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› Proctor Silex Simplicity 4-in-1 Electric Pressure Cooker Instruction Manual

Proctor Silex 34503

Proctor Silex Simplicity 4-in-1 Electric Pressure Cooker Instruction Manual

Model: 34503

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your Proctor Silex Simplicity 4-in-1 Electric Pressure Cooker. Please read all instructions carefully before first use and retain for future reference.

The Proctor Silex 3 Quart Simplicity Pressure Cooker is designed for cooking meals for 3 or more people, offering a compact solution for smaller kitchens. It features multiple cooking modes including pressure cook, slow cook, sauté, steam, and warm, all controlled via a simple digital interface.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or pressure cooker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.

- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Do not fill unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See "Operating Instructions".
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal, other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release device for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the cooker can be dangerous. See "Operating Instructions".
- Do not use this pressure cooker for deep frying with oil.

PRODUCT COMPONENTS

Your Proctor Silex Simplicity 4-in-1 Electric Pressure Cooker includes the following main components:

- Main Unit with Control Panel
- Removable Nonstick Cooking Pot
- Lid with Pressure Release Valve and Float Valve
- Roasting/Steaming Rack
- Condensation Cup



Image: The main unit of the Proctor Silex Simplicity 4-in-1 Electric Pressure Cooker, showing the stainless steel body, black lid, control panel, and a separate steaming rack.



Easy to use with simple cooking modes

Pressure cook, slow cook, sauté, steam, or warm foods

Image: A close-up view of the digital control panel, displaying the time and buttons for Pressure Cook, Slow Cook, Sauté, Warm, Steam, Cancel, and time adjustment controls.

SETUP AND FIRST USE

- Unpacking:** Carefully remove all packaging materials and accessories.
- Initial Cleaning:** Before first use, wash the removable nonstick cooking pot, lid, and steaming rack in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- Placement:** Place the pressure cooker on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
- Condensation Cup:** Ensure the condensation cup is properly attached to the back of the unit.
- Lid Assembly:** Ensure the sealing gasket is properly seated inside the lid and the float valve moves freely.

OPERATING INSTRUCTIONS

General Operation

- Always ensure the nonstick cooking pot is correctly placed inside the main unit before adding ingredients.
- Do not fill the pot above the MAX fill line. For foods that expand, do not fill above the 1/2 mark.
- Ensure the lid is properly closed and locked before starting any pressure cooking function.

Pressure Cook

Pressure cooking allows for faster cooking times by trapping steam and increasing internal pressure.

1. Add ingredients and the required amount of liquid to the cooking pot.
2. Place the lid on the cooker, align the arrow on the lid with the arrow on the base, and turn clockwise until it locks into place. Ensure the pressure release valve is set to the "SEAL" position.
3. Press the **PRESSURE COOK** button. The default cooking time will appear.
4. Use the **+** and **-** buttons to adjust the cooking time.
5. The cooker will begin to preheat. Once pressure is built, the float valve will rise, and the timer will begin counting down.
6. When cooking is complete, the cooker will beep and automatically switch to the **WARM** setting.
7. **Pressure Release:**
 - **Natural Release:** Allow the pressure to release naturally. This can take 10-30 minutes depending on food volume. The float valve will drop when pressure is fully released.
 - **Quick Release:** Carefully turn the pressure release valve to the "VENT" position using tongs or a utensil. Steam will rapidly escape. Do not place hands or face near the steam. The float valve will drop when pressure is fully released.
8. Once the float valve has dropped, carefully open the lid by turning it counter-clockwise and lifting it away from you to avoid residual steam.



Prepare food up to 70% faster With pressure cooking

Image: A bowl of hearty stew, illustrating the fast cooking capabilities of the pressure cooker, with the appliance visible in the background.

Slow Cook

The slow cook function is ideal for tenderizing meats and developing rich flavors over extended periods.

1. Add ingredients to the cooking pot.
2. Place the lid on the cooker. The pressure release valve can be in either "SEAL" or "VENT" position for slow cooking.
3. Press the **SLOW COOK** button. Use the **HIGH** or **LOW** button to select the desired heat setting.
4. Use the **+** and **-** buttons to adjust the cooking time.
5. The cooker will begin heating. When cooking is complete, the cooker will beep and automatically switch to the **WARM** setting.

Slow-cooked foods won't overcook

With True Slow™ technology



Image: A bowl of chili topped with cheese and jalapeños, demonstrating the results of slow cooking with the True Slow™ technology.

Sauté

The sauté function allows you to brown meats and vegetables directly in the cooking pot before pressure cooking or slow cooking.

1. Add a small amount of cooking oil to the nonstick pot.
2. Press the **SAUTÉ** button. The cooker will begin to heat up.
3. Add ingredients to the hot pot and stir as needed until browned.
4. Once sautéing is complete, press the **CANCEL** button to turn off the function. You can then proceed with other cooking modes or serve.



Easily brown and sauté

Right in the nonstick pot

Image: Cubed meat and sliced red onions browning in the nonstick cooking pot, demonstrating the sauté function.

Steam

Use the steam function for healthy cooking of vegetables, fish, and more.

1. Add 1-2 cups of water to the bottom of the cooking pot. Place the steaming rack inside.
2. Place food on the steaming rack.
3. Place the lid on the cooker, align the arrow on the lid with the arrow on the base, and turn clockwise until it locks into place. Ensure the pressure release valve is set to the "SEAL" position.
4. Press the **STEAM** button. Use the + and - buttons to adjust the steaming time.
5. The cooker will begin to preheat. Once pressure is built, the timer will begin counting down.
6. When steaming is complete, use the Quick Release method to release pressure.
7. Once the float valve has dropped, carefully open the lid.

Warm

The warm function automatically activates after most cooking cycles to keep food at a serving temperature. It can also be manually selected.

1. After cooking, the unit will automatically switch to **WARM** mode.
2. To manually select, add cooked food to the pot, place the lid (optional), and press the **WARM** button.
3. The warm cycle will run for a set duration or until manually cancelled.

CARE AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your pressure cooker.

- **Always unplug the unit and allow it to cool completely before cleaning.**
- **Removable Parts:** The nonstick cooking pot, roasting/steaming rack, and condensation cup are dishwasher safe. For best results, hand wash with warm, soapy water.
- **Lid:** Wash the lid by hand with warm, soapy water. Pay special attention to the sealing gasket, float valve, and pressure release valve, ensuring they are free of food debris. The sealing gasket can be removed for thorough cleaning and reinserted.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the pressure cooker in a dry place. You may store the lid inverted on the pot to prevent odors and allow air circulation.



Easy to clean
 The removable nonstick pot, roasting/steaming rack and condensation cup are dishwasher safe

Image: The Proctor Silex pressure cooker with its lid and inner pot removed, highlighting the ease of cleaning its dishwasher-safe components.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building / Steam leaking from lid.	Lid not properly sealed; Sealing gasket not correctly installed or damaged; Pressure release valve in "VENT" position; Food debris blocking float valve.	Ensure lid is fully locked. Check sealing gasket for proper placement and damage. Turn pressure release valve to "SEAL". Clean float valve and surrounding area.
Float valve not rising.	Not enough liquid in the pot; Lid not sealed; Float valve blocked.	Ensure minimum liquid requirements are met. Check lid seal. Clean float valve.
Food is undercooked.	Insufficient cooking time; Not enough liquid for pressure to build.	Increase cooking time. Ensure adequate liquid is present.

Problem	Possible Cause	Solution
Error code displayed.	Specific internal issue.	Unplug the unit, wait a few minutes, then plug back in. If the error persists, contact customer support.
Unit not turning on.	Not plugged in; Power outlet issue; Damaged cord/plug.	Ensure unit is securely plugged into a working outlet. Check cord and plug for damage.

SPECIFICATIONS

Brand: Proctor Silex

Model Number: 34503

Capacity: 3 Quarts

Material: Stainless steel

Color: Stainless Steel

Product Dimensions: 10.4"D x 11"W x 11"H

Wattage: 700 watts

Item Weight: 8.55 Pounds

Control Method: Touch

Operation Mode: Automatic

Dishwasher Safe Parts: Yes (Removable Pot, Rack, Condensation Cup)

UPC: 022333345030

WARRANTY AND SUPPORT

Proctor Silex products are designed for durability and reliability. This product is typically covered by a manufacturer's warranty. For specific warranty details, including duration and coverage, please refer to the warranty card included with your purchase or visit the official Proctor Silex website.

For customer support, troubleshooting assistance, or to inquire about replacement parts, please contact Proctor Silex customer service. Contact information can usually be found on the manufacturer's website or in the product packaging.

You may also find additional resources and frequently asked questions on the [Proctor Silex Brand Store on Amazon](#).