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Royalty Line RI56650

Royalty Line Induction Pressure Cooker (Model RI56650) User Manual

Introduction

This manual provides essential information for the safe and efficient use of your Royalty Line Induction Pressure Cooker, Model RI56650. Please read all instructions carefully before first use and retain this manual for future reference. This 4-liter stainless steel pressure cooker is designed for fast and energy-efficient cooking, preserving nutrients and flavors.

Important Safety Instructions

Always follow these safety precautions when using your pressure cooker to prevent injury or damage to the appliance.

- Read all instructions thoroughly before using the pressure cooker.
- Do not touch hot surfaces. Always use the cool-touch 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 appliance cooks under pressure. Improper use may result in scalding injury. Ensure the unit is properly closed and locked before operating. Refer to the "Closing the Lid" section.
- 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.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, potentially clogging the pressure release device. These foods should be cooked with caution or avoided in a pressure cooker.
- Always check the pressure release devices for clogging before each use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been completely released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any remaining pressure in the cooker can be dangerous. Refer to the "Releasing Pressure" section.
- Never use the pressure cooker without adding water, as this could severely damage the appliance.
- Ensure the rubber gasket is correctly seated inside the lid before each use to prevent steam leakage.

Product Components

Familiarize yourself with the various parts of your Royalty Line pressure cooker for safe and effective operation.



Image: Exploded view illustrating the main components of the pressure cooker, including the side handle, lid, pressure-limited valve, indicator rod, cooker body, turning handle, clamp, and push-proof valve (safety valve).

1. **Side Handle:** Ergonomically designed for safe handling and transport.
2. **Lid:** Features a safety vent and a rubber gasket for an airtight seal.
3. **Pressure-Limited Valve:** An easy-care valve with a safety mechanism to regulate internal pressure.
4. **Indicator Rod:** An extra-large rod that rises to indicate the working pressure state of the cooker.
5. **Cooker Body:** Constructed from durable 18/8 stainless steel.
6. **Turning Handle:** A robust bakelite handle for safe handling and for the one-hand mechanism of opening or closing the lid.
7. **Clamp:** Secures the lid firmly to the cooker body for safety during operation.
8. **Push-Proof Valve (Safety Valve):** An additional safety mechanism with a push-proof rod to indicate pressure.



Image: Close-up of the lid's turning handle, showing the 'OPEN' and 'CLOSE' indicators for secure lid operation, part of the one-hand mechanism.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any signs of damage.
2. **Initial Cleaning:** Before first use, wash the cooker body, lid, and all removable parts (gasket, valves) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Gasket Placement:** Ensure the rubber gasket is correctly seated inside the lid rim. It should fit snugly and evenly to create a proper seal.
4. **Compatibility:** This pressure cooker is compatible with induction, gas, electric, ceramic, and halogen cooktops. Ensure your cooktop is suitable for the cooker's base diameter.



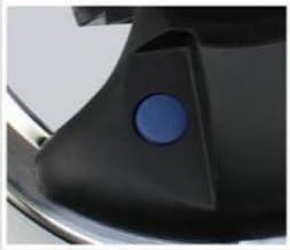






Image: Visual representation of the pressure cooker's compatibility with various heat sources including induction, halogen, gas, electric, and ceramic cooktops. It also indicates that the pot is dishwasher safe.

Operating Instructions

1. Filling the Pressure Cooker

Add your ingredients and liquid to the cooker body. Observe the minimum ('MIN 1/3') and maximum ('MAX 2/3') fill lines marked inside the pot. Do not fill above the 'MAX 2/3' line. When cooking foods that expand significantly (e.g., rice, beans), do not exceed the 'MAX 1/2' line.



Image: The pressure cooker pot with its lid removed, clearly showing the 'MAX 2/3' and 'MIN 1/3' fill lines on the interior wall.

2. Closing the Lid

Place the lid onto the cooker body, aligning the lid's turning handle with the pot's side handle. Rotate the turning handle on the lid until it locks securely into place. The pressure cooker is properly closed when the safety locking system engages, preventing the lid from opening under pressure. This one-hand mechanism ensures ease of use and safety.



Ouverture / fermeture facile

Tourner la poignée sur le dessus de l'autocuiseur est tellement pratique, il devient plus facile de libérer et verrouiller le couvercle de la casserole à pression.

Lorsque autocuiseur est verrouillé, la soupape de sécurité rouge sur la poignée sera visible. De cette façon, l'autocuiseur est assuré de garder toute la vapeur et la pression à l'intérieur correctement.



Support de cuisson

La casserole à pression, possède un indicateur de niveau de cuisson.

Lorsque 1er anneau blanc est visible, la cocotte est dans des conditions parfaites de température.

Lorsque 2ème anneau rouge est visible, la chaleur sous l'autocuiseur est trop élevée, c'est un avertissement pour réduire la chaleur pour une cuisson appropriée.



Le détail qui tue.

Une mesurette se situe à l'intérieure de la cuve et vous permettra d'ajouter la quantité d'eau nécessaire.

Image: A sequence of images demonstrating the one-hand mechanism for opening and closing the pressure cooker lid. A close-up shows the red pressure indicator visible when the cooker is pressurized, indicating the safety valve is engaged.

3. Cooking Under Pressure

Place the closed pressure cooker on your heat source. Set the heat to high. As pressure builds inside, the indicator rod

will rise. Once the desired cooking pressure is reached (indicated by the rod's position or a visible ring, typically white for optimal pressure), reduce the heat to maintain a steady pressure without excessive steam release. If a red ring becomes visible, it indicates excessive pressure, and the heat should be reduced immediately.

4. Releasing Pressure

Once cooking is complete, there are generally two methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop on its own as the internal pressure dissipates. This method is suitable for foods that benefit from additional cooking time or are prone to foaming.
- **Quick Release:** For faster pressure release, carefully turn the steam release valve to the 'release' position. **Caution:** A strong jet of steam will be released. Keep hands and face away from the steam vent. Only attempt to open the lid once the pressure indicator has fully dropped and no steam is escaping.



Image: A detailed view of the pressure cooker lid, highlighting the steam release valve mechanism for controlled pressure release.

5. Using the Steam Basket

5. Using the Steam Basket

The Royalty Line pressure cooker includes a steam basket and a support trivet. Place the trivet at the bottom of the cooker, add a small amount of water (ensuring it stays below the trivet), then place the steam basket with your food on top of the trivet. Close the lid and cook as usual. This method is ideal for steaming vegetables or delicate items, preserving their nutrients and texture.

Maintenance and Cleaning

1. **Cool Down:** Always allow the pressure cooker to cool completely and depressurize before attempting to clean it.
2. **Disassembly:** Remove the rubber gasket and any removable valves from the lid for thorough cleaning.
3. **Washing:** Wash the cooker body and lid with warm, soapy water. Use a non-abrasive sponge or cloth to avoid scratching the stainless steel surface. For stubborn food residues, soak the pot in warm water before cleaning.
4. **Gasket and Valves:** Clean the rubber gasket and valves thoroughly to remove any food particles. Ensure the steam vent and all valve openings are clear and free from obstructions.
5. **Rinsing and Drying:** Rinse all parts thoroughly with clean water and dry them completely to prevent water spots, mineral buildup, and corrosion.
6. **Storage:** Store the pressure cooker with the lid inverted or slightly ajar on the pot to allow air circulation and prevent the buildup of odors.
7. **Dishwasher Safety:** The stainless steel pot is dishwasher safe. However, the lid, with its complex mechanisms, gasket, and valves, should be hand-washed to ensure the longevity and proper functioning of these critical components.

Troubleshooting

Problem: Pressure is not building.
Possible Causes & Solutions:

- **Lid not properly closed:** Ensure the lid is securely locked into place.
- **Insufficient liquid:** Add the minimum required amount of liquid as indicated by the 'MIN 1/3' line.
- **Gasket improperly seated or damaged:** Check the gasket's position and ensure it is clean and free of debris; replace if damaged or worn.
- **Steam release valve open or clogged:** Ensure the valve is in the 'closed' position and clear of any food obstructions.

Problem: Steam is leaking from the lid.
Possible Causes & Solutions:

- **Gasket improperly seated or damaged:** Re-seat the gasket correctly or replace if it shows signs of wear or damage.
- **Food particles on rim:** Clean the rim of the pot and the lid thoroughly to ensure a smooth sealing surface.
- **Lid not properly closed:** Ensure the lid is securely locked into place using the one-hand mechanism.

Problem: Lid is difficult to open after cooking.
Possible Causes & Solutions:

- **Pressure still inside:** This is a safety feature. Ensure all internal pressure has been completely released. Do not force the lid. If the indicator rod is still up, allow more time for natural release or use the quick release method until the indicator drops fully.

Specifications

Brand: Royalty Line

Model: Rl56650

Capacity: 4 Liters

Material: 18/8 Stainless Steel

Color: Inox (Stainless Steel)

Product Dimensions: Approximately 37.5 cm (Depth) x 25.8 cm (Width) x 19.9 cm (Height)

Heat Source Compatibility: Induction, Gas, Electric, Ceramic, Halogen

Control Method: Push button (for valve operation)

Operating Mode: Automatic (pressure regulation)

UPC: 766236044033

Details



Comparaison du temps de cuisson

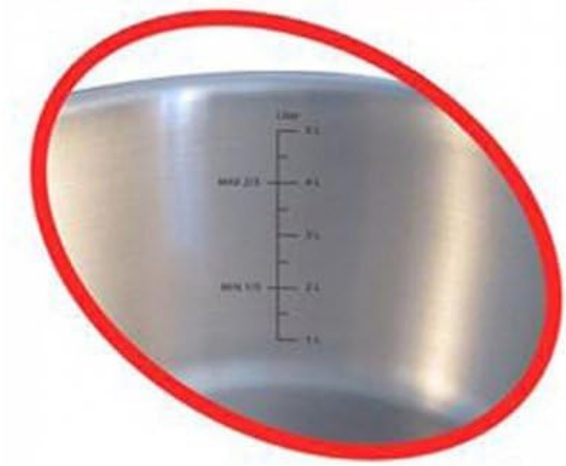
70% de temps de cuisson en moins comparé à une casserole normale.



Comparaison de la consommation d'énergie :

50% d'énergie économisée grâce à la casserole à pression.





Cuve en inox 18/8

Cuve durable et résistante en acier inoxydable poli.

Economisez jusqu'à 70% du temps de cuisson et jusqu'à 50% d'énergie par rapport à la cuisson habituelle. Cuisez les aliments sans sacrifier les vitamines ou les arômes naturels.

Poignée ergonomique

Les poignées sont conçues pour s'adapter à votre paume de main et elles améliorent l'adhérence et ainsi qu' une prise en main confortable



Image: The interior of the pressure cooker pot, highlighting the 18/8 stainless steel construction and the internal fill level markings for safe operation.

Warranty and Support

For detailed warranty information regarding your Royalty Line Induction Pressure Cooker, please refer to the documentation provided at the time of purchase or contact your retailer directly. For product support, spare parts, or service inquiries, please contact Royalty Line customer service or your authorized dealer. Always retain your purchase

receipt as proof of purchase for any warranty claims.

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