



Manuals.plus /

› SVKLHY /

› SVKLHY 3-In-1 Stainless Steel Pressure Cooker 6.3 QT User Manual

SVKLHY SV011-6QT-US-N2

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Model: SV011-6QT-US-N2

PRODUCT OVERVIEW

The SVKLHY 3-In-1 Stainless Steel Pressure Cooker is designed for efficient and versatile cooking, allowing you to save up to 70% of cooking time. Constructed from high-quality 304 stainless steel, it offers durability and safety. This appliance functions as a pressure cooker, a classic pot, and a steamer, making it a multi-functional addition to any kitchen.



Image: The SVKLHY 3-In-1 Stainless Steel Pressure Cooker (6.3 Quarts) shown with its pressure lid, glass lid, and steamer rack. The main pot is made of polished stainless steel.

SAFETY INFORMATION

Always read and understand all instructions before using the pressure cooker. Failure to follow safety guidelines can result in serious injury or property damage. This pressure cooker features multiple safety mechanisms, including an easy-lock lid, safety valve, lid window, and pressure release valve, designed for risk-free operation.

- Ensure the lid is properly locked before applying heat.
- Never force the lid open while the cooker is pressurized.
- Always allow pressure to release fully before attempting to open the lid.
- Keep hands and face clear of the steam release valve during operation and pressure release.
- Do not overfill the pressure cooker. Refer to the maximum fill line inside the pot.

SAY GOODBYE TO CUMBERSOME OPERATIONS

INNOVATIVE ONE-HAND LOCK/OPEN

Clamps Onto the Pot from Any Position



COMPLEX LOCKING/OPENING

Carefully Align with a Specific Position to Unlock



Image: Close-up view of the underside of the pressure cooker lid, highlighting the enhanced safety valve system with multiple safeguards to maintain pressure within a safe range.

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 pot, pressure lid, glass lid, and steamer rack with warm, soapy water. Rinse thoroughly and dry completely.
3. **Lid Assembly:** Ensure the sealing ring is correctly seated inside the pressure lid.
4. **Placement:** Place the pressure cooker on a stable, level cooking surface. This appliance is compatible with induction, gas, electric, and ceramic cooktops.

Triple Composite Pot Base

Compatible with Various Cooker



INDUCTION



GAS



ELECTRIC



CERAMIC



Image: The base of the pressure cooker, illustrating its triple composite pot base design, which ensures uniform heating and compatibility with induction, gas, electric, and ceramic cooktops.

OPERATING INSTRUCTIONS

- Add Ingredients:** Place your desired ingredients and liquid into the pressure cooker pot. Do not exceed the maximum fill line.
- Secure the Pressure Lid:** Place the pressure lid onto the pot. The innovative one-hand locking mechanism allows

you to easily lock and open the lid with a turn of a knob from any position. The lid clamps securely onto the pot.

3. **Select Pressure Setting:** Adjust the pressure setting using the knob on the lid. The cooker offers three pressure settings:
 - **I (60 Kpa):** For tender and easy-to-cook foods.
 - **II (100 Kpa):** For difficult-to-digest foods, requiring higher pressure.
 - **0 Kpa:** Manual venting after cooking.
4. **Apply Heat:** Place the pressure cooker on your chosen heat source. Begin with high heat until the pressure indicator rises and steam begins to escape from the valve.
5. **Reduce Heat:** Once pressure is reached, reduce the heat to maintain a steady, gentle steam release. Refer to your recipe for specific cooking times.
6. **Pressure Release:**
 - **Natural Release:** Remove the cooker from the heat source and allow the pressure to dissipate naturally. The pressure indicator will drop when it's safe to open.
 - **Manual Release:** Carefully turn the pressure setting knob to the '0 Kpa' position to release steam. Keep hands and face away from the steam vent.
7. **Open Lid:** Once the pressure indicator has dropped completely, twist the knob to unlock and open the lid. Always open the lid away from your face to avoid residual steam.

Three-Stage Pressure Regulation

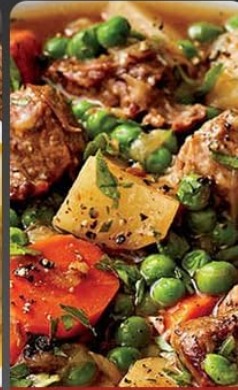
Flexibility for Cooking Ingredients and Time

II-100Kpa

Difficult-to-Digest Food



Chicken



Pot Roast



Seafood

I-60Kpa

Tender and Easy-to-Cook Foods



Soup



Sauce

I-0Kpa

Manual Venting after Cook



Release

Image: A detailed view of the pressure cooker lid, showing the three-stage pressure regulation system (II-100Kpa, I-60Kpa, I-0Kpa for manual venting) and examples of food types suitable for each setting.

Multi-Functional Usage



3 In 1 Pressure Cooker



Steamer



Shrimp



Broccoli



Sauce Pot



Sauces



Soup



High Pressure Cooker



Meat



Rice

Image: Demonstrates the innovative one-hand twist open/close mechanism of the pressure cooker, highlighting the pressure relief valve, lid vent valve, and pressure limiting vent valve for enhanced safety and ease of use.

MAINTENANCE AND CLEANING

- **Pot Cleaning:** The stainless steel pot is dishwasher safe for convenient cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid Cleaning:** Hand wash the pressure lid with warm, soapy water. Pay special attention to cleaning the sealing ring

and pressure valves to ensure no food particles are lodged.

- **Steamer Rack & Glass Lid:** Both the steamer rack and glass lid are dishwasher safe.
- **Storage:** Ensure all parts are completely dry before storing. Store the pressure cooker in a cool, dry place.



Image: The stainless steel pot with water splashing, illustrating its smooth surface and ease of cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or steam leaking from lid.	Lid not properly sealed; sealing ring is dirty, damaged, or improperly installed; food particles obstructing valve.	Ensure lid is securely locked. Check sealing ring for cleanliness and proper placement. Clean any food debris from the lid and valves.
Pressure indicator not rising.	Insufficient liquid; heat too low; lid not sealed.	Add more liquid as per recipe. Increase heat. Ensure lid is properly locked and sealed.
Difficulty opening lid after pressure release.	Residual pressure inside.	Ensure pressure indicator has fully dropped. If not, allow more time for natural release or use manual release. Do not force the lid.

SPECIFICATIONS

Brand: SVKLHY

Model: SV011-6QT-US-N2

Capacity: 6.3 Quarts

Material: Stainless steel (304 SS)

Color: Silver

Finish Type: Mirror Satin

Product Dimensions: 9.45"D x 9.45"W x 6.6"H

Special Features: Dishwasher Safe (pot), Extra Glass Lid & Steamer Basket, Gas Stovetop Compatible, Induction Compatible Base, Locking Lid, 3 PSI Settings

Control Method: Touch

Controller Type: Hand Control

Operation Mode: Manual

Item Weight: 9.43 pounds

Manufacture Year: 2024

WARRANTY AND SUPPORT

SVKLHY is committed to providing high-quality products and excellent customer service.

- **Quality Guarantee:** Enjoy a 365-Day Quality Guarantee on your pressure cooker.
- **Technical Help:** Lifetime Technical Help is available for any product-related inquiries.
- **Returns:** Benefit from 30-Day Free Returns.
- **Customer Support:** 24/7 Fast Support is provided to assist you with any questions or concerns.

For further assistance, please visit the SVKLHY Store on Amazon or contact our customer service team.

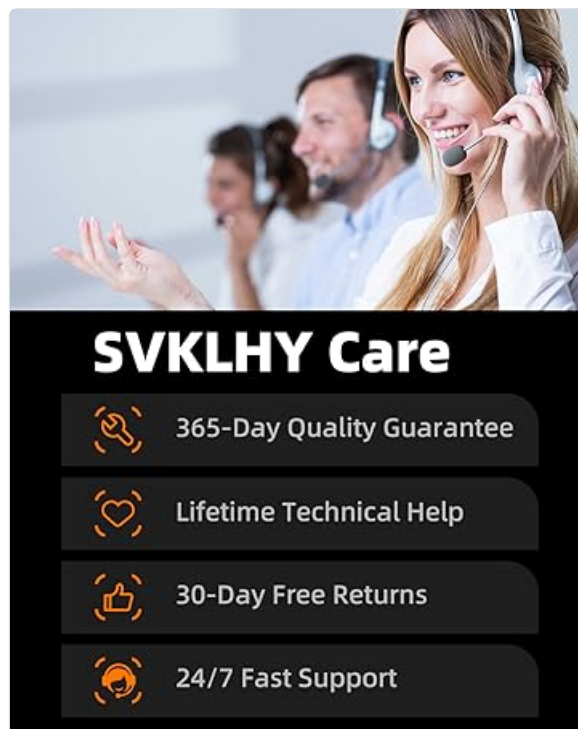


Image: SVKLHY Customer Care details, including 365-Day Quality Guarantee, Lifetime Technical Help, 30-Day Free Returns, and 24/7 Fast Support.