

Manuals.plus /

› ROYALTY LINE /

› Royalty Line 8L Stainless Steel Pressure Cooker RL-PS - User Manual

ROYALTY LINE RL-PS

Royalty Line 8L Stainless Steel Pressure Cooker RL-PS

User Manual

1. INTRODUCTION

Thank you for choosing the Royalty Line 8L Stainless Steel Pressure Cooker, model RL-PS. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and keep this manual for future reference.

This pressure cooker is designed for modern kitchens, offering a fast and energy-efficient way to prepare meals. Made from high-quality 18/8 stainless steel, it features an encapsulated thermo-base for excellent heat distribution and is suitable for all heat sources, including induction. Its innovative design allows for convenient one-hand operation for opening and closing the lid.

Key Benefits:

- Saves up to 50% energy and 70% cooking time.
- High-quality 18/8 stainless steel construction.
- Suitable for all heat sources, including induction.
- Equipped with multiple safety features for secure operation.

2. PRODUCT COMPONENTS

Familiarize yourself with the different parts of your Royalty Line pressure cooker to ensure proper use and maintenance.



Image: Labeled diagram of the Royalty Line pressure cooker, showing its various parts.

1. **Side Handle:** For safe handling and transport of the cooker body.
2. **Lid:** Features a safety vent and a rubber gasket for sealing.
3. **Pressure Limited Valve:** An easy-care valve with a safety mechanism to regulate pressure.
4. **Indicator Rod:** An extra-large rod with marks indicating the working pressure state.
5. **Cooker Body:** Made from 18/8 Stainless steel.
6. **Turning Handle:** Safety handle for safe handling, opening, and closing the lid.
7. **Clamp:** Mechanism for clamping the lid securely for safety.
8. **Push-Proof Valve (Safety Valve):** A safety mechanism with a push-proof rod for indicating the pressure state.

3. SETUP AND FIRST USE

3.1 Initial Cleaning

Before using your pressure cooker for the first time, wash all parts (pot, lid, gasket) with warm soapy water. Rinse thoroughly and dry completely. Ensure all valves and the gasket are free from any packaging residue.

3.2 Assembling the Lid

Ensure the silicone gasket is correctly seated inside the lid. The lid is designed for practical one-hand operation. To close, align the lid with the pot, place it on top, and use the turning handle to secure it. To open, ensure all pressure is released, then use the turning handle to unlock and lift the lid.



Image: Visual guide for opening and closing the pressure cooker lid, along with icons for compatible heat sources (Induction, Halogen, Gas, Electric, Ceramic).

4. OPERATING INSTRUCTIONS

4.1 Filling the Cooker

- Always add at least 1 cup (250ml) of liquid to the cooker.
- Do not fill the cooker more than 2/3 full for most foods.
- For foods that expand (e.g., rice, dried beans, grains), do not fill more than 1/2 full.

4.2 Closing the Lid

Place the lid on the pot, aligning the lid handle with the pot handle. Use the turning handle to engage the clamping mechanism, ensuring the lid is securely locked. You should hear a click or feel it lock into place. The one-hand operation feature makes this process simple and secure.

4.3 Cooking Process

1. Place the closed pressure cooker on a suitable heat source (induction, halogen, gas, electric, ceramic).
2. Set the heat to high. Steam will begin to escape from the pressure limited valve, and the indicator rod will rise, signaling that pressure is building inside.
3. Once the desired pressure level is reached (indicated by the rod), reduce the heat to maintain a steady, gentle release of steam. Avoid excessive steam release, as this wastes liquid and energy.
4. Cook for the recommended time according to your recipe.

4.4 Releasing Pressure

There are two main 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 indicator rod will drop. This method is ideal for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times, such as vegetables, you can use the quick release method. Carefully turn the pressure limited valve to release steam. **Caution:** Keep hands and face away from the escaping steam. Once the indicator rod drops completely, all pressure has been released.

4.5 Opening the Lid

Only open the lid when the indicator rod has fully dropped, confirming that all internal pressure has been released. Attempting to open the lid under pressure can be dangerous. Once the rod is down, use the turning handle to unlock and remove the lid.

5. SAFETY FEATURES AND PRECAUTIONS

Your Royalty Line pressure cooker is equipped with multiple safety mechanisms to ensure safe operation:

- **CS-Protect Safety System:** An integrated safety system designed to prevent over-pressurization.
- **Pressure Limited Valve:** Automatically releases excess pressure to maintain a safe operating level.
- **Push-Proof Valve (Safety Valve):** Acts as a secondary safety release mechanism in case the primary valve malfunctions. It also indicates the pressure state.
- **Lid Locking Mechanism:** Prevents the lid from being opened until all internal pressure has been safely released.
- **Heat-Insulating Handles:** Made from durable plastic to ensure safe handling during and after cooking.

General Safety Precautions:

- Never force the lid open. If it doesn't open easily, there is still pressure inside.
- Do not immerse the lid in water for cleaning, as this can damage the valves.
- Always check that the pressure limited valve and push-proof valve are clear before each use.
- Keep children away from the pressure cooker during operation.
- Do not use the pressure cooker for deep frying with oil.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your pressure cooker and ensure its safe operation.

6.1 After Each Use

1. Allow the cooker to cool completely before cleaning.
2. **Pot:** Wash the stainless steel pot with warm soapy water. The exterior is high-gloss polished, and the interior is brushed/matted for easy cleaning. Rinse thoroughly and dry.
3. **Lid:** Carefully remove the silicone gasket. Wash the gasket and the lid (avoiding immersing the lid completely) with warm soapy water. Clean the pressure limited valve and push-proof valve openings to ensure they are free of food particles. Rinse and dry all parts.
4. **Important:** This pressure cooker is **NOT dishwasher safe**. Hand washing is required for all components.

6.2 Gasket Care

The silicone gasket is crucial for proper sealing. Inspect it regularly for cracks, tears, or hardening. Replace the gasket if it shows any signs of wear to maintain optimal performance and safety.

7. TROUBLESHOOTING

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

- **Pressure not building or steam leaking from lid:**

Possible causes: Lid not properly closed, gasket improperly seated or worn, food particles blocking the gasket or valves, insufficient liquid.

Solution: Ensure lid is securely locked. Check and reposition or replace the gasket. Clean gasket and valve areas. Add more liquid.

- **Lid stuck after cooking:**

Possible causes: Pressure still inside.

Solution: Do not force the lid. Ensure the indicator rod has fully dropped. If it hasn't, allow more time for natural pressure release or use the quick release method carefully.

- **Food burning at the bottom:**

Possible causes: Insufficient liquid, heat too high, cooking time too long.

Solution: Always use adequate liquid. Reduce heat once pressure is reached. Adjust cooking times according to recipes.

8. SPECIFICATIONS



Image: The Royalty Line 8L Stainless Steel Pressure Cooker, showcasing its sleek design.

Feature	Detail
Brand	Royalty Line
Model Number	RL-PS
Capacity	8 Liters
Material	18/8 Stainless Steel, Rubber, Marble Coating
Color	Silver
Diameter	22 cm
Special Features	Marble-like finish, Encapsulated Thermo-base, CS-Protect Safety
Control Method	Touch (Lid mechanism)
Operating Mode	Manual
Dishwasher Safe	No (Hand wash recommended)
Heat Source Compatibility	Induction, Halogen, Gas, Electric, Ceramic

9. WARRANTY AND SUPPORT

Royalty Line products are manufactured to high-quality standards. For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. If you have any questions or require technical assistance, please contact Royalty Line customer support through their official website or the contact information provided with your product.