A detailed view of the pressure regulating dial on the Ultima Duo lid, showing various pressure settings.

4. Cooking Under Pressure

- Place the pressure cooker on a suitable heat source (gas, electric, ceramic, induction). Use a burner size appropriate for the pot's base.
- Heat on high until the pressure indicator rises and steam begins to escape steadily from the valve.
- Once full pressure is reached (indicated by the pressure indicator and steady steam release), reduce the heat to maintain a gentle, steady steam flow. Start timing your recipe.

5. Releasing Pressure

There are generally two methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the safety pin will drop. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times (e.g., vegetables), you can carefully turn the pressure regulating valve to the steam release position. Be cautious of the hot steam escaping. Once the safety pin drops, all pressure has been released.

6. Opening the Lid

- Only open the lid when the safety pin has fully dropped, indicating no internal pressure.
- Rotate the central knob on the lid to unlock the mechanism, then lift the lid away from you to avoid steam burns.



Figure 6: The pressure cooker pot containing a cooked meal, ready for serving.

Maintenance and Cleaning

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

- **After Each Use:** Disassemble the pressure lid components (gasket, valves) and wash all parts with warm soapy water. Rinse thoroughly.
- **Pressure Lid:** The pressure lid, including its mechanical parts, is **not dishwasher safe**. Hand wash only to prevent damage to the intricate mechanisms.
- **Pots and Glass Lid:** The stainless steel pots and the glass lid are generally dishwasher safe. Refer to the product packaging or manufacturer's website for specific dishwasher compatibility.
- **Gasket Care:** Regularly inspect the silicone gasket for cracks, tears, or hardening. Replace if any damage is observed, as a faulty gasket can prevent pressure from building or cause steam leaks.
- **Valve Cleaning:** Ensure the pressure regulating valve and safety valve are free from food particles or blockages. Use a small brush if necessary to clear any residue.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

Troubleshooting

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

- **Pressure Not Building:**
 - Ensure the lid is properly closed and sealed.
 - Check the gasket for proper placement or damage.
 - Verify that the pressure regulating valve is set correctly and not clogged.
 - Ensure there is sufficient liquid in the pot.

- **Steam Leaking from Lid:**
 - Check the gasket for proper seating, damage, or wear.
 - Ensure the lid is securely locked.
 - Clean the rim of the pot and the lid to remove any food debris.
- **Food Burning at the Bottom:**
 - Ensure adequate liquid is used for the cooking time.
 - Reduce heat once pressure is reached to maintain a gentle simmer, not a high boil.
 - Consider using a flame diffuser if cooking on a gas stove with high heat.
- **Lid Cannot Be Opened After Cooking:**
 - Do not force the lid.
 - Ensure all internal pressure has been released. The safety pin must be fully dropped. If not, allow more time for natural release or use the quick release method carefully.

Specifications

Brand	Tescoma
Model	Ultima Duo
Capacity	4.0 Liters + 6.0 Liters
Material	Stainless steel
Color	Silver
Item Weight	6 Kilograms (approximate total package weight)
Dishwasher Compatibility	Pots and glass lid: Yes (confirm with specific product details). Pressure lid: No (hand wash only).
Special Feature	Programmable (refers to pressure settings)



Figure 7: Dimensional overview of the 4.0L and 6.0L Tescoma Ultima Duo pots, indicating heights and overall width.

Warranty and Support

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

Related Documents - Ultima Duo



TESCOMA ULTIMA Pressure Cooker: Instructions for Use

Comprehensive instructions for use, maintenance, and safety for the TESCO MA ULTIMA pressure cooker. Learn about its features, operation, cooking guidelines, and safety precautions for optimal results.



Tescoma GrandChef Sandwich Maker Instructions

Comprehensive instructions for the Tescoma GrandChef sandwich maker, covering safety, usage, cleaning, and storage. Learn how to make perfect toasted sandwiches with this easy-to-use appliance.



Tescoma Delícia Biscuit Maker & Cake Decorator: Instructions & Recipes

Comprehensive guide to the Tescoma Delfícia biscuit maker and cake decorator. Learn how to use it for cookies, meringues, and decorating cakes, with included recipes and maintenance tips.



Tescoma Presto Ham Maker with Thermometer Instructions and Recipes

Discover how to make delicious homemade ham with the Tescoma Presto Ham Maker. This guide provides instructions, a parts legend, and recipes for creating various types of ham, including chicken ham, pork ham, and turkey ham.



Tescoma Delícia Baking Dishes - Durable Stoneware Bakeware

Discover the Tescoma Delícia range of high-quality baking dishes. Available in multiple sizes (43x27cm, 34x22cm, 28x18cm, 22x13cm), these stoneware dishes are oven-safe up to 240°C and freezer-safe down to -18°C, perfect for all your baking and roasting needs.