

[Manuals.plus](#) /

› [AGARO](#) /

› AGARO Imperial Electric Pressure Cooker User Manual

AGARO Imperial

AGARO Imperial Electric Pressure Cooker User Manual

Model: Imperial (6 Litres)

1. INTRODUCTION

Thank you for choosing the AGARO Imperial Electric Pressure Cooker. This appliance is designed to simplify your cooking process with its advanced features and versatile functions. With a 6-litre capacity and a powerful 1000W heating element, it offers efficient and healthy cooking for a variety of dishes. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image: The AGARO Imperial Electric Pressure Cooker shown with its included accessories, including the stainless steel pot, steamer basket, rack, spoon, measuring cup, two gaskets, and hand gloves.

2. IMPORTANT SAFETY INSTRUCTIONS

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 before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating base 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 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.
- Never force open the pressure cooker. Do not open until unit has cooled and internal pressure has been released.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Always check the pressure release valve and anti-block shield for clogging before use.

Integrated Safety Features:

- **Safety Locking Lid:** Prevents opening when under pressure.
- **Temperature Monitor:** Ensures safe operating temperatures.
- **Pressure Regulation System:** Maintains optimal pressure levels.
- **Automatic Pressure Control:** Automatically adjusts pressure as needed.
- **Anti-Block Shield:** Prevents food particles from blocking the pressure release valve.
- **Automatic Temperature Control:** Regulates internal temperature for consistent cooking.
- **Pressure Protection System:** Multiple layers of protection against excessive pressure.

Safety features



Safety
locking Lid



Temperature
monitor



Pressure
regulation
system



Automatic
pressure
control



Anti-block
shield



Automatic
temperature
control



Pressure
protection
system



Heat Resistant
Cooking Mitts

Add BIS certified



Image: Visual representation of the AGARO Imperial Electric Pressure Cooker's safety features, including safety locking lid, temperature monitor, pressure regulation system, automatic pressure control, anti-block shield, automatic temperature control, and pressure protection system.

3. PRODUCT COMPONENTS AND SETUP

What's in the Box:

- **Stainless Steel Pot:** The main cooking vessel, durable and easy to clean.
- **Steamer Basket:** Used for steaming vegetables, fish, or other foods.
- **Rack:** Supports the steamer basket or other dishes for steaming or pot-in-pot cooking.
- **Rice Spoon:** A non-stick friendly spoon for serving rice.
- **Soup Spoon:** Ideal for serving soups and stews.
- **Measuring Cup:** For accurate measurement of ingredients.

- **Two Gaskets:** Spare sealing rings for the lid to ensure a tight seal.
- **Hand Gloves:** Heat-resistant gloves for safe handling of hot components.



Image: An exploded view showing the main components of the AGARO Imperial Electric Pressure Cooker, including the 6L pot, steam rack, steam basket, and lid with pressure valve.

Initial Setup:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the stainless steel inner pot, lid, and all accessories (steamer basket, rack, spoons, measuring cup) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.
3. **Lid Assembly:** Ensure the sealing gasket is properly seated around the lid's inner rim. Check that the float valve and pressure release valve are clear and move freely.
4. **Placement:** Place the cooker on a stable, level, heat-resistant surface, away from heat sources and water. Ensure adequate space around the cooker for ventilation.

4. OPERATING INSTRUCTIONS

Control Panel Overview:

The AGARO Imperial Electric Pressure Cooker features an intelligent backlit LCD display and a user-friendly control panel for easy operation.



Image: Close-up of the AGARO Imperial Electric Pressure Cooker's intelligent LCD panel, highlighting the 14 preset programs, adjustable pressure options, adjustable timer options, and delay timer.

- **LCD Display:** Shows cooking time, pressure level, and status indicators.
- **14 Preset Cooking Functions:** Dedicated buttons for Poultry, Meat Stew, Bean Chili, Soup Broth, Rice, Multi-Grain, Porridge, Pressure Cook, Slow Cook, Sauté, Steam, Egg, Cake, and Yogurt.
- **Adjustable Settings:** Buttons for Timer, Sterilize, Pressure Level (Normal/High), Delay, Keep Warm, and Cancel.
- **Start Button:** Initiates the selected cooking program.

- **Hours/Minutes Buttons (+/-):** Adjust cooking time or delay start time.

Basic Operation Steps:

1. **Add Ingredients:** Place the stainless steel inner pot into the cooker base. Add your ingredients and liquid according to your recipe. Do not exceed the MAX fill line.
2. **Secure the Lid:** Place the lid on the cooker base, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place. Ensure the pressure release valve is set to the "Sealing" position.
3. **Select Function:** Plug in the cooker. The display will light up. Press the button for your desired preset cooking function (e.g., "Rice", "Pressure Cook"). The default cooking time and pressure level for that function will appear on the display.
4. **Adjust Settings (Optional):**
 - **Time:** Use the "Hours" or "Minutes" +/- buttons to adjust the cooking time.
 - **Pressure Level:** For some functions, you can press the "Pressure Level" button to toggle between "Normal" and "High" pressure.
 - **Delay Start:** Press the "Delay" button, then use the +/- buttons to set the desired delay time before cooking begins.
5. **Start Cooking:** Press the "Start" button. The cooker will begin to preheat and build pressure. The display will show "On" or a similar indicator.
6. **Pressure Release:** Once cooking is complete, the cooker will beep and automatically switch to "Keep Warm" mode. There are two methods for pressure release:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is fully released.
 - **Quick Release:** Carefully turn the pressure release valve to the "Venting" position using a utensil (never your hand). Steam will rapidly escape. Once the float valve drops, it is safe to open the lid.
7. **Open Lid:** Once pressure is fully released and the float valve has dropped, rotate the lid counter-clockwise and lift it away from you to avoid steam burns.

Cooking Versatility:

8in1

**Pressure Cooker with
6L Cooking Bowl**

Cooks up to
1.5 kgs
(approx. 10 cups)
of raw rice



Image: The AGARO Imperial Electric Pressure Cooker demonstrating its 8-in-1 cooking capabilities, including pressure cooking, slow cooking, steaming, and more, with a capacity to cook up to 1.5 kgs (approx. 10 cups) of raw rice.

The AGARO Imperial Electric Pressure Cooker is designed for a wide range of culinary applications. Its 14 preset functions cover common cooking needs, while the adjustable settings provide flexibility for custom recipes.

- **Pressure Cook:** Ideal for fast cooking of meats, stews, and grains.
- **Slow Cook:** Perfect for tenderizing tough cuts of meat or preparing hearty soups over several hours.
- **Sauté:** Use before pressure cooking to brown ingredients and build flavor.
- **Steam:** Cook vegetables, fish, or dumplings using the included steamer basket.
- **Rice/Multi-Grain/Porridge:** Optimized settings for various types of grains.
- **Egg/Cake/Yogurt:** Specialized functions for delicate cooking tasks.

Break fast



Poha



Upma



Dhokla

Lunch



Chole



Chicken
biryani



Mutton
curry

Dinner



Palak
paneer



Aloo
dum



Fish
curry



Image: A visual guide showcasing various breakfast, lunch, and dinner dishes that can be prepared using the AGARO Imperial Electric Pressure Cooker, such as Poha, Upma, Dhokla, Chole, Chicken Biryani, Mutton Curry, Palak Paneer, Aloo Dum, and Fish Curry.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your AGARO Imperial Electric Pressure Cooker.

1. **Unplug and Cool:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The stainless steel inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Lid:** Remove the sealing gasket and anti-block shield from the lid. Wash the lid, gasket, and shield with warm, soapy water. Rinse well and allow all parts to air dry completely before reassembling. Ensure the float valve and pressure release valve are clear of any food debris.

4. **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water or any other liquid. Ensure no water enters the interior of the base.
5. **Accessories:** Wash the steamer basket, rack, spoons, and measuring cup with warm, soapy water. They are generally dishwasher safe.
6. **Storage:** Store the clean and dry cooker with the lid inverted on the inner pot to prevent odors and allow air circulation.

6. TROUBLESHOOTING

If you encounter any issues with your AGARO Imperial Electric Pressure Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly sealed; Sealing gasket not installed correctly or damaged; Pressure release valve in 'Venting' position; Insufficient liquid.	Ensure lid is fully locked; Check and adjust gasket; Turn valve to 'Sealing'; Add minimum required liquid.
Steam leaking from lid	Sealing gasket dirty or damaged; Food debris on rim; Lid not properly closed.	Clean or replace gasket; Clean rim of pot and lid; Ensure lid is fully locked.
Food not cooked properly	Incorrect cooking time or pressure setting; Insufficient liquid.	Adjust cooking time/pressure; Ensure adequate liquid for pressure cooking.
Display shows error code	Specific internal malfunction.	Unplug the cooker, wait a few minutes, then plug it back in. If the error persists, contact customer support.

For issues not listed above or if problems persist, please contact AGARO customer support for assistance. Do not attempt to repair the appliance yourself.

7. SPECIFICATIONS

Feature	Specification
Brand	AGARO
Model	Imperial
Capacity	6 litres
Material	Stainless steel (Inner Pot)

Feature	Specification
Colour	Black
Finish Type	Metallic
Product Dimensions	30D x 30W x 32.5H Centimeters
Special Feature	Locking Lid
Wattage	1000 Watts
Item Weight	4.4 kg (4400 Grams)
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Dishwasher Safe	Yes (Inner Pot)
Voltage	230 Volts
Manufacture Year	2024
Closure Type	Outer Lid

8. WARRANTY AND SUPPORT

The AGARO Imperial Electric Pressure Cooker comes with a comprehensive warranty to ensure your peace of mind:

- **Product Warranty:** 1 Year Warranty from the date of purchase.
- **Heating Plate Warranty:** 5 Years Warranty on the heating plate.

For warranty claims, technical support, or any inquiries regarding your product, please contact AGARO customer service. Please have your purchase receipt and product model number (Imperial) ready when contacting support.