

## Universal L23345

# Universal 13.7 Quart / 13 Liter Aluminum Pressure Cooker Instruction Manual

Model: L23345

## 1. INTRODUCTION AND IMPORTANT SAFETY INFORMATION

This manual provides essential instructions for the safe and efficient use of your Universal 13.7 Quart / 13 Liter Aluminum Pressure Cooker, Model L23345. Please read all instructions carefully before first use and retain for future reference. Proper use ensures optimal performance and safety.

### General Safety Guidelines:

- Always ensure the lid is correctly aligned and securely locked before applying heat.
- Never force the lid open. Ensure all pressure has been released before attempting to open.
- Do not fill the pressure cooker more than 2/3 full. When cooking foods that expand, such as rice, legumes, or dried vegetables, do not fill more than 1/2 full.
- Never use the pressure cooker for deep frying.
- Keep hands and face clear of the steam release valve during operation.
- Always use heat-resistant gloves when handling a hot pressure cooker.

## 2. PRODUCT OVERVIEW

The Universal 13.7 Quart / 13 Liter Aluminum Pressure Cooker is designed for efficient and safe cooking. It features a robust aluminum construction and multiple safety systems to ensure reliable performance.



Front view of the Universal 13.7 Quart / 13 Liter Aluminum Pressure Cooker, highlighting its capacity and stovetop compatibility.

### Key Features:

- **Capacity:** 13.7 Quarts (13 Liters), suitable for up to 14 servings.
- **Material:** High-quality, heavy-duty aluminum for durability and even heat distribution.
- **Inner Lid System:** Traditional inner lid closure for a secure and efficient seal.
- **Heat-Resistant Handles:** Ergonomically designed for safe handling.
- **Whistling Pressure Regulator:** The main pressure regulator valve whistles when ideal pressure is reached, indicating proper operation.

### Advanced 5-Layer Safety System:

- **Steam Regulator Valve:** For controlled pressure release.
- **Two Auxiliary Safety Valves:** Enhanced security in case of primary valve blockage.
- **Practi-Press System:** For precise manual steam management.
- **Pivot System:** For optimal lid adjustment and secure locking.
- **Ready-to-Cook Indicator System:** Visual confirmation of pressure status.

# SAFETY AND PRESSURE RELIEF SYSTEMS:



Detailed diagram showcasing the pressure cooker's safety and pressure relief systems, including the main steam regulator valve, two auxiliary valves, Practi-Press system, pivot system, ready-to-cook indicator, extra handle, and heat-resistant handles. A valve cleaning wire is also shown.

Your browser does not support the video tag.

Video showcasing the key features and safety systems of the Universal pressure cooker, including the aluminum body, two safety valves, steam regulator valve, Practi-Press system, and pivot system.

## 3. SETUP

### Initial Cleaning:

1. Before first use, wash all parts of the pressure cooker (pot, lid, and sealing gasket) with warm, soapy water.
2. Rinse thoroughly and dry completely.
3. Inspect the sealing gasket and valves to ensure they are clean and free of any debris.

### Lid Assembly:

The lid features an inner-lid design. To properly assemble or place the lid:

- Align the arrow on the lid with the body handle.
- Tilt the lid slightly and slide it into the pot.
- Turn the lid until it locks securely into place.

universal

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-by-step guide, Step 1: Press both handles to release the hook from the body handle.





### 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

Step-by-step guide, Step 2: Take the handle of the lid with one hand and the handle of the body with the other.

# COOK SAFELY ON ANY OF THE FOLLOWING COOKTOPS



Step-by-step guide, Step 3: Turn the lid 90 degrees until the arrow marked on the lid points to the handle body.

## 4. OPERATING INSTRUCTIONS

### Filling the Pressure Cooker:

- Add ingredients and liquid to the pressure cooker.
- Ensure the fill level does not exceed 2/3 of the pot's capacity. For foods that expand (e.g., chickpeas, beans), do not exceed 1/2 of the capacity.

### Closing the Lid:

To close the lid, align the lid arrow with the body handle, tilt, slide, turn, and secure for a perfect seal. Ensure the pivot system is engaged and the locking loop is pushed to firmly secure the lid.

### Cooking Under Pressure:

1. Place the pressure cooker on a compatible stovetop (gas, electric, or glass-ceramic). Not suitable for induction cooktops.
2. Heat the cooker on high until the steam regulator valve begins to whistle, indicating that the ideal pressure has been reached.
3. Reduce heat to maintain a steady, gentle whistle. Cook for the recommended time for your recipe.

### Releasing Pressure and Opening the Lid:

There are two methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from heat and allow it to cool down naturally until the pressure indicator drops and no steam is released.
- **Quick Release (using Practi-Press system):** Carefully activate the Practi-Press system to manually release steam. Do this gradually to avoid sudden bursts of steam.

Once pressure is fully released, firmly grip your pressure cooker, unlock the lid handle locking loop, and rotate the lid to open. Always ensure no pressure remains before opening.

Your browser does not support the video tag.

Video demonstrating the correct procedure for opening and closing the Universal inner lid pressure cooker, including important safety tips for cooking foods that expand.

Your browser does not support the video tag.

Detailed video tutorial on how to safely open and close the Universal inner lid pressure cooker, emphasizing proper alignment and locking mechanisms.

## 5. MAINTENANCE AND CARE

### Cleaning:

- The pressure cooker is dishwasher safe. However, hand washing is recommended for longevity.
- After each use, thoroughly clean the pot, lid, and all valve components.
- Use the provided valve cleaning wire to ensure the steam regulator valve and auxiliary valves are clear of food particles.
- Regularly inspect the rubber sealing gasket for cracks or wear. Replace if necessary to maintain a proper seal.

### Storage:

Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## 6. TROUBLESHOOTING

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

- **No Pressure Build-Up:** Ensure the lid is properly sealed and locked. Check the sealing gasket for damage or improper placement. Verify that the steam regulator valve is correctly seated and not clogged.
- **Excessive Steam Leakage:** This often indicates a problem with the sealing gasket or an improperly closed lid. Inspect the gasket for wear or damage and ensure it is correctly positioned.
- **Lid Cannot Be Opened:** Do not force the lid. Ensure all internal pressure has been released. If using natural release, allow sufficient cooling time. If using quick release, ensure no steam is escaping from the valve before attempting to open.
- **Food Not Cooking Properly:** Verify that the correct amount of liquid was used and that the pressure was maintained for the appropriate duration. Ensure the heat setting was adequate to maintain pressure.

For persistent issues, please contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Universal

Model Number	L23345
Capacity	13.7 Quarts / 13 Liters
Material	Aluminum
Color	Silver
Finish Type	Glossy
Product Dimensions	18.2"D x 10.6"W x 12.4"H
Item Weight	6.84 pounds
Stovetop Compatibility	Gas, Electric, Glass-Ceramic (Not suitable for induction)
Dishwasher Safe	Yes

## 8. WARRANTY AND SUPPORT

### Warranty Information:

This Universal Pressure Cooker is backed by a **25-year warranty**, ensuring exceptional durability and performance. Please retain your proof of purchase for warranty claims.

### Customer Support:

For further assistance, product inquiries, or warranty service, please visit the official Universal brand store or contact their customer service department.

Universal Brand Store: [Landers USA Inc Store](#)