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Model: 8L Stainless Steel Pressure Cooker

1. INTRODUCTION

Thank you for choosing the Dpofirs 8L Stainless Steel Pressure Cooker. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

This pressure cooker is designed for efficient and versatile cooking, featuring a durable stainless steel construction and compatibility with both gas and induction cooktops.

2. SAFETY INFORMATION

WARNING: 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 cooks under pressure. Improper use may result in scalding injury. Ensure the unit is properly closed before operating.
- Never force the pressure cooker open. Ensure the 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 the unit more than half full.
- Ensure the pressure release devices are not obstructed before use.
- Always check the gasket and valves for proper placement and condition before each use.

- Do not use this pressure cooker for deep frying with oil.
- This product is **not dishwasher safe**. Hand wash only.

3. PRODUCT OVERVIEW

The Dpofirs 8L Stainless Steel Pressure Cooker features a robust design for efficient and safe cooking. Key components include:

- **Pot Body:** Constructed from three-layer stainless steel for even and rapid heating.
- **Lid:** Equipped with a secure locking mechanism and pressure release valve.
- **Main Handle:** Ergonomically designed for safe handling.
- **Auxiliary Handle:** For easier lifting and transport.
- **Pressure Valve:** Regulates internal pressure during cooking.
- **Safety Valve:** An additional safety feature to release excess pressure.
- **Lid Opening Button:** For convenient one-press lid opening after pressure release.



Figure 3.1: Dpofirs 8L Stainless Steel Pressure Cooker, assembled.



Figure 3.2: Components of the pressure cooker, including the pot body, lid, and pressure valve.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and all removable parts with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the rubber gasket is properly seated inside the lid rim. It should fit snugly and evenly.
4. **Valve Check:** Verify that the pressure valve and safety valve are clear of any obstructions and move freely.

5. OPERATING INSTRUCTIONS

5.1. Filling the Pressure Cooker

- Add food and liquid to the pot. Always add at least 1 cup (250ml) of liquid to generate steam.
- Do not fill the pressure cooker more than **two-thirds (2/3) full**.
- For foods that expand (e.g., rice, beans, grains), do not fill more than **half (1/2) full**.



Figure 5.1: Interior markings indicating maximum fill levels.

5.2. Closing the Lid

1. Align the lid with the pot body.
2. Place the lid onto the pot and rotate it clockwise until it locks securely into place. The lid opening button should be in the 'CLOSE' position.
3. Ensure the lid is fully sealed and cannot be opened without pressing the button.

GREAT APPLICABILITY

This pressure cooker can be used on both gas and induction cooktops



Figure 5.2: Illustration of the gear closure design for securing the lid.

5.3. Cooking Under Pressure

1. Place the pressure cooker on a suitable heat source (gas or induction cooktop).
2. Set the heat to high. Steam will begin to escape from the pressure valve, and the pressure indicator will rise.
3. Once the desired pressure is reached (indicated by the pressure valve), reduce the heat to maintain a steady pressure without excessive steam release.
4. Cook for the recommended time according to your recipe.

5.4. Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the pressure indicator will drop. This method is suitable for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** For faster pressure release, carefully turn the pressure release valve to the 'OPEN' position. **WARNING:** A strong jet of steam will be released. Keep hands and face away from the steam vent. This method is suitable for delicate foods like vegetables.

5.5. Opening the Lid

- Ensure the pressure indicator has fully dropped and no steam is escaping from the valve.
- Press the lid opening button and rotate the lid counter-clockwise to unlock.
- Carefully lift the lid away from you to avoid any residual steam.

6. MAINTENANCE AND CLEANING

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

- **After Each Use:** Wash the pot body and lid with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Gasket Care:** Remove the rubber gasket from the lid and wash it separately. Inspect it for cracks, tears, or hardening. Replace if damaged. Ensure it is completely dry before re-installing.
- **Valve Cleaning:** Clean the pressure valve and safety valve regularly to ensure they are free from food particles or blockages. Use a small brush if necessary.

- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.
- **DO NOT** clean in a dishwasher. Hand wash only.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid edge	Gasket improperly seated or damaged; lid not closed correctly.	Reposition gasket, ensure lid is fully locked. Replace gasket if damaged.
Pressure not building up	Insufficient liquid; lid not sealed; valve blocked.	Add more liquid, check lid seal, clean valves.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Ensure all pressure is released (natural or quick release) and the pressure indicator has dropped. Never force open.
Food is undercooked	Insufficient cooking time; heat too low.	Increase cooking time or heat. Ensure pressure is maintained.

8. SPECIFICATIONS

- **Brand:** Dpofirs
- **Model Number:** Dpofirsv8q6txi9ma-13
- **Capacity:** 8 Liters
- **Material:** 304 Stainless Steel
- **Color:** Silver
- **Finish Type:** Polished
- **Special Features:** Induction Compatible Base, Locking Lid
- **Item Weight:** 4.08 Kilograms
- **Operation Mode:** Manual
- **Dishwasher Safe:** No
- **Closure Type:** Outer Lid



Large Pressure Cooker

8L

Suitable for 5-10 people

Figure 8.1: Dimensions of the Dpofirs 8L Pressure Cooker.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your purchase receipt as proof of purchase.

For further assistance, you may also visit the official Dpofirs store online: [Dpofirs Store](#)

10. OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were found for this model.