



ROYAL PRESTIGE PRESSURE COOKERS



**Included with your
Pressure Cooker:**

- Steamer Basket
- Cookbook

**Optional accessories
sold separately:**

- 3 Piece Pressure Cooker
Accessory Set
Includes: Pasta Insert, Cover
and Steamer/Colander

TO PREVENT PERSONAL INJURY AND/OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND/OR WARNINGS IN THIS CARE AND USE INSTRUCTIONAL MANUAL.

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IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Do not place the pressure cooker in a heated oven.
5. Extreme caution must be used when moving a pressure cooker containing hot liquids.
6. Do not use pressure cooker for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See “Operating Instructions”.
8. 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. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See “Food Preparation Instructions”.
9. 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, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
10. Always check the pressure release devices for clogging before use.
11. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See “Operating Instructions.”
12. Do not use this pressure cooker for pressure frying with oil.
13. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

SAVE THESE INSTRUCTIONS

INSTRUCTIONS & SAFETY INFORMATION

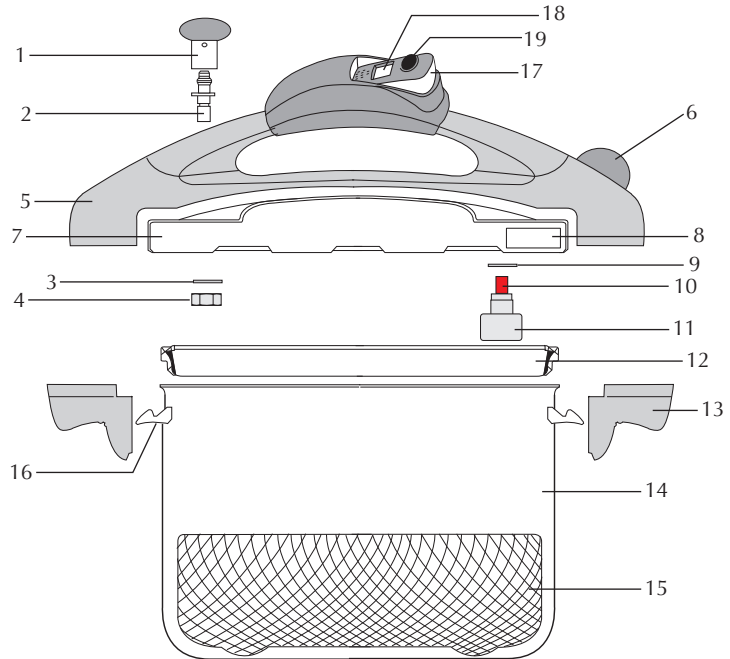
*** SAVE THESE INSTRUCTIONS**

INSTRUCTIONS	Read all of these instructions carefully before using the appliance.		
WARNING	<p>The manufacturer refuses all responsibility for any accident or situation resulting from any of these causes:</p> <ul style="list-style-type: none"> • Modification of this device in any way. • Use of spare parts that are not recognized by Royal Prestige. • Disregard of the conditions of use as described in the manual. • Disregard of any safety recommendations and important safeguards. • The timer is not guaranteed in case of fall, dropping, shocks, exposure to water or direct heat. 		
IMPORTANT CHECKS BEFORE USE	<p>Check that:</p> <ul style="list-style-type: none"> • There is liquid in the pressure cooker; the absence of liquid in the pressure cooker can cause overheating and seriously damage it. • The regulator outlet is not blocked. • The ball bearing in the safety valve is visible and clean. • The gasket is in the right position and is the right way round. 		
TEMPERATURES AND PRESSURES DURING USE	POSITION	TEMPERATURE	PRESSURE
	1	232° F	7.252 psi
	2	248° F	14.504 psi
ALWAYS ADHERE TO THE FOLLOW QUANTITIES WHEN FILLING YOUR PRESSURE COOKER	<ul style="list-style-type: none"> • At least 1 cup of liquid with every use. • Never more than two thirds of the volume of the pressure cooker. • Not more than one-third the volume for ingredients that tend to increase in size during cooking such as: rice, dehydrated vegetables, lettuce, spinach, lentils. *SEE DIRECTIONS FOR USE. • Over filling may cause a risk of clogging the vent pipe and developing excess pressure. 		
SAFETY PRECAUTIONS DURING COOKING	<ul style="list-style-type: none"> • Do not leave children near the pressure cooker when it is in use. • Make sure that you can always hear a hissing from the regulator as this indicates that there is liquid in the pressure cooker. Do not expect to see the regulator spin round; this is not what it is designed to do. • Do not use the pressure cooker for cooking food that is likely to block the safety valves such as: <ul style="list-style-type: none"> -Stewed apple -Blueberries -Rhubarb or red currants -Porridge oats or other cereals -Split peas -Noodles, macaroni, spaghetti -Pearl barley 		

<p>SAFETY PRECAUTIONS DURING COOKING (continued from page 4)</p>	<ul style="list-style-type: none"> • Certain meats, for example ox tongue, have a surface skin, which inflates under the effect of pressure. Do not prick the meat while the skin is inflated. You will be liable to be scalded by spurting liquid. • When cooking pasty foods, shake the pressure cooker slightly after decompression and before opening the lid. You will thus avoid spraying due to the presence of pressurized steam bubbles in the food. • Remove the timer from its housing once steam begins to escape continuously. Remove by applying slight pressure to the textured part of the timer below the display. This will cause the timer to rotate in its housing, allowing you to grasp and remove it. • Never leave the timer on the pressure cooker lid while cooking • Do not use your pressure cooker for frying. • Never put aluminum or plastic film in your pressure cooker. • Never put your pressure cooker in the oven. • Do not use your pressure cooker for any purpose other than to cook food. • This apparatus cooks under pressure, therefore and INCORRECT usage of it could result in serious burning. Always check that the apparatus is correctly closed before use (see the instructions for use). • When the normal operating pressure is reached, turn the heat down so all the liquid, which creates steam, does not evaporate.
<p>SAFETY PRECAUTIONS AFTER COOKING</p>	<ul style="list-style-type: none"> • Always cool down your pressure cooker by immersing it in a container of cold water before opening. • Do not open the pressure cooker until there is no more pressure inside (check that the pressure indicator has gone all the way down). • Never try to force open the pressure cooker when it is under pressure. SEE CHAPTERS ON DECOMPRESSION AND OPENING • If you have to move your pressure cooker during or just after cooking remember that the liquid inside is very hot. • Be careful not to touch the metallic sides or the escaping steam. • If necessary, use gloves. • To move the pressure cooker, always hold it by the handles.
<p>MAINTENANCE</p>	<ul style="list-style-type: none"> • Never put the lid and the gasket in the dishwasher. • Never put the timer in the dishwasher or run it under the water. • Before reusing your pressure cooker, clean the regulator as advised in the instructions.
<p>IMPORTANT REMINDERS</p>	<ul style="list-style-type: none"> • In case of any malfunction, do not attempt to adjust your pressure cooker. Always remove it from the heat and refer to the chapter entitled: PROBLEMS AND SOLUTIONS • Do not reuse your pressure cooker after any malfunction without first having it checked and tested by the Royal Prestige Service Department. The warranty is not valid unless Royal Prestige repairs the pressure cooker. • Do not modify your pressure cooker in any way. • Do not carry out any operations or use for any other purpose than those described in these instructions. • Replace the gasket regularly and use only Royal Prestige spare parts, which are identical to the original parts. • The pan and lid of this Royal Prestige Pressure Cooker are compatible only with each other, do not use with any other parts or cookware pieces. • For repair or service, contact: Hy Cite Corporation, Royal Prestige Service Center 2115 Pinehurst Drive, Middleton, WI 53562, 1-800-279-3373

GETTING TO KNOW YOUR PRESSURE COOKER

- 1 Regulator
- 2 Regulator Stem
- 3 Regulator Seal
- 4 Regulator Screw
- 5 Upper Handle
- 6 Opening and Closing Switch
- 7 Lid
- 8 Pressure Release Window
- 9 Seal Indicator
- 10 Indicator
- 11 Valve Indicator
- 12 Gasket
- 13 Side Handle
- 14 Base
- 15 Steamer Basket
- 16 Clips
- 17 Removable Timer
- 18 Liquid Crystal Screen
- 19 Silicon Timer Operation Button



Replacement Parts Available:

Cover – Includes part numbers: 5, 6, 7, and 8

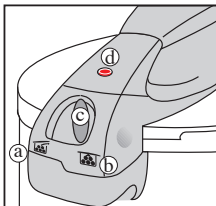
Valve – 1,2,4,5

Rubber Gasket – Fits in underside of lid

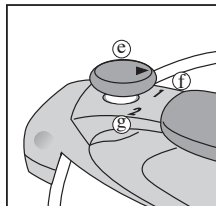
Base – 14

Side Handle – 13

Steamer Basket – 15



- a) Open
- b) Locked
- c) Opening and closing switch
- d) Indicator



- e) Regulator
- f) Position "1"
slow cooking
- g) Position "2"
quick cooking



"Open" Position



"Locked" Position

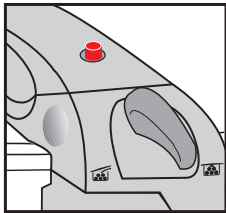
1. CLOSING SAFETY

The special locking mechanism allows pressure-cooking only if the switch is properly turned to the “pressure cooker locked” position.

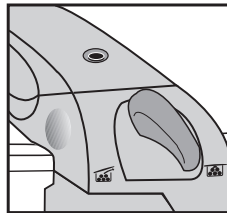
2. COOKING SAFETY

When cooking begins the indicator automatically rises so that it is impossible to open the cover until pressure is reduced.

Do not attempt to force the pressure cooker open when the indicator has risen.



Under pressure -
red indicator up



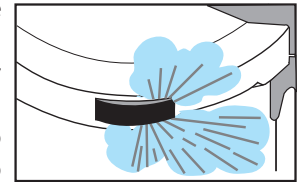
No pressure -
red indicator down

3. SAFETY VALVE

If the regulator is allowed to become blocked and pressure continues to rise, a safety valve will immediately release excess steam and reduce the temperature inside the cooker. In this event, immediately turn off the heat source and wait for the steam to stop. The pressure cooker has to be cooled down by placing it in a container of cold water until the indicator goes down. When the red indicator has gone down, you will be able to open your pressure cooker safely. Before reusing your pressure cooker, clean the regulator as advised in the maintenance section.

4. PRESSURE RELEASE WINDOW

If in the very unlikely event the safety valve fails to function, a pressure release window on the side of the cover will automatically activate two additional safety devices to safely vent the steam.



In this case do not reuse your pressure cooker until you have had it checked by the Royal Prestige Service Center.

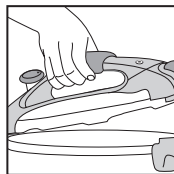
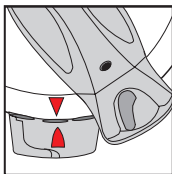
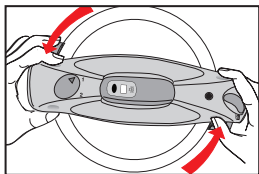
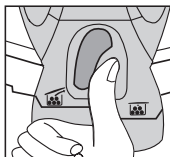
OPERATING & FOOD PREPARATION INSTRUCTIONS

Your pressure cooker is compatible with all types of cook tops in use today.

- If you use a gas cook top, the flame should not extend further than the base of the pressure cooker.
- If you use any other heat source, make sure that the diameter of the plate is smaller than or equal to the base of the pressure cooker.
- If you use an induction cook top, make sure that your pressure cooker is in the middle of the heat zone marked on the plate.
- **Never put your pressure cooker in an oven.**
- **Never use aluminum foil or plastic film in the pressure cooker. This may obstruct the regulator or the safety valve.**

1. OPENING BEFORE USING (cold)

Place the switch on "open"

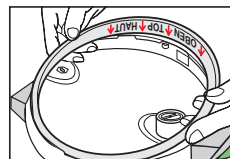


Turn the cover counter clockwise until the arrows on the cover and the handles line up, and then lift off the lid.

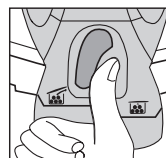
2. BEFORE USE

Before using your pressure cooker for the first time, be sure to wash it thoroughly. Add 1/4 cup of vinegar to hot soapy water, and with a sponge or dishcloth, wash each piece.

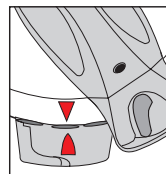
3. OPERATING THE LID



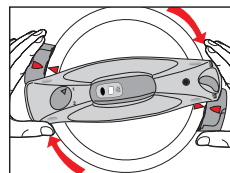
Make sure the gasket is right side up and correctly positioned in the cover by following the diagram below.



Turn the switch to the "Open" Position.

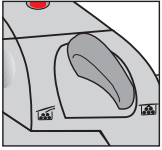


Place the lid on the pressure cooker so that the triangles marked on the lid are aligned with the handles on the pot.



Turn the cover clockwise all the way to the stop such that the handles line up.

OPERATING & FOOD PREPARATION INSTRUCTIONS



Secure the lid by turning the switch to the “locked” position and check that when in this position the lid cannot be turned.

4. FILLING THE PRESSURE COOKER

Never fill the pressure cooker more than two thirds full. For certain foods, lettuce, spinach, lentils, etc., which expand or cause the water to froth when cooking, do not fill pressure cooker more than one third full.

5. STEAMING

- Pour at least a cup of water into your pressure cooker.
- The food in the steamer must not be standing in water.
- The regulator should be in position 2.
- While you are cooking you should make sure that the regulator gives off a continual hissing sound, which means that there is sufficient liquid.

6. COOKING

- Position the regulator so that arrow is pointing towards speeds 1 or 2 and then press it down.
- If you use salt, dissolve first using a spoon.
- Select the position you wish to cook at by switching to Position 1 (slow cooking) or Position 2 (quick cooking).

- Place the pressure cooker on the heat source (which should be turned up as high as possible unless the recipe specifically states otherwise). **Never put your pressure cooker in an oven.**
- As a result of the pressure the indicator will rise and cause the switch to lock.
- When the steam escapes from the regulator, accompanied by a mild hissing noise, start your timer. You can turn down the heat, making sure you can always hear a hissing noise. Cooking time will be just as quick and you will save on energy.
- **If you notice anything irregular in the functioning of your pressure cooker, remove it from the heat source, cool it down by immersing it in a container of cold water, and consult the chapter entitled “PROBLEMS AND SOLUTIONS”**

7. SETTING THE TIMER

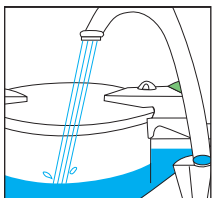
- Remove the timer by applying slight pressure to the textured part of the timer below the display. This will cause the timer to rotate in its housing allowing you to grasp and remove it. Never leave the timer on the lid while cooking.
- Press the timer button briefly to advance the time minute by minute. Press the timer button and hold to advance the time faster.
- To cancel or stop the timer, press the timer button for 3 seconds to reset it to zero. The timer will stop automatically after a few seconds of inactivity.

OPERATING & FOOD PREPARATION INSTRUCTIONS

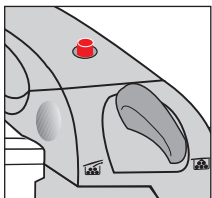
8. DECOMPRESSION

As soon as you have finished cooking:

- Turn off the heat source.
- If the pressure cooker is in position 2, switch it to position 1.

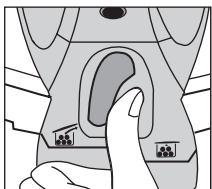


- Cool off your pressure cooker for at least 1 minute by immersing it in a container of cold water before removing the regulator.



- Wait until the pressure indicator has gone down.

If the indicator doesn't go down, don't force the pressure cooker open, but rather continue to cool it off by immersing it again.



- Position the switch on "open", turn the handle and remove the lid.

- To move the pressure cooker, use only the handles. Do not tip the pressure cooker; it contains very hot liquid.

1. CLEANING AFTER USE

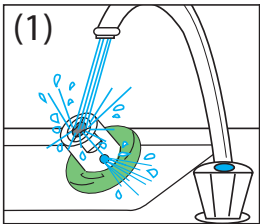
It is best not to leave food in the pressure cooker after cooking. The acidity of certain foods may damage and discolor the stainless steel.

Wash the pressure cooker in hot soapy water after every use with a soft cloth or sponge. The pressure cooker should never be cleaned with an abrasive or chlorinated product such as bleach. If there are calcium deposits on the pressure cooker, boil water with vinegar and rinse carefully.

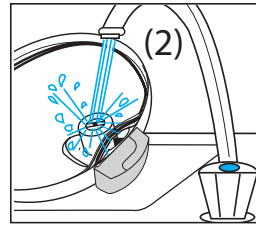
Never put the lid or the gasket in the dishwasher.

Never put the timer in the dishwasher or run under water.

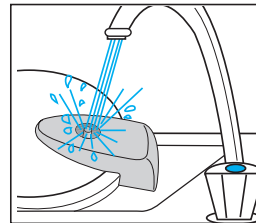
Remove the gasket from the cover and carefully clean both in hot, soapy water after every use. Annual replacement of the seal is recommended.



Remove the regulator from its socket and clean regulator (1)



and regulator socket (2) after every use.



Clean the valve indicator after every use.

If residual matter is obstructing the filter of the valve or the regulator, remove them with the help of a needle.

Wash the timer with a soft dry cloth. Do not use a solvent, do not pass under water or in the dishwasher.

2. STORING

When storing your pressure cooker, remove the gasket and place it in the bottom of the cooker, turn the lid upside down and place on the pressure cooker. **Do not leave the gasket on the lid.**

PROBLEMS AND SOLUTIONS

PROBLEMS	SOLUTIONS
I cannot open my pressure cooker.	<p>After Cooking</p> <ul style="list-style-type: none">• If the pressure cooker is pressurized (hot, the indicator is up) decompress following these steps:<ul style="list-style-type: none">-Take the pressure cooker off the heat.-Immerse it in a container of cold water for at least 1 minute.-Once the indicator has gone down take off the regulator.-Put the switch on “open” position and open the pressure cooker. <p>Before Cooking</p> <ul style="list-style-type: none">• If the indicator is down, put the switch on “ open” then turn the cover counter clockwise.
I cannot close my pressure cooker.	<ul style="list-style-type: none">• Check that the switch is on “open” position, is correctly placed on the base, and that the arrows on the lid and handles are properly aligned.• Press lightly on the lid and turn clockwise until the handles are on top of each other. Then put the switch into “locked” position.
My pressure cooker will not pressurize.	<ul style="list-style-type: none">• The switch is not in “locked” position.• The heat source is not strong enough.• There is not enough liquid in the pressure cooker (there must be at least 1 cup).• Make sure that the regulator is properly in place.• Make sure that the gasket is properly in place.• If the gasket is worn out, replace it.
Steam is escaping from my pressure cooker.	<ul style="list-style-type: none">• Check that the switch is in “locked” position.• Check that the gasket is properly in place in the cover. Verify that you properly cleaned the gasket (pg13).• Verify that the rim of the base is clean.

PROBLEMS	SOLUTIONS
The safety valve is set off. What should I do?	<p>In the order listed:</p> <ul style="list-style-type: none"> • Turn off the heat source immediately. • Cool down your pressure cooker by immersing it in a container of cold water for at least 1 minute. • Take off the regulator (the indicator should go down). • If the indicator does not go down, do not attempt to open the pressure cooker. Immerse it again in a container of cold water until the indicator goes down. • Once the regulator has gone down, open your pressure cooker and examine the regulator; <ul style="list-style-type: none"> -If it is dirty, clean it and where it fits on to the pressure cooker. You can then start using your pressure cooker again. If the problem persists, contact the Royal Prestige Service Center. -If it is clean, return your pressure cooker immediately to the Royal Prestige Service Center.
My pressure cooker was heated empty.	<ul style="list-style-type: none"> • Turn off the heat source and let the pressure cooker cool down where it is on the hot plate. Do not move it, or the base diffuser may be damaged. • We advise you to change the seal of the lid and have your pressure cooker checked by the Royal Prestige Service Center.
The gasket in the lid of the pressure cooker has come out of the pressure release window in the lid.	<ul style="list-style-type: none"> • Turn off the power source. • Cool down your pressure cooker by immersing it in a container of cold water for 1 minute. • Remove the lid and clean cooker out. • Do not reuse the pressure cooker before having it checked by the Royal Prestige Service Center.
Steam is escaping from the regulator.	<ul style="list-style-type: none"> • This is completely normal; if there seems to be too much steam, turn down the heat source and continue cooking.
My timer has stopped working.	<ul style="list-style-type: none"> • The battery may need to be replaced; Use a coin in the slot on the back of the timer to open the battery compartment. Replace the battery with a 357A Button Cell battery.

COOKING TIMES FOR VEGETABLES

FRESH VEGETABLES	STEAMER	POSITION 1	POSITION 2
Artichokes	X	15 min.	
Artichokes Mornay	X	15 min.	
Artichokes Barigoule	X	28 min.	
Asparagus	X	7 min.	
Broccoli	X		4 min.
Carrots	X		4 min.
Celery	X		6 min.
Celeriac	X		8 min.
Mushrooms	X		3 min.
Greek Style Mushrooms	X	4 min.	
Brussels Sprouts	X		4 min.
Cauliflower	X		4 min.
Chard	X		5 min.

COOKING TIMES FOR VEGETABLES

FRESH VEGETABLES	STEAMER	POSITION 1	POSITION 2
Green Beans	X		5 min.
Lentils	X		5 min.
Couscous Vegetables	X		7 min.
Ratatouille Vegetables	X		5 min.
Peas	X		6 min.
Potatoes	X		8 min.
Stuffed Potatoes	X	10 min.	
Leeks	X	8 min.	
Peppers	X	5 min.	
Stuffed Peppers	X	12 min.	
Tomatoes	X	5 min.	
Stuffed Tomatoes	X	10 min.	



Royal Prestige... The Ultimate Culinary Experience!