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Prestige Svachh

Prestige Deluxe Alpha Svachh Stainless Steel Pressure Cooker (3 Liter) - Instruction Manual

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Prestige Deluxe Alpha Svachh Stainless Steel Pressure Cooker, 3 Liter model. Please read all instructions carefully before first use and retain this manual for future reference.

India's first stainless steel pressure cooker with spillage control svachh lid



Made with high quality 304 food grade stainless steel



Image: The Prestige Deluxe Alpha Svachh Stainless Steel Pressure Cooker, 3 Liter, shown in use on a gas stove.

IMPORTANT SAFETY INSTRUCTIONS

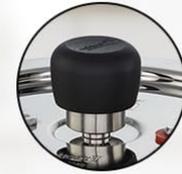
WARNING: Failure to follow these safety instructions may result in serious injury or property damage.

- Always ensure the lid is correctly and securely closed before placing the pressure cooker on a heat source.
- Do not fill the pressure cooker more than two-thirds full. For foods that expand, such as rice or dried vegetables, do not fill more than half full.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open the lid.
- Regularly inspect the gasket, safety plug, and pressure indicator for wear or damage. Replace components as needed.
- Keep hands and face away from the steam vent when the cooker is under pressure.
- Do not use the pressure cooker for deep frying with oil.
- Always use the pressure cooker on a stable, level surface.
- Keep out of reach of children.

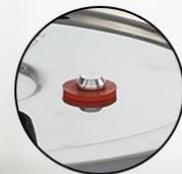
Your safety is our priority



Metallic
safety plug



Precision
weight valve



Pressure
indicator



Controlled gasket
release system

Image: Key safety features include the metallic safety plug, precision weight valve, pressure indicator, and controlled gasket release system.

PRODUCT COMPONENTS

Your Prestige Deluxe Alpha Svachh Pressure Cooker consists of the following main parts:

- **Cooker Body:** Made from high-quality stainless steel with an Alpha Base for even heat distribution and induction compatibility.
- **Svachh Lid:** A deep lid designed to control spillage during cooking.
- **Main Handle:** Ergonomically designed for comfortable grip.
- **Auxiliary Handle:** Provides additional support for lifting and carrying.
- **Pressure Indicator:** A visual indicator that rises when pressure builds inside the cooker.
- **Weight Valve (Whistle):** Regulates pressure release during cooking. Features a cool-touch design.
- **Gasket:** Forms a seal between the lid and the cooker body.
- **Metallic Safety Plug:** A safety device designed to release excess pressure in extreme conditions.



Image: The cool touch weight valve, auxiliary handle, and ergonomically designed main handle for ease of use.

SETUP AND ASSEMBLY

Follow these steps to correctly assemble and prepare your pressure cooker for use:

1. **Inspect Components:** Before each use, ensure the gasket is properly seated in the lid and is free from cracks or damage. Check the pressure indicator and vent pipe for any obstructions.
2. **Place Lid:** Position the lid on the cooker body. Align the arrow mark on the lid with the arrow mark on the body handle.
3. **Close Lid:** Press down the lid slightly with one hand and turn the lid handle clockwise until it is exactly above the body handle. This action locks the lid securely.
4. **Place Weight Valve:** Once the lid is securely closed, place the weight valve (whistle) onto the steam vent on the lid.

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Video: Demonstration of how to correctly close the lid of the Prestige Svachh Pressure Cooker.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients and the required amount of liquid into the cooker body. Ensure not to exceed the maximum fill lines (two-thirds full for most foods, half full for expanding foods).
2. **Secure Lid:** Follow the "Setup and Assembly" steps to securely close the lid and place the weight valve.
3. **Heat Source:** Place the pressure cooker on a suitable heat source (gas, induction, infrared, solid plate, ceramic). The Alpha Base ensures even heating.
4. **Building Pressure:** Heat on high until the pressure indicator rises and steam begins to escape from the weight valve. Once the weight valve starts to whistle, reduce the heat to maintain a steady pressure.
5. **Cooking Time:** Cook for the recommended time according to your recipe.
6. **Releasing Pressure:**
 - **Natural Release:** Remove the cooker from the heat and allow it to cool down naturally until the pressure indicator drops completely.
 - **Quick Release (for certain foods):** Carefully lift the weight valve using a utensil to release steam. Do not use your hands. Once all steam is released and the pressure indicator drops, the lid can be opened.
7. **Opening Lid:** Once the pressure indicator has dropped, turn the lid handle counter-clockwise to unlock and remove the lid.

Designed for seamless stirring

The wider mouth ensures convenience, comfort, and a mess-free cooking experience



Image: The wide mouth design of the cooker facilitates seamless stirring of ingredients.

MAINTENANCE AND CARE

- **Cleaning:** Wash the cooker body and lid with warm, soapy water after each use. Rinse thoroughly and dry immediately to prevent water spots. The cooker is not dishwasher safe.
- **Gasket Care:** Remove the gasket from the lid after each use for cleaning. Store the gasket separately or loosely in the lid to prolong its life. Replace the gasket if it becomes hard, cracked, or loses its elasticity.
- **Vent Pipe and Safety Plug:** Ensure the vent pipe and safety plug are clear of food particles. Use a small brush or pin to clear any blockages.
- **Storage:** Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Steam leaking from around the lid.	Gasket improperly seated, worn, or damaged. Food particles on rim. Lid not closed correctly.	Re-seat gasket, clean rim, replace gasket if worn. Ensure lid is locked properly.
Pressure indicator does not rise.	Insufficient liquid. Lid not sealed. Vent pipe blocked.	Add more liquid. Check lid seal. Clean vent pipe.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Allow pressure to release completely (indicator must drop). Do not force open.
Food is undercooked or overcooked.	Incorrect cooking time or heat level.	Adjust cooking time and heat according to recipe and desired results.

SPECIFICATIONS

Brand	Prestige
Model Number	Svachh
Capacity	3 Liters
Material	Stainless Steel (with Aluminium core Alpha Base)
Color	Silver
Product Dimensions (D x W x H)	9.45"D x 15.35"W x 5.51"H
Item Weight	1.8 Kilograms (3.96 pounds)
Special Feature	Induction Compatible Base, Deep Lid for Spillage Control
Operation Mode	Manual
Dishwasher Safe	No



Image: Product dimensions for the 3 Liter Prestige Deluxe Alpha Svachh Pressure Cooker.

Seamless compatibility across multiple heat sources*



Durable & Induction Compatible

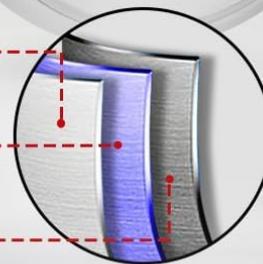
Stainless Steel | **Outer layer**

Superior Heat Conduction

Thick-gauge Aluminium | **Core layer**

Safe for Cooking

304 Food-grade Stainless Steel | **Inner layer**



Induction



Gas



Infrared



Solid plate



Ceramic

*Never use the pressure cooker on industrial gas burners.

Image: The unique Alpha Base construction, featuring durable stainless steel, thick-gauge aluminum core, and food-grade stainless steel inner layer, compatible with induction, gas, infrared, solid plate, and ceramic cooktops.

WARRANTY AND SUPPORT

The Prestige Deluxe Alpha Svachh Stainless Steel Pressure Cooker comes with a **10-year warranty**, as indicated by the manufacturer. For warranty claims, technical support, or to purchase replacement parts, please contact Prestige customer service through their official website or the retailer where the product was purchased.

Always refer to your included recipe book for specific cooking guidelines and additional tips.