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Pigeon By Stovekraft Electra Pro 3 Litre Electric Pressure Cooker Instruction Manual

INTRODUCTION

Thank you for choosing the Pigeon By Stovekraft Electra Pro 3 Litre Electric Pressure Cooker. This appliance is designed to simplify your cooking process with its versatile functions and digital controls. Please read this manual thoroughly before first use to ensure safe and efficient operation, and retain it for future reference.



Image: The Pigeon By Stovekraft Electra Pro 3 Litre Electric Pressure Cooker, showcasing its sleek black design and digital control panel.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance 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.
- Never force open the pressure cooker. Ensure the internal pressure is completely released before opening.
- 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.
- Always check the pressure release valve and float valve for clogging before use.

PRODUCT OVERVIEW

Components

- Main Unit with Digital Control Panel
- Inner Stainless Steel Cooking Pot
- Lid with Pressure Release Valve and Float Valve
- Measuring Cup
- Rice Paddle
- Power Cord

ELECTRA PRO
ELECTRIC COOKING SYSTEM

Pigeon

Digital Touch Controls



Automatically shuts off when cooking is complete,
preventing any overcooking

Image: The Pigeon Electra Pro Electric Pressure Cooker with its inner stainless steel pot, measuring cup, and rice paddle displayed alongside.

Control Panel and Digital Display

The Electra Pro features a user-friendly digital touch control panel with an LED display. The display shows cooking time, pressure level, and other relevant information. The panel includes dedicated buttons for 18 Indian preset menus, manual cooking, delay timer, and keep warm functions.

ELECTRA PRO

ELECTRIC COOKING SYSTEM



Stainless Steel Pot With Thick Bottom

Impact-bonded Durable and easy to clean

Image: Close-up of the Pigeon Electra Pro's digital control panel, highlighting the LED display, pressure/time adjustment buttons, and the 18 preset menu options for various Indian dishes.

SETUP

- Unpacking:** Carefully remove all packaging materials and accessories.
- Initial Cleaning:** Before first use, wash the inner stainless steel pot, lid, and accessories (measuring cup, rice paddle) 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.
- Placement:** Place the pressure cooker on a stable, level, heat-resistant surface, away from heat sources and flammable materials. Ensure adequate ventilation around the unit.
- Lid Assembly:** Ensure the sealing gasket is properly seated inside the lid. Check that the pressure release valve and float valve are clear and free from obstructions.
- Power Connection:** Connect the power cord to the cooker and then to a grounded electrical outlet.

OPERATING INSTRUCTIONS

Basic Operation

1. Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line (2/3 full for most foods, 1/2 full for expanding foods like rice).
2. Place the inner pot into the main unit.
3. Close the lid securely, ensuring it is locked into place. The float valve should be down.
4. Ensure the pressure release valve is set to the "Sealing" position.
5. Plug in the cooker. The digital display will illuminate.

Using Preset Menus (18 Indian Presets)

The Electra Pro offers 18 pre-programmed settings optimized for various Indian dishes. These include options like Khichdi, Biryani, Saute Bhuna, Veg Curry, Rajma Chole, Rice Pulao, Dal, Steamed Idly, Sambar, Yogurt, Baby Food, and more. To use a preset:

1. After basic setup, press the desired preset menu button on the control panel.
2. The display will show the default cooking time and pressure level for that program.
3. You may adjust the cooking time using the '+' and '-' buttons if desired. Some presets also allow for taste choice (Soft, Standard, Hard).
4. The cooker will automatically begin the preheating process, then build pressure, and start cooking.
5. Once cooking is complete, the cooker will beep and automatically switch to the "Keep Warm" function.

Manual Cooking

For recipes not covered by presets, or for custom cooking:

1. Press the "Manual" button.
2. Use the "Pressure" and "Time Adjust" buttons along with '+' and '-' to set your desired pressure level and cooking time.
3. The cooker will start the cooking cycle after a few seconds.

Delay Timer Function

The delay timer allows you to program the cooker to start cooking at a later time.

1. Select your desired cooking program (preset or manual).
2. Press the "Delay Time" button.
3. Use the '+' and '-' buttons to set the delay time (in hours).
4. The cooker will start counting down the delay time and then automatically begin the cooking process.

Keep Warm Function

After cooking is complete, the cooker automatically switches to "Keep Warm" mode to maintain food temperature. You can also manually select "Keep Warm" if needed.

Pressure Release

Once cooking is finished, pressure can be released in two ways:

- **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is fully released.
- **Quick Release:** Carefully turn the pressure release valve to the "Venting" position. **Caution:** Hot steam will be released rapidly. Keep hands and face away from the valve. Only use quick release for

foods that are not prone to foaming.

Do not attempt to open the lid until the float valve has dropped completely, indicating that all internal pressure has been released.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your electric pressure cooker.



Image: The durable stainless steel inner pot of the Pigeon Electra Pro, designed for easy cleaning and even heat distribution.

1. **Always unplug the cooker and allow it to cool completely before cleaning.**
2. **Inner Pot:** The stainless steel inner pot is dishwasher safe or can be washed by hand with warm soapy water. For stubborn food residue, soak the pot before cleaning.
3. **Lid:** Wash the lid with warm soapy water. Remove the sealing gasket and float valve for thorough cleaning, ensuring no food particles are trapped. Rinse all parts well and dry completely before reassembling.
4. **Pressure Release Valve:** Check for any food particles and clean as necessary. Ensure it moves freely.

- Main Unit:** Wipe the exterior of the main unit and control panel with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Storage:** Store the cooker in a dry place. You may place the lid upside down on the inner pot to prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not turning on	Not plugged in; power outlet issue; damaged cord.	Check power cord connection; try a different outlet; contact customer support if cord is damaged.
Pressure not building	Lid not closed properly; sealing gasket not seated; pressure release valve in "Venting" position; insufficient liquid.	Ensure lid is locked; check and reseat gasket; turn pressure release valve to "Sealing"; add more liquid.
Steam leaking from lid	Sealing gasket dirty or damaged; lid not closed properly.	Clean or replace sealing gasket; ensure lid is securely closed.
Food undercooked/overcooked	Incorrect cooking time/pressure setting; insufficient liquid.	Adjust cooking time/pressure; ensure adequate liquid for pressure cooking.
Error Code E4 displayed	Indicates a potential sensor malfunction or overheating.	Unplug the cooker, allow it to cool completely, then plug it back in. If the error persists, contact customer support.

For other error codes or persistent issues, please refer to the contact information in the "Warranty and Support" section.

SPECIFICATIONS

- Brand:** Pigeon
- Model:** Electra Pro (19004463)
- Capacity:** 3 Litres
- Material:** Plastic, Stainless Steel (Inner Pot)
- Color:** Black
- Product Dimensions:** 2.95D x 2.95W x 3.4H Meters (Note: This dimension seems unusually large for a 3L cooker, likely a unit conversion error in source data. Actual product dimensions would be in centimeters.)
- Special Features:** Airtight Lid, Automatic Cooking, Automatic Shut-Off, Automatic Steam Emission Device, Keep Warm Setting
- Wattage:** 750 Watts
- Item Weight:** 8820 Grams (8.82 kg)
- Operation Mode:** Automatic
- Voltage:** 240 Volts

- **Country of Origin:** India
- **Included Components:** Electric pressure cooker (main unit, inner pot, lid, measuring cup, rice paddle)



Image: A visual representation of the Pigeon Electra Pro's dimensions, indicating the 3 Litre model is approximately 28 cm wide and 30 cm high.

WARRANTY AND SUPPORT

Your Pigeon By Stovekraft Electra Pro Electric Pressure Cooker is covered by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your product or contact the manufacturer directly.

Customer Support

For any issues, concerns, or service requests, please contact Stovekraft Limited customer support:

- **Phone:** 080 26985800
- **WhatsApp:** +91 63649 14202
- **Email:** customercare@stovekraft.com

- **Manufacturer Address:** Stovekraft Limited, 81/1 Harohalli Industrial Area, Kanakapura Taluk, Bangalore, Karnataka 562112, India.

Please have your model number (19004463) and purchase details ready when contacting support.