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> Prestige Multi-Cooker 1.5 Litre (Model PMC 4.0) Instruction Manual

Prestige PMC 4.0

Prestige Multi-Cooker 1.5 Litre (Model PMC 4.0) Instruction Manual

Your versatile kitchen companion for quick and easy meals.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Prestige Multi-Cooker. Retain this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the main multi-cooker unit, cord, or plug in water or any other liquid to prevent electrical shock.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Use the appliance only for its intended household purpose.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the multi-cooker on a stable, flat, heat-resistant surface, away from edges, to prevent accidental tipping.
- Avoid touching hot surfaces. Use handles or knobs. Always use oven mitts or pot holders when handling hot components.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Ensure the lid is properly secured during operation to prevent steam burns.
- Do not overfill the multi-cooker beyond the maximum fill line to avoid boiling over.
- Only use accessories recommended by the manufacturer.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

PRODUCT OVERVIEW

The Prestige Multi-Cooker 1.5 Litre (Model PMC 4.0) is designed for versatile cooking, offering convenience and efficiency for various dishes. It features a compact design with essential accessories.



Image: Prestige Multi-Cooker 1.5 Litre with its steamer and egg rack, showcasing its compact design and accessories.

Components:

- **Multi-Cooker Unit:** Main body with heating element and control knob.
- **Glass Lid:** Transparent lid with a stainless steel rim for monitoring cooking progress.
- **Steamer Basket:** For steaming vegetables, rice, and other foods.
- **Egg Rack:** Designed to boil up to 6 eggs simultaneously.
- **Power Base:** 360-degree swivel base for easy placement and portability.

Key Features:

- **Capacity:** 1.5 Litre, suitable for small to medium portions.
- **Power:** 600 Watts for efficient heating.

- **Precise Temperature Control:** Adjustable knob for setting desired cooking temperature.
- **Concealed Heating Element:** Ensures even heating and simplifies cleaning.
- **360-Degree Swivel Base:** Provides secure and easy operation, allowing the cooker to be placed in any direction.
- **Cool-Touch Handle:** Designed for safe and convenient handling during and after cooking.
- **Stainless Steel Inner Body:** Durable and easy to clean.
- **Elegant Glass Lid:** Allows visual monitoring of food without lifting, preserving heat and steam.

DOUBLE LAYERED PROTECTION

PRECISE TEMPERATURE CONTROL
(Automatic cut-off on low temperature only)



Concealed Element
Stainless Steel
Inner Body



Elegant
Cool-Touch
Outer Body



Image: Diagram illustrating the double-layered protection, precise temperature control settings (low for boiling/steaming, high for cooking/frying), concealed element, stainless steel inner body, and cool-touch outer body of the multi-cooker.



Image: Close-up views of the multi-cooker highlighting its elegant glass lid with stainless steel rim, concealed heating element for easy cleaning, 360-degree swivel base, and cool-touch body for safe handling.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the inner pot, glass lid, steamer basket, and egg rack with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the multi-cooker unit on a dry, flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Connect the power base to a suitable electrical outlet (230V AC, 50 Hz). Place the multi-cooker unit onto the power base.

OPERATING INSTRUCTIONS

General Cooking:

1. Add desired ingredients and liquid (if required) to the inner pot. Do not exceed the maximum fill line.
2. Place the glass lid securely on the multi-cooker.
3. Plug the power cord into an electrical outlet.
4. Turn the temperature control knob to the desired setting (e.g., Low for boiling/steaming, High for cooking/frying). The indicator light will illuminate.
5. Once cooking is complete, turn the knob to "OFF" and unplug the appliance.
6. Carefully remove the lid, allowing steam to escape away from your face. Use the cool-touch handle to pour or serve.

Steaming Vegetables/Rice:

1. Pour approximately 2-3 cups of water into the inner pot.
2. Place the steamer basket into the inner pot.
3. Arrange vegetables or rice in the steamer basket.
4. Cover with the glass lid.
5. Turn the temperature control knob to the "Low" setting.
6. Steam until food is tender. Cooking times will vary based on the type and quantity of food.
7. Once steaming is complete, turn the knob to "OFF" and unplug. Carefully remove the lid and steamer basket.

Boiling Eggs:

1. Pour approximately 1-2 cups of water into the inner pot.
2. Place the egg rack into the inner pot.
3. Carefully place up to 6 eggs into the egg rack.
4. Cover with the glass lid.
5. Turn the temperature control knob to the "Low" setting.
6. Boil for approximately 6-7 minutes for soft-boiled, 8-10 minutes for medium-boiled, or 12-15 minutes for hard-boiled eggs. Adjust cooking time based on desired consistency.
7. Once boiling is complete, turn the knob to "OFF" and unplug. Carefully remove the lid and egg rack. Immediately transfer eggs to an ice bath to stop the cooking process.

PRESTIGE MULTI-COOKER CAN COOK A VARIETY OF DISHES



Steamed Vegetable



Boiled Eggs



Boiled Vegetable



Hot Water for Tea/ Coffee



Instant Noodles



Boiled Potatoes



Pasta



Soup



Steamed Rice



Dal



Curry



Porridge

Image: A visual representation of various dishes that can be prepared using the Prestige Multi-Cooker, including steamed vegetables, boiled eggs, instant noodles, boiled potatoes, pasta, soup, steamed rice, dal, curry, and porridge.

Your browser does not support the video tag.

Video: An official product video demonstrating the features and versatility of the Prestige Multi-Cooker, including its precise temperature control, glass lid, concealed element, and 360-degree swivel base.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your multi-cooker.

1. **Always Unplug:** Before cleaning, ensure the multi-cooker is unplugged from the power outlet and has completely cooled down.
2. **Clean Inner Pot and Accessories:** The inner pot, glass lid, steamer basket, and egg rack can be washed with warm, soapy water using a soft sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots.
3. **Clean Exterior:** Wipe the exterior of the main multi-cooker unit and the power base with a damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the finish.

4. **Do Not Immerse:** Never immerse the main multi-cooker unit or its power base in water or any other liquid.
5. **Storage:** Store the clean and dry multi-cooker and its accessories in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Multi-cooker does not turn on.	Not plugged in, power outlet not working, appliance not properly seated on base.	Ensure the power cord is securely plugged into a working outlet. Check if the multi-cooker unit is correctly placed on the 360-degree swivel base.
Food is not heating or cooking slowly.	Incorrect temperature setting, insufficient liquid, lid not properly closed.	Verify the temperature control knob is set to the appropriate level. Ensure enough liquid is added for boiling/steaming. Check that the glass lid is securely placed.
Water boiling over.	Overfilling the pot.	Do not fill the inner pot beyond the maximum fill line. Reduce the amount of liquid or ingredients.
Steam escaping from sides of the lid.	Lid not properly seated, lid damaged.	Ensure the glass lid is placed correctly and securely on the pot. Inspect the lid for any damage or deformities.

If the problem persists after attempting these solutions, please contact customer support.

SPECIFICATIONS

- **Model:** PMC 4.0 (42326)
- **Capacity:** 1.5 Litre
- **Power:** 600 Watts
- **Voltage:** 230V AC, 50 Hz
- **Material:** Stainless Steel (Inner Pot), Cool-Touch Body (Outer)
- **Dimensions (L x W x H):** 21 cm x 21 cm x 24 cm (approximate)
- **Included Components:** Multi-Cooker Unit, Glass Lid, Steamer, Egg Boiling Rack with Stand

WARRANTY AND CUSTOMER SUPPORT

Your Prestige Multi-Cooker (Model PMC 4.0) comes with a **1-Year Warranty** from the date of purchase, covering manufacturing defects under normal household use.

For warranty claims, technical assistance, or any product-related inquiries, please contact Prestige Customer Care:

Phone: [080-46824000](tel:080-46824000)

Email: Customercare@tkprestige.com

Please have your purchase receipt and product model number (PMC 4.0) ready when contacting customer support.

A MUST HAVE ACCESSORY FOR YOUR MODERN KITCHEN



Customer Care

☎ 080-46824000

✉ Customercare@ttkprestige.com



Image: The Prestige Multi-Cooker displayed with its steamer basket, boiled eggs, and a bowl of soup, alongside customer care contact details and a 1-year warranty badge.