

## Universal 6.3 Quarts (L25350, L25450, L25690, L25703)

# Universal 6.3 Quart Ultra Pressure Cooker Instruction Manual

Model: 6.3 Quarts (L25350, L25450, L25690, L25703)

## 1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient use, setup, operation, and maintenance of your Universal 6.3 Quart Ultra Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference. Following these guidelines will ensure optimal performance and longevity of your appliance.



Image 1.1: Universal 6.3 Quart Ultra Pressure Cooker, showcasing its design and capacity label.

## 2. IMPORTANT SAFETY WARNINGS

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**FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.**

- Read all instructions before operating the pressure cooker.
- 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.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This pressure cooker operates under pressure. Improper use may result in scalding injury. Ensure the unit is properly closed before operating.
- Never force the pressure cooker open. Ensure internal pressure is completely released before opening.
- Do not fill the unit more than two-thirds full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill more than half full.
- Certain foods, such as applesauce, cranberries, pearl barley, oatmeal, 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 devices for clogging before use.
- After cooking, allow the pressure to drop naturally or use the quick release method as instructed.
- Do not use this pressure cooker for deep frying with oil under pressure.
- Do not tamper with any safety systems beyond the maintenance instructions in this manual.
- Use only manufacturer-specified replacement parts.
- **Proposition 65 Warning:** This product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

# SAFETY AND PRESSURE RELIEF SYSTEM

Valve cleaning wire included



Image 2.1: Diagram illustrating the 5-layer safety system, including main valve, auxiliary valves, lid handle safety button, pressure release window, and anti-fluid cavity.

## 3. PRODUCT COMPONENTS

Your Universal Ultra Pressure Cooker is designed with multiple components working together for safe and efficient cooking. Familiarize yourself with each part:

- **Pot Body:** The main aluminum vessel for cooking.
- **Lid:** Seals the pot to create pressure.
- **Main Pressure Valve:** Regulates and releases pressure during cooking (11.60 PSI / 80 kPa). Features an easy-cleaning rod.
- **Auxiliary Pressure Relief Valves:** Additional safety mechanisms for pressure release.
- **Lid Handle Safety Button:** Ensures the lid is securely locked before pressure builds and prevents opening

under pressure.

- **Pressure Release Window:** A safety feature designed to release pressure in extreme overpressure situations.
- **Handles:** Ergonomically designed for safe handling, with an extra handle for better manipulation. Made with stainless steel anti-flame handle covers.
- **Sealing Gasket (Internal):** Creates an airtight seal between the lid and the pot body.
- **Valve Cleaning Wire:** Included for maintaining the main pressure valve.



Image 3.1: The pressure cooker highlighting its high-quality aluminum construction and external closure system.

## 4. INITIAL SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and all removable parts (main valve, auxiliary valves,



sealing gasket) with warm, soapy water. Rinse thoroughly and dry completely.

3. **Assemble:** Ensure the sealing gasket is correctly seated inside the lid. Check that the main pressure valve and auxiliary valves are clear and properly installed.

4. **Water Test (Recommended):**

- Fill the pressure cooker with 2-3 cups of water.
- Place the lid on the pot, aligning the handles and ensuring the lid handle safety button engages.
- Place the cooker on a suitable stovetop (gas, electric, or glass-ceramic).
- Heat on high until steam escapes steadily from the main valve.
- Reduce heat to maintain a steady steam release for 5-10 minutes.
- Remove from heat and allow pressure to release naturally or using the quick release method (see Operating Instructions).
- Once pressure is fully released, open the lid and discard the water. This test helps familiarize you with the cooker's operation and ensures all parts are functioning correctly.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Preparing for Cooking

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. **Secure the Lid:** Place the lid on the pot, aligning the handles. Rotate the lid until the handles lock securely and the lid handle safety button is engaged. Ensure a tight seal.
3. **Stovetop Compatibility:** This pressure cooker is compatible with gas, electric, and glass-ceramic stovetops. **It is NOT compatible with induction cooktops.**



## 5.2. Cooking Under Pressure

1. **Heat Application:** Place the sealed pressure cooker on your chosen stovetop over high heat.
2. **Pressure Build-Up:** As the temperature rises, steam will begin to escape from the main pressure valve. This indicates pressure is building.
3. **Maintain Pressure:** Once a steady stream of steam is released from the main valve, reduce the heat to the lowest setting that maintains a consistent, gentle steam release. This is your cooking pressure.
4. **Cooking Time:** Begin timing your recipe from this point. Refer to specific pressure cooker recipes for appropriate cooking times.

## 5.3. Releasing Pressure

There are two primary methods for releasing pressure:

1. **Natural Release:**
  - Remove the pressure cooker from the heat source.
  - Allow it to cool down naturally. The pressure will gradually decrease, and the main valve will drop. This method is ideal for foods that benefit from continued cooking, such as roasts and stews.
2. **Quick Release (Cold Water Release):**
  - Carefully place the pressure cooker under a cold water tap, allowing cold water to run over the lid (avoiding the main valve directly).
  - The pressure will release rapidly. Once the main valve drops, the pressure is fully released. This method is suitable for delicate foods that can overcook quickly.
  - **CAUTION:** Do not immerse the entire cooker in water. Avoid directing water onto the main valve opening.

**Never attempt to open the lid until all internal pressure has been released and the lid handle safety button disengages.**

## 6. MAINTENANCE AND CLEANING

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

### 6.1. Daily Cleaning

1. **After Each Use:** Allow the cooker to cool completely. Wash the pot body and lid with warm, soapy water.
2. **Sealing Gasket:** Remove the sealing gasket from the lid and wash it separately. Ensure it is clean and free of food particles. Dry thoroughly before reinserting.
3. **Valves:** Clean the main pressure valve and auxiliary valves. Use the provided valve cleaning wire to ensure the main valve's opening is clear.
4. **Dishwasher Safe:** The pot body and lid are dishwasher safe for convenient cleaning. However, hand washing is recommended for the sealing gasket and valves to prolong their lifespan.

### 6.2. Storage

Store the pressure cooker with the lid inverted or slightly ajar to prevent the sealing gasket from compressing and

losing its elasticity over time.

### 6.3. Replacement Parts

Periodically inspect the sealing gasket and valves for wear or damage. Replace these parts if they show signs of cracking, hardening, or deformation to maintain safe operation. Use only genuine Universal replacement parts.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; insufficient liquid; sealing gasket worn or improperly seated; main valve clogged.	Ensure lid is securely locked. Add more liquid. Check and reposition/replace sealing gasket. Clean main valve.
Steam escaping from around the lid.	Lid not properly sealed; sealing gasket dirty, worn, or improperly seated; rim of the pot dirty.	Relock the lid. Clean and reposition/replace sealing gasket. Clean the pot rim.
Food is undercooked.	Insufficient cooking time; heat too low to maintain pressure.	Increase cooking time. Ensure heat is sufficient to maintain steady steam release.
Lid is difficult to open after cooking.	Residual pressure inside.	Ensure all pressure is released (main valve dropped) before attempting to open. Never force open.

If the problem persists after attempting these solutions, please contact Universal customer support.

## 8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Universal
Model Numbers	L25350, L25450, L25690, L25703
Capacity	6.3 Quarts / 6 Liters (Approx. 7 Servings)
Material	High-Quality Aluminum
Color	Silver
Finish Type	Glossy

Feature	Detail
Product Dimensions (D x W x H)	9.5"D x 16.1"W x 9.6"H (Diameter 9.4 inches, Height 9.6 inches)
Item Weight	4.2 Pounds
Maximum Pressure	11.60 PSI (80 kPa)
Stovetop Compatibility	Gas, Electric, Glass-Ceramic (Not compatible with Induction)
Dishwasher Safe	Yes (Pot body and lid)
Operation Mode	Manual
Safety Features	5-Layer Safety System: External sealing, secure-locking safety button, main pressure valve, auxiliary pressure relief valves, safety vent window.



6.3 Qt  
6 L

9.6 INCHES / 24 CM  
7 SERVINGS

DIAMETER  
9.4 INCHES / 24 CM

# PREPARE



SOUP &  
BEANS CAN



BEANS



SOUP



SAUCES



MEAT



RICE\*

PRESERVES THE ORIGINAL FOOD FLAVOR

\*COOK RICE BY REMOVING THE VALVE FROM THE PRESSURE CANNER

Image 8.1: Visual representation of the pressure cooker's dimensions (diameter 9.4 inches, height 9.6 inches) and capacity (6.3 Quarts / 6 Liters, 7 servings).



## 9. WARRANTY AND SUPPORT

### 9.1. Manufacturer's Warranty

Your Universal Ultra Pressure Cooker is backed by a **25-year warranty**, ensuring unmatched quality and durability. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.

The warranty does not cover damage resulting from misuse, abuse, accident, alteration, or commercial use.

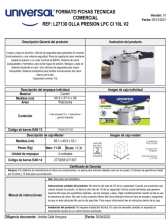
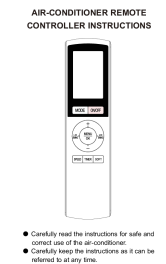

### 9.2. Customer Support

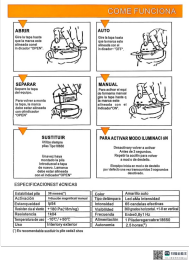
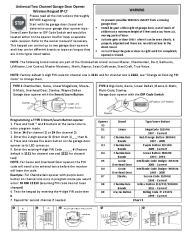

For technical assistance, warranty claims, or to purchase genuine replacement parts, please contact Universal customer support through the official brand website or your retailer.

**Online Support:** Visit the [Universal Store on Amazon](#) for more information and support resources.

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### Related Documents - 6.3 Quarts (L25350, L25450, L25690, L25703)

	<p><a href="#">Universal L27130 10L LPC CI Pressure Cooker - Technical Specifications and Manual</a></p> <p>Detailed technical specifications, usage instructions, and warranty information for the Universal L27130 10L LPC CI pressure cooker. Includes dimensions, weight, EAN codes, and safety guidelines.</p>
	<p><a href="#">Air Conditioner Remote Control Instructions Manual</a></p> <p>Comprehensive instructions for safe and correct use of the air conditioner remote controller, including battery installation, button descriptions, and operation modes. Learn how to use various functions like timer, swing, ECO, sleep, and more.</p>
	<p><a href="#">Universal SS-770/SS-771 Smoke &amp; Fire Alarm: Installation, Operation, and Safety Guide</a></p> <p>Comprehensive guide for the Universal SS-770/SS-771 Smoke &amp; Fire Alarm, covering installation, recommended placement, operation, testing, maintenance, false alarms, escape planning, and warranty information.</p>

	<p><a href="#">LED Car Emergency Light V16 Flashlight - User Manual and Safety Guide</a></p> <p>Comprehensive user manual for the Universal LED Car Emergency Light V16 Flashlight, detailing its features, operation, and safety guidelines for road use. Learn about its magnetic induction strobe, road safety features, and rechargeable operation.</p>
	<p><a href="#">Universal Two Channel Garage Door Opener Wireless Keypad JP-LT Instructions</a></p> <p>This document provides instructions for programming and installing the Universal Two Channel Garage Door Opener Wireless Keypad JP-LT. It covers setup for different opener types, PIN code management, and battery replacement.</p>
	<p><a href="#">3.5 FT Animated LED Scarred Chucky Use and Care Guide   Universal Halloween Decoration</a></p> <p>Official use and care guide for the 3.5 FT Animated LED Scarred Chucky decoration by Universal. Includes assembly instructions, operation settings, warnings, and care tips.</p>

Documents - Universal – 6.3 Quarts (L25350, L25450, L25690, L25703)

no relevant documents