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Meyer YR-PC4.0

Meyer YR-PC4.0 Ultra High Pressure Cooker Instruction Manual

Model: YR-PC4.0

1. PRODUCT OVERVIEW

The Meyer YR-PC4.0 is an ultra-high pressure cooker designed for efficient and fast cooking. Constructed from durable stainless steel, it features a one-touch open/close mechanism for ease of use and safety. This model is compatible with all heat sources, including induction cooktops.



Image 1.1: The Meyer YR-PC4.0 Ultra High Pressure Cooker in its closed position.

Key Features:

- **Ultra-High Pressure:** Operates at 140 kPa for significantly reduced cooking times.
- **Durable Construction:** Made from high-quality stainless steel.
- **Induction Compatible:** Suitable for use on gas, electric, ceramic, and induction cooktops.
- **One-Touch Open/Close:** Simplifies lid handling while ensuring secure sealing.
- **Capacity:** 4.2 Quarts (3.9 Liters full capacity, 2.8 Liters suitable capacity).

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your pressure cooker. Failure to follow these safety guidelines can result in serious injury or property damage. Keep this manual for future reference.

- **Never overfill:** Do not fill the cooker beyond 2/3 full for most foods, and 1/2 full for foods that expand (e.g., rice, beans, soups).
- **Check Gasket and Valves:** Always ensure the lid gasket is properly seated and the pressure regulator and safety valve are clear before each use.
- **Secure Lid:** Ensure the lid is correctly closed and locked before applying heat. Never force the lid open.
- **Do Not Tamper:** Never attempt to bypass or modify any safety devices.
- **Heat Source:** Use on a heat source appropriate for the cooker's base diameter. Excessive heat on the sides can damage handles.
- **Steam Release:** Be cautious when releasing steam. Keep hands and face away from the steam vent.
- **Cool Down:** Allow the cooker to cool and pressure to fully release before attempting to open the lid.
- **Children and Pets:** Keep children and pets away from the pressure cooker during use.

3. SETUP AND FIRST USE

3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and labels from the pressure cooker.
2. Wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly and dry completely.
3. Inspect the gasket for any tears or damage and ensure it is properly seated in the lid.

3.2 Familiarizing Yourself with Components

Before first use, identify the main parts of your Meyer YR-PC4.0 pressure cooker:

- **Pot:** The main cooking vessel.
- **Lid:** Contains the pressure regulating valve, safety valve, and locking mechanism.
- **Pressure Regulator:** Controls the operating pressure.
- **Safety Valve:** A safety device that releases pressure if it exceeds safe limits.
- **Gasket (Sealing Ring):** Ensures an airtight seal between the lid and the pot.
- **Handles:** For safe handling of the pot.



Image 3.1: The pressure cooker with its lid slightly open, highlighting the pressure regulator.

4. OPERATING INSTRUCTIONS

4.1 Filling the Pressure Cooker

1. Add food and liquid to the pot. Ensure there is always a minimum amount of liquid (refer to specific recipes or manufacturer guidelines, typically 1 cup).
2. Do not exceed the maximum fill lines indicated inside the pot. For most foods, do not fill above the 2/3 mark. For foods that expand (e.g., rice, dried beans, grains, soups), do not fill above the 1/2 mark.



Image 4.1: Interior view of the pressure cooker indicating the maximum fill levels.

4.2 Closing the Lid

1. Place the lid onto the pot, aligning the lid with the pot handles.
2. Press the one-touch button on the lid handle firmly until you hear a click, indicating the lid is securely locked. Ensure the lid is fully sealed and cannot be rotated.



Image 4.2: A hand demonstrating the one-touch lid closing mechanism.

4.3 Setting the Pressure Regulator

Rotate the pressure regulator knob to the desired pressure setting according to your recipe. The Meyer YR-PC4.0 operates at an ultra-high pressure of 140 kPa.

4.4 Heating and Reaching Pressure

1. Place the pressure cooker on a suitable heat source. Use a burner that matches the diameter of the cooker's base.
2. Set the heat to high. Steam will begin to escape from the pressure regulator as pressure builds.
3. Once the operating pressure is reached (indicated by a steady stream of steam or a visual indicator on the regulator), reduce the heat to the lowest setting that maintains pressure.



Image 4.3: The pressure cooker placed on a stovetop, ready for cooking.

4.5 Cooking Time and Pressure Release

Cook for the time specified in your recipe. Once cooking is complete, pressure can be released using one of the following methods:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. Pressure will gradually decrease. This method is ideal for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** Carefully turn the pressure regulator to the steam release position. Steam will rapidly escape. This method is suitable for delicate foods like vegetables to prevent overcooking.
- **Cold Water Release (Use with Caution):** For very quick release, place the cooker under cold running water, avoiding the lid and valves. This method is generally not recommended for electric or induction cookers due to potential thermal shock to the base.

4.6 Opening the Lid

Only open the lid once all pressure has been released. The safety indicator will drop, and the lid will unlock easily. Never force the lid open.

5. MAINTENANCE AND CARE

5.1 Cleaning After Each Use

1. Allow the cooker to cool completely before cleaning.
2. Wash the pot and lid with warm, soapy water. Use a non-abrasive sponge or cloth.
3. Remove the gasket from the lid and wash it separately. Ensure the pressure regulator and safety valve are clear of food debris.

4. Rinse all parts thoroughly and dry immediately to prevent water spots and mineral buildup.

Note: The Meyer YR-PC4.0 is **not** dishwasher safe. Hand washing is recommended to preserve its finish and functionality.

5.2 Gasket Inspection and Replacement

Regularly inspect the silicone gasket for cracks, hardening, or any signs of wear. A worn gasket can prevent the cooker from sealing properly. Replace the gasket annually or if any damage is observed. Use only genuine Meyer replacement parts.

5.3 Storage

Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent the gasket from compressing and losing its elasticity.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Lid will not close/lock.	Gasket improperly seated; food debris on rim; lid not aligned.	Check gasket position; clean rim and lid; align lid correctly.
Steam escaping from lid edge.	Gasket damaged or dirty; lid not properly closed; insufficient liquid.	Inspect/clean/replace gasket; ensure lid is locked; add more liquid.
Pressure not building.	Lid not sealed; insufficient heat; pressure regulator not set correctly.	Ensure lid is locked; increase heat; check regulator setting.
Lid will not open after cooking.	Pressure still inside the cooker.	Ensure all pressure is released (safety indicator dropped) before attempting to open. Do not force.

7. SPECIFICATIONS

- **Model:** YR-PC4.0
- **Brand:** Meyer
- **Material:** Stainless Steel
- **Capacity:** 4.2 Quarts (3.9 L Full, 2.8 L Suitable)
- **Operating Pressure:** 140 kPa
- **Product Dimensions (L x W x H):** 12.2 x 8.9 x 7.8 inches (310 x 225 x 198 mm)
- **Body Height:** 5.1 inches (130 mm)
- **Item Weight:** 6.45 pounds (2.93 kg)
- **Heat Source Compatibility:** Gas, Electric, Ceramic, Induction
- **Control Method:** Touch (for lid mechanism)
- **Dishwasher Safe:** No
- **UPC:** 051153468063

8. WARRANTY AND SUPPORT

For warranty information, customer support, or to purchase replacement parts, please refer to the official Meyer website or the documentation included with your product at the time of purchase. Keep your proof of purchase for warranty claims.