

Universal L23340

Universal 10.5 Quart / 10 Liter Aluminum Pressure Cooker Instruction Manual

Model: L23340

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Universal 10.5 Quart / 10 Liter Aluminum Pressure Cooker. Designed for both domestic and professional kitchens, this pressure cooker features a traditional inner lid closure system and multiple safety mechanisms to ensure reliable performance. Please read all instructions carefully before first use.



Image 1.1: The Universal 10.5 Quart / 10 Liter Aluminum Pressure Cooker.

2. IMPORTANT SAFETY INFORMATION

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

- Always ensure the lid is properly sealed before applying heat.
- Never force the lid open while the cooker is under pressure. Allow pressure to release completely before attempting to open.
- Do not fill the pressure cooker more than **1/2 full** when cooking foods that expand during cooking, such as chickpeas, beans, grains, or dried vegetables. For other foods, do not exceed **2/3 full**.
- Never use your pressure cooker for deep-frying.
- Regularly inspect the gasket and all valves for wear or damage. Replace components as needed.
- Keep hands and face away from the steam vent during operation and pressure release.
- Ensure the pressure cooker is stable on the stovetop during use.



Image 2.1: Overview of the 5-layer safety system components.

3. COMPONENTS OVERVIEW

Your Universal Pressure Cooker is equipped with the following key components:

1. **Pot Body:** The main aluminum vessel.
2. **Inner Lid:** Designed for secure sealing from within the pot.
3. **Main Steam Regulator Valve:** Located on top of the lid, it maintains pressure levels and releases excessive pressure, producing a characteristic whistling sound when optimal pressure is reached.
4. **Auxiliary Safety Valves (2):** Rubber and metallic plugs that activate to release pressure if the main valve becomes blocked.
5. **Practi-Press System:** A manual pressure release mechanism integrated into the lid handle.
6. **Pivot System:** Allows for precise lid adjustment and secure locking.
7. **Ready-to-Cook Indicator System:** Provides visual confirmation when the cooker is pressurized.
8. **Heat-Resistant Handles:** For safe handling of the pot and lid.



Image 3.1: Close-up views of the main steam regulator valve and an auxiliary safety valve.

4. SETUP AND FIRST USE

4.1 Initial Cleaning

Before first use, wash all parts of the pressure cooker (pot body, lid, gasket, and valves) with warm, soapy water. Rinse thoroughly and dry completely.

4.2 Assembling the Lid

Ensure the rubber gasket is correctly seated around the inner rim of the lid. The main steam regulator valve and auxiliary safety valves should be securely in place.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pressure Cooker

Add your ingredients and liquid to the pot. Observe the maximum fill lines:

- For foods that expand (e.g., beans, rice, chickpeas): Do not fill more than **1/2 full**.
- For other foods: Do not fill more than **2/3 full**.



Image 5.1: Illustration of pressure cooker capacity and suitable food types.

5.2 Closing the Lid

To securely close the inner lid:

1. Align the arrow on the lid with the body handle.
2. Tilt the lid slightly and slide it into the pot.
3. Turn the lid handle until it aligns with the pot's handle.
4. Place the lid handle onto the pivot point on the pot's handle.
5. Squeeze the lid and body handles together firmly.
6. Push the locking loop to secure the handles, ensuring a tight seal.

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Video 5.2: Demonstrates the process of opening and closing the Universal inner lid pressure cooker. This video is provided by Landers USA Inc.

5.3 Heating and Pressure Building

Place the pressure cooker on a suitable stovetop (gas, electric, or glass-ceramic). **Note: Not suitable for induction cooktops.** Heat on high until the main steam regulator valve begins to whistle, indicating that

optimal pressure (11.60 PSI / 80 kPa) has been reached. Reduce heat to maintain a steady whistle or steam release.

Your browser does not support the video tag.

Video 5.3: Shows the pressure cooker in operation, highlighting the whistling sound of the main steam regulator valve. This video is provided by Landers USA Inc.

5.4 Pressure Release

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from heat and allow it to cool down naturally. Pressure will gradually decrease, and the ready-to-cook indicator will drop. This method is ideal for foods that benefit from continued cooking.
- **Quick Release (Practi-Press System):** For faster pressure release, manually activate the Practi-Press system by pressing the designated lever on the lid handle. Direct steam away from your face and hands. Use this method for foods that require precise cooking times.

5.5 Opening the Lid

Only open the lid once all pressure has been released and the ready-to-cook indicator has dropped. To open:

1. Press both handles to release the hook from the body handle.
2. Take the handle of the lid with one hand and the handle of the body with the other.
3. Turn the lid 90 degrees until the arrow marked on the lid points to the handle body.
4. When the lid handle is horizontal, slightly tilt the lid down.
5. Remove the lid.

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STEP BY STEP

•PASO A PASO•

How to open your inner lid pressure cooker

Cómo abrir tu olla a presión cierre interno



STEP / PASO 1

Press both handles to release the hook from the body handle.

Presiona ambos mangos para soltar el gancho del mango cuerpo.

SAVE TIME / AHORRA TIEMPO



STEP / PASO 2

Take the handle of the lid with one hand and the handle of the body with the other.

Toma el mango de la tapa con una mano y el mango del cuerpo con la otra.

SAVE MONEY / AHORRA DINERO





STEP / PASO 3

Turn the lid 90°, until the arrow marked on the lid points the handle body.

Gira la tapa 90°, hasta que la flecha marcada en la tapa señale el mango de la olla.

SAFE / SEGURA



STEP / PASO 4

When the lid handle is horizontal, slightly tilt the lid down.

Cuando el mango de la tapa esté en posición horizontal, inclina levemente la tapa hacia abajo.

MULTIPURPOSE / MULTIUSOS



STEP / PASO 5

Remove the lid and enjoy your *pressure cooker*

Retira la tapa y disfruta de tu olla a presión.

HIGH QUALITY / ALTA CALIDAD

Image 5.5: Visual guide for safely opening the pressure cooker lid.

6. MAINTENANCE AND CLEANING

6.1 Cleaning After Each Use

After each use, allow the pressure cooker to cool completely. Disassemble the lid components (gasket, valves) and wash all parts with warm, soapy water. Use a soft brush or sponge to clean the pot body and lid. Ensure all food particles are removed from the valves and steam vent. Rinse thoroughly and dry immediately to prevent water spots and corrosion.

6.2 Dishwasher Safety

The Universal Pressure Cooker is dishwasher safe. However, hand washing is recommended for the lid components to ensure thorough cleaning of the valves and gasket, which can prolong their lifespan.

6.3 Gasket and Valve Inspection

Regularly inspect the rubber gasket for cracks, hardening, or any signs of wear. A worn gasket can prevent proper sealing and pressure buildup. Also, check the main and auxiliary valves for any blockages or damage. Replace any worn or damaged parts with genuine Universal replacement parts.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or escaping excessively	Lid not properly sealed; gasket worn or misplaced; valves blocked.	Ensure lid is correctly closed and locked. Check gasket for proper placement and condition. Clean all valves.
Lid difficult to open after pressure release	Residual pressure; food particles obstructing mechanism.	Ensure all pressure is released (indicator dropped). Check for food debris around the lid mechanism and clean if necessary.
Whistling sound is inconsistent or absent	Insufficient liquid; valve blockage; low heat.	Ensure adequate liquid is in the pot. Clean the main steam regulator valve. Increase heat if necessary.

8. SPECIFICATIONS


- **Brand:** Universal
- **Model Number:** L23340
- **Capacity:** 10.5 Quarts / 10 Liters
- **Material:** Aluminum
- **Color:** Silver
- **Product Dimensions:** 16.1"D x 9.5"W x 9.6"H
- **Item Weight:** 6.29 pounds
- **Maximum Pressure:** 11.60 PSI (80 kPa)
- **Stovetop Compatibility:** Gas, Electric, Glass-Ceramic (Not suitable for Induction)
- **Dishwasher Safe:** Yes

9. WARRANTY AND SUPPORT

Your Universal Pressure Cooker is backed by a **25-year warranty**, ensuring exceptional durability and performance. For warranty claims, technical support, or to purchase replacement parts, please contact Landers USA Inc., the manufacturer and seller of Universal products.

For more information, visit the [Universal Store on Amazon](#).

Related Documents - L23340

	<p>Universal L27130 10L LPC CI Pressure Cooker - Technical Specifications and Manual</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>Universal SS-770/SS-771 Smoke & Fire Alarm: Installation, Operation, and Safety Guide</p> <p>Comprehensive guide for the Universal SS-770/SS-771 Smoke & Fire Alarm, covering installation, recommended placement, operation, testing, maintenance, false alarms, escape planning, and warranty information.</p>
	<p>LED Car Emergency Light V16 Flashlight - User Manual and Safety Guide</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>Universal Two Channel Garage Door Opener Wireless Keypad JP-LT Instructions</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>3.5 FT Animated LED Scarred Chucky Use and Care Guide Universal Halloween Decoration</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>

UNIVERSAL HORIZON



9-13 Automatic
Welding Helmet

[Universal Horizon 9-13 Automatic Welding Helmet User Manual](#)

Comprehensive user manual for the Universal Horizon 9-13 Automatic Welding Helmet, detailing safety warnings, instructions for use, preparation, maintenance, technical specifications, and troubleshooting for optimal welding protection.