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› ZILODE 18/8 Stainless Steel Pressure Cooker 7 QT User Manual

ZILODE PRC01

ZILODE 18/8 Stainless Steel Pressure Cooker

Model: PRC01 - 7 Quarts

INTRODUCTION

Thank you for choosing the ZILODE 18/8 Stainless Steel Pressure Cooker. This appliance is designed to significantly reduce cooking time while preserving nutrients and flavors in your food. Its innovative features, including a one-hand operation rotating lock/unlocking lid system and robust safety mechanisms, make pressure cooking convenient and safe. Please read this manual thoroughly before first use to ensure proper operation and to maximize the lifespan of your pressure cooker.



Image: Top view of the ZILODE 7-Quart Stainless Steel Pressure Cooker, highlighting its lid design and steam release valve.

IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions carefully.
- 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.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Securing the Lid" section.
- Never force open the pressure cooker. Make sure pressure has completely dropped before opening.

See "Releasing Pressure" 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.
- Do not use this pressure cooker for deep frying with oil.
- Always check the pressure release device for clogging before use.
- Ensure the sealing ring is properly seated and free from damage before each use.



Image: The ZILODE pressure cooker positioned in front of a large golden shield, symbolizing its robust safety features.



Image: An illustration highlighting the three key safety components: the safety locking valve, gravity valve, and safety release port, ensuring comprehensive overpressure protection.

PRODUCT COMPONENTS

Your ZILODE Pressure Cooker includes the following parts:

- **Pressure Cooker Body:** Made from 18/8 food-grade stainless steel.
- **Lid Assembly:** Features a rotating lock/unlocking system, main pressure valve, and safety valves.
- **Sealing Ring (Gasket):** Essential for creating a pressure-tight seal. Two are included.
- **Steam Rack:** For steaming foods above the liquid.



Image: The essential accessories provided with the pressure cooker, including two sealing rings for long-term use and a versatile steaming tray.

BEFORE FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.

2. **Wash:** Wash the pressure cooker body, lid, sealing ring, and steam rack with warm, soapy water. Rinse thoroughly and dry.
3. **Inspect:** Ensure all parts are clean and free from any manufacturing residue or damage. Check that the sealing ring is properly seated in the lid.

OPERATING INSTRUCTIONS

1. Filling the Cooker

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

2. Securing the Lid

- Place the lid onto the cooker body, aligning the lid's locking mechanism with the cooker's handles.
- Rotate the lid handle clockwise until it locks securely into place. The one-hand operation system allows for smooth engagement. Ensure the lid is fully sealed and cannot be lifted off.

TWIST TO OPEN & CLOSE WITH EASE!

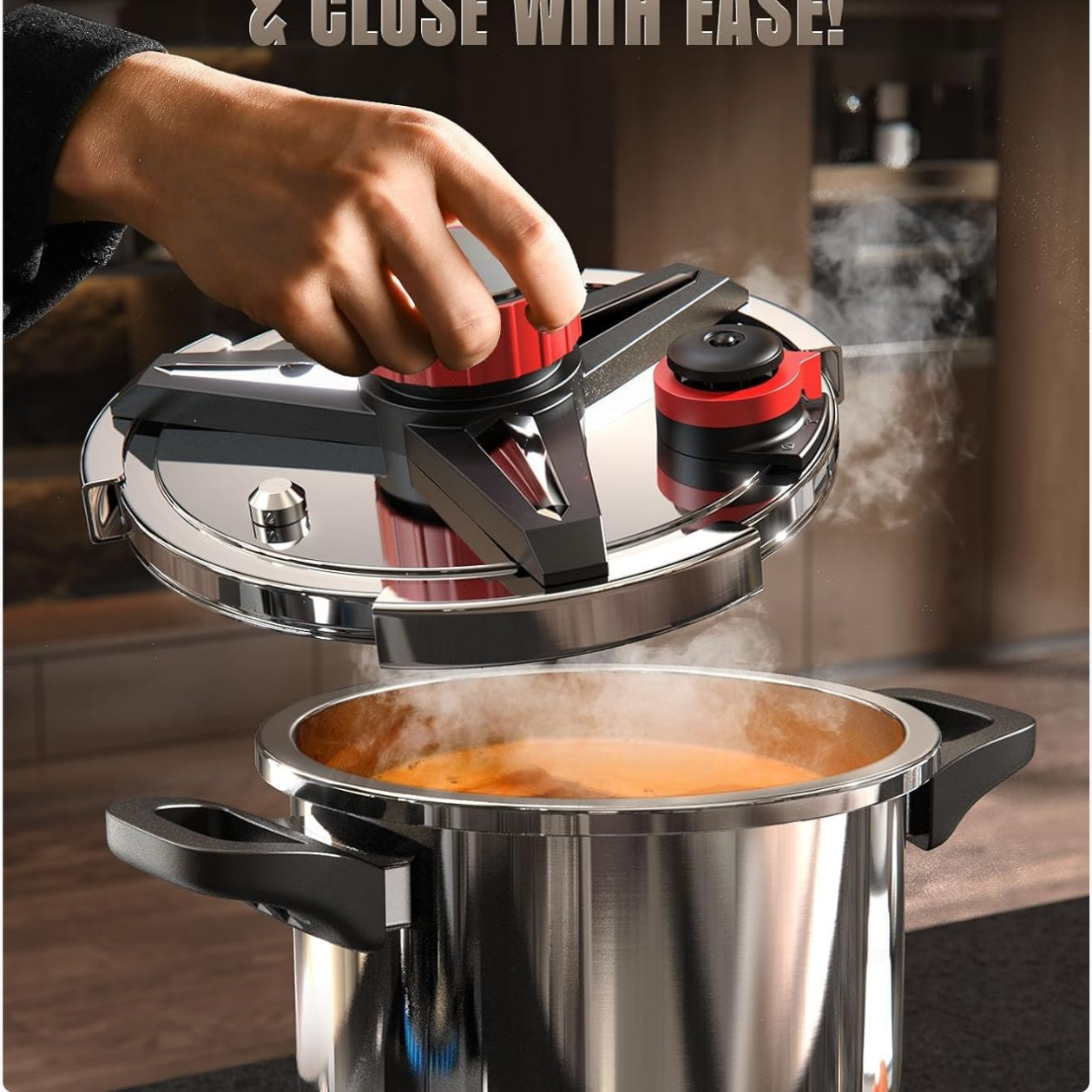


Image: A hand demonstrating the easy twist-to-open and close mechanism of the pressure cooker lid.

EASY TWIST TO OPEN/CLOSE

Free your hand, making cooking simpler and more enjoyable!

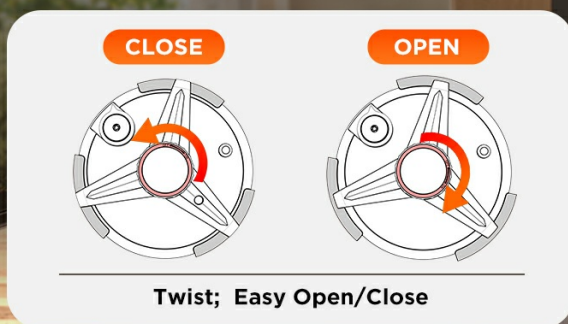


Image: A clear diagram showing the rotational movement for both closing and opening the pressure cooker lid, emphasizing its user-friendly design.

3. Cooking with Pressure

- Place the pressure cooker on a suitable heat source (gas, electric, induction).
- Heat on high until the pressure indicator rises and steam begins to escape steadily from the main valve. This indicates that full pressure (up to 15 PSI) has been reached.
- Reduce heat to the lowest setting that maintains pressure. Refer to your recipe for specific cooking times.

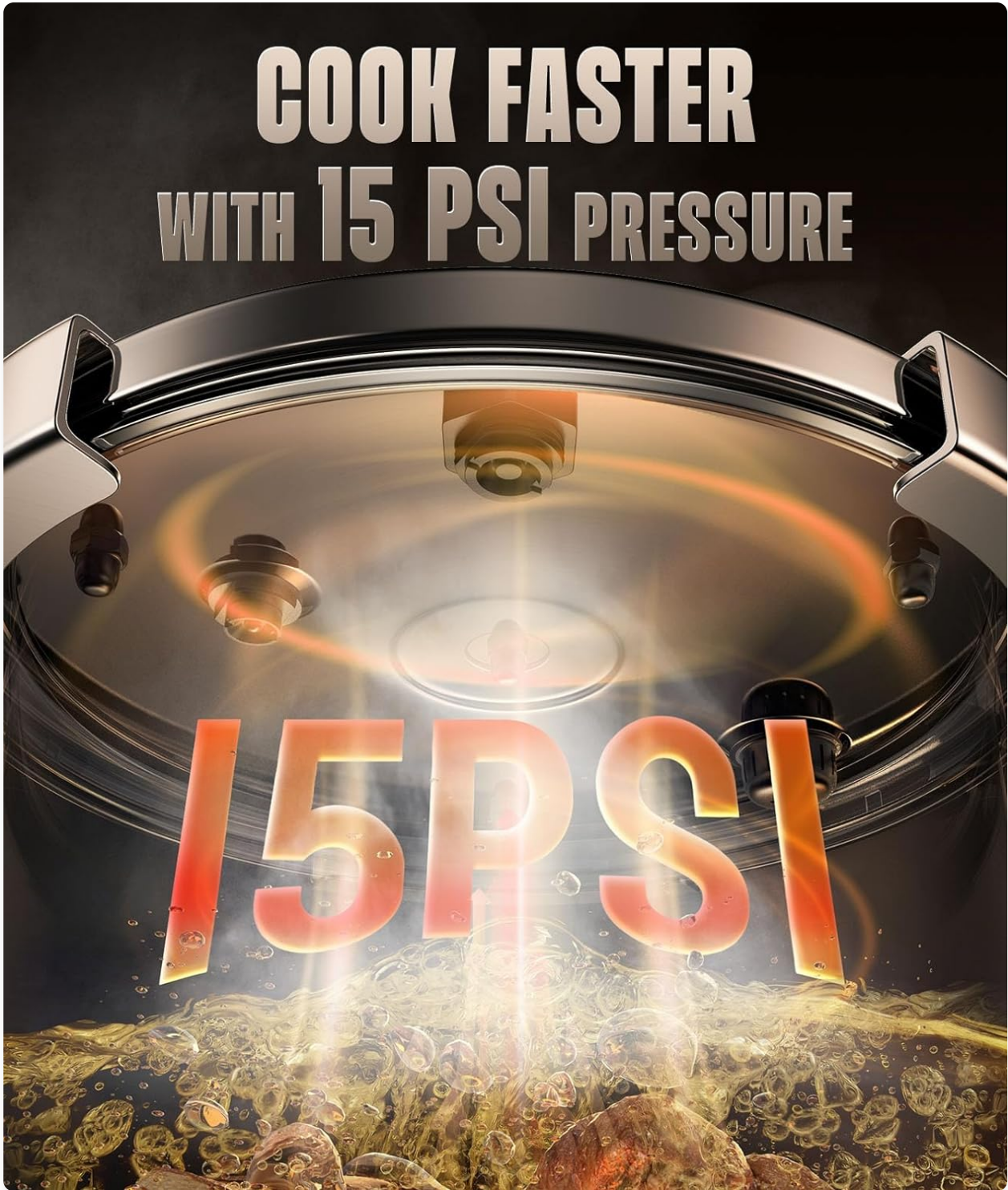


Image: An internal view of the pressure cooker, illustrating the intense pressure of 15 PSI being generated for rapid cooking.



Image: A detailed graphic explaining how the pressure cooker supports 15 PSI, highlighting the triple-arm design for safety, the high-quality sealing ring, and the triple-layered stainless steel construction.

4. Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure indicator will drop on its own. This method is ideal for foods that benefit from continued cooking, like stews and roasts.
- **Quick Release:** Carefully turn the pressure release valve to the vent position. Steam will rapidly escape. Once the pressure indicator drops completely, all pressure has been released. Use caution as hot steam will be released. This method is suitable for delicate foods like vegetables.

5. Opening the Cooker

- Only open the cooker when the pressure indicator has fully dropped and no steam is escaping from the valve.
- Rotate the lid handle counter-clockwise to unlock and remove the lid. Always open the lid away from your face to avoid residual steam.

CARE AND MAINTENANCE

- **Cleaning:** The pressure cooker body and lid are dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly.
- **Sealing Ring:** Remove the sealing ring from the lid after each use for cleaning. Wash it separately and allow it to dry completely before reinserting. Replace the sealing ring if it becomes cracked, stiff, or loses its elasticity (a lifetime supply of free sealing rings is offered by ZILODE).
- **Valves:** Regularly check the pressure release valve and safety valves for any food particles or blockages. Clean them as needed to ensure proper function.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

18/8 FOOD GRADE STAINLESS STEEL

SAFE

STRONG

ELEGANT

Image: A detailed view of the pressure cooker's body, highlighting its construction from 18/8 food-grade stainless steel, known for its safety, strength, and elegant finish.

18/8 FOOD GRADE STAINLESS STEEL

Durability, elegance, and safety for your everyday cooking.

SAFE

STRONG

ELEGANT



Image: A graphic emphasizing the benefits of 18/8 food-grade stainless steel, including durability, elegance, and safety for everyday cooking.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid edge	Lid not properly closed; Sealing ring dirty, damaged, or improperly seated; Food debris on rim.	Ensure lid is fully locked; Clean or replace sealing ring; Clean cooker rim.
Pressure indicator does not rise	Insufficient liquid; Heat too low; Lid not sealed; Valve blocked.	Add more liquid; Increase heat; Re-seal lid; Check and clean valves.
Cannot open lid after cooking	Pressure still inside.	Ensure pressure indicator has fully dropped. If not, allow more time for natural release or use quick release method. Never force open.
Food is undercooked	Insufficient cooking time; Heat too low during pressure cooking.	Increase cooking time; Ensure consistent heat to maintain pressure.

SPECIFICATIONS

- **Brand:** ZILODE
- **Model Number:** PRC01
- **Capacity:** 7 Quarts
- **Material:** 18/8 Stainless Steel
- **Color:** Silver

- **Product Dimensions:** 9.45"D x 14.37"W x 10.63"H
- **Item Weight:** 7.05 Pounds
- **Special Features:** Dishwasher Safe, One-hand operation
- **Closure Type:** Outer Lid
- **Manufacture Year:** 2024

WARRANTY AND SUPPORT

ZILODE is committed to providing high-quality products and excellent customer service. For any questions, concerns, or warranty claims regarding your pressure cooker, please contact ZILODE customer support through the retailer where you purchased the product or visit the official ZILODE website for contact information. Please retain your proof of purchase for warranty purposes.

As a commitment to customer satisfaction, ZILODE offers a lifetime supply of free sealing rings for your pressure cooker. Please contact customer support to request replacements when needed.

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