



Popular

*Aluminium
Pressure cooker*



Dear Friend,

Congratulations for bringing home the Prestige Popular Pressure Cooker.

Prestige - When it comes to Pressure Cookers, that is the only name people across India trust. TTK Prestige Limited is the pioneer of Pressure cooking in India.

The ongoing R&D activities in the company have resulted in a safer and better cooker. TTK Prestige Limited has revolutionised pressure cooking by making it safer with the introduction of the unique Gasket Release System (GRS). Another innovation from the R&D effort has been the introduction of the pressure pan. This versatile cooking utensil has reduced the burden of the housewife and made cooking a lot easier.

Prestige today is a leader in the Indian pressure cooker market and we, at TTK Prestige Limited, take this opportunity to thank you and all other Prestige owners.

Designed for your convenience, the Prestige Popular comes with a set of specially designed handles. These make it easy for you to open, close and lift the cooker.

And following the Prestige tradition of quality, Prestige Popular is made from virgin Aluminium to give you the strongest and finest quality product.

The major advantage of your Prestige Popular is its outer-fitting lid. This makes it more spacious than other ordinary cookers and more convenient to cook in.

We, at TTK Prestige, take this opportunity to thank you for your valued support.

PRINCIPLE OF PRESSURE COOKING

The principle behind this marvellous cooker that saves you so much of time, fuel and money is very simple. "Cooking under increased pressure and temperature."

When the water inside the pressure cooker boils, the inside pressure is designed to build upto 1 kg / sq.cm. and at this pressure, the corresponding temperature is 120°C as against 100°C, which is the boiling point of water in conservative cooking. Hence, the foodstuffs get cooked much faster, which is upto four times the ordinary cooking. You therefore save upto 40% of your precious fuel. Besides these, the food cooked in Prestige Popular retains its flavour and nutritive values.

IMPORTANT SAFEGUARDS

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

1. Read all Instructions before use.
2. Before putting the Weight Valve device on the cooker it should be ensured that the steam starts to come out of the Vent Tube of the Cooker Freely.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when the pressure cooker is used near children.
5. Do not place the pressure cooker in a heated oven.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use pressure cooker for other than intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain, unit is properly closed before operating. See “How to use your Prestige Popular”.
9. 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 tube and developing excess pressure. See “How to use your Prestige Popular” .
10. Be aware that certain foods, such as applesauce, cranberries, pearly barley oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (vent tube). These foods should not be cooked in a pressure cooker.
11. Always check that the vent tube is clear immediately before closing the lid for pressure cooking.
12. Do not open the pressure cooker until the unit has cooled and 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 “How to use your Prestige Popular”.
13. Do not use this pressure cooker for pressure frying/deep frying with oil
14. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steams, does not evaporate.
15. Never place anything over the vent weight while cooking.
16. Ensure that handles are fastened before use. If found loose, tighten the same. Charred or broken handle shall be replaced.
17. Always place water as indicated in each recipe (or one cup for every 10 minutes of pressure cooking time) in the pressure cooker body before pressure cooking.
18. Never lift the weight for reducing pressure in case of liquid or frothing foods.
19. **Never use the cooker body for light frying for more than 10 minutes at a time or as an oven for dry heating or baking, since the strength of the metal may decrease to a dangerous level. It may also lead to fusing of safety plug by damaging the cooker.**
20. A fused safety plug must be replaced by a genuine Prestige safety plug.
21. Repairs other than the replacement of gasket, body handle, safety plug and the vent weight must be done only by an authorized Prestige service centre/representative. All replacement parts must be genuine Prestige parts.

22. Always place the cooker on the stove in such a way that the handles are facing you and the GRS (Gasket Release System) slot is away from you to prevent accidental scalding if and when the GRS operates
23. After the Normal Cooking Pressure has been reached, reduce the heat so that all the Liquid inside the cooker doesn't get Evaporate
24. Ensure that the Handles are not Loose, If it is in Loose condition Please Tighten the same before use.
25. It is recommended to replace the Gasket after One Year of every day use.
26. **SAVE THESE INSTRUCTIONS**

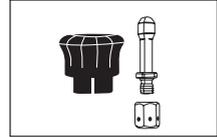
This product is for household use only.

THE PRESTIGE SAFETY SYSTEM

Your Prestige Popular comes with a complete safety system comprising of three safety features.

1) The weight valve - more precision:

It is made to perfect precision. It operates when the inside pressure reaches around 1 kg / sq.cm. and whistles, which are loud and clear. This weight valve assembly comes with a weight, a vent tube and a nut.



2) Gasket Release System (GRS):

If the Vent Tube gets blocked and the weight valve does not function, a portion of the gasket is pushed out through a slot (GRS - slot) in the lid releasing the excess steam safely downwards. In case of 1.5 & 2 & 3 litre pressure cookers, the excess steam is released through the top hole of the pressure cooker.



3) The Metallic Safety Plug (MSP):

If, for some reason, the Gasket Release System does not work, the Metallic Safety Plug comes into operation. It contains a fusible alloy pellet that melts to let out the steam.

With these special safety features, you can be sure that you will always be safe with your Prestige Popular.



HOW TO USE YOUR PRESTIGE POPULAR

Your Prestige Popular comes fully assembled and is ready for use. Follow the steps given below.

Always remember to wash thoroughly the cooker body, lid and the Gasket before the first use. It is advised to apply a drop of any cooking oil under the lugs of the cooker body (as shown in the picture) during initial use if tight. This will help you open and close the cooker more easily.

- 1) **Water to be used:** Before you start cooking in the pressure cooker, make sure that there is enough water in the pressure cooker. The quantity of water varies with the capacity of the cooker.

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For the first 15 minutes of cooking, pour 400 ml. or 2 cups of water upto 6 Ltr cookers and 500 ml or 2½ cups of water for 6.5 Ltr to 12 Ltr cookers. For every additional 15 minutes of cooking, add one cup of extra water.

- 2) The Separator cooking is more advantageous and different types of food such as rice, dhal, and vegetables can be cooked simultaneously in your pressure cooker.
- 3) Take the food to be cooked in the Separators and add correct quantity of water. As a guideline, for one measure of rice, add 2½ measures of water and for 1 cup of dhal, add 1½ measure of water depending on the quality of the foodstuff and your personal preference. Stack the separators inside the cooker.

When you do direct cooking, please remember to pour more water for steam generation, when cooking Dhal, soak in water for 30 min prior to cooking and add a table spoon of oil. This will avoid frothing.

- 4) Ensure that the Gasket is properly placed in its place in the lid.
- 5) Place the lid on the body of the cooker with the arrow mark on the lid in line with the arrow mark on the body handle, press down the lid slightly with one hand and turn the lid handle (clockwise) to bring it exactly above the body handle.

- 6) Now place the cooker on high heat. Wait, do not place the weight valve now. You can use it on a gas stove, Halogen Cook-top, kerosene stove, electric heater or a sigri. Never use the cooker on firewood or industrial burner.



GAS



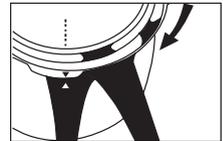
HOT PLATE



HALOGEN

- 7) After a few minutes, a continuous jet of steam will come out of the vent tube. Now place the weight valve on the vent tube and press it down till it gets engaged with a click.

- 8) Once the cooker has reached full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time.



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- 9) After cooking is over, take the cooker off the stove and let it cool naturally. Do not try to open it even if there is a little pressure inside. Make sure of this by slightly tilting the weight valve. If the steam comes out, you must cool the cooker a little longer. However, if you are in a hurry, tilt the weight by placing a spoon under the weight to allow the steam to escape faster. But avoid this specially if you are cooking foods like dhal or rice or any liquid preparation.



- 10) After the pressure has dropped completely, remove the weight valve gently and then open the lid by turning the lid handle anti-clockwise.
- 11) Wash your cooker in hot soapy water. Remove the Gasket, wash and hang it on a peg. Store the weight after cleaning on a shelf.

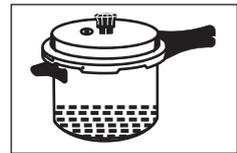
DISCOLOURATION

Certain properties of water and certain minerals of food may cause darkening of the inside of the cooker. This is quite harmless and does not affect the Aluminium or the food cooked in it in any way. When this discolouration occurs, it can be removed with an Aluminium cleaner such as steel wool, tartaric acid or any cleaning agent. Otherwise, put a small ball of tamarind or a slice of fresh lime in the water used during cooking. This will prevent the darkening.

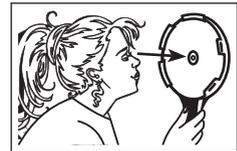
DO's & DON'Ts

DO's

- 1) Always use enough water while cooking. Otherwise the gasket will get burnt dry. Don't bake or dry heat anything. This will reduce the life of the metal.



- 2) Ensure that the vent tube is completely free of any blockage before closing the lid. This can be done by looking through the vent tube hole and ensuring that the light is visible.



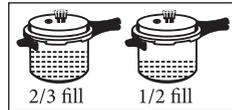
- 3) Place the weight on the vent tube only after steam starts coming out.
- 4) While cooking lentils, beans etc., always add a spoon of oil. Allow a few minutes and then close the lid. This prevents frothing.
- 5) If, after considerable use, steam escapes around the lid, fit a new gasket immediately. Otherwise, the cooker will take a longer time to build pressure and also waste fuel.

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- 6) Before opening the cooker, always ensure there is no pressure in it and also remove the weight first before taking off the lid.
- 7) After each cooking, remove the gasket, wash and dry till next use.
- 8) Always buy genuine Prestige Popular spares from your nearest Prestige Regional Service Centre or Prestige Authorised Service Centre. The company is in no way liable or responsible for any damage or injury caused by the use of spurious / duplicate spare parts.
- 9) Get your Prestige Popular serviced once every year at your nearest Prestige Regional Service Centre or Prestige Authorised Service Centre.

DON'Ts

- 1) Never place an empty cooker on a heat source. Always put sufficient water in it.
- 2) Do not fill the Unit over two-thirds full. When cooking foods that normally expand during cooking, such as rice, or dried vegetables, dhal, do not fill the unit over half full. Overfilling may cause a risk of clogging the vent tube and developing excess pressure.
- 3) Do not open the cooker even if there is slight pressure inside. This may cause scalding injury. Wait till the pressure in the cooker is reduced to zero before opening.
- 4) Do not store the cooker closed. This will cause mustiness as there will not be circulation of air inside.
- 5) Never store the weight valve on the lid of the cooker, when not in use.
- 6) Do not tap any spoons, forks, or ladles against the rim of the cooker body. This will nick its sealing surface and allow the steam to escape even with a new gasket.
- 7) Never leave the cooker standing in the water for a long time nor use harsh abrasives to clean it. This will dull its shine. Leaving in harsh chemicals for a long duration may create pitting.
- 8) Never replace the metallic safety plug with other plugs, screws, nuts etc. When fused, do not try to repair the cooker. Get a genuine Prestige Metallic Safety Plug instead.
- 9) Never allow the safety devices to become blocked during use, by covering the inside vessels with a plate or by keeping larger vessels inside.
- 10) Do not use this product for other than its intended use.
- 11) Never pressure fry in your pressure cooker.



SPARES LIST

Sl.No	SKU CODE	DESCRIPTION OF PART	SUITABLE MODEL (LITRE)
1	60005	Mini. Gasket PM 3	2.0L, 3.0L
2	60006	Junior Gasket PM 5	4.0L, 5.0L, 6.0L
3	60001	Junior Gasket G2	5.5L, 6.5L, Junior Deep Pan
4	60002	Senior Gasket G3	7.5L, 8.5L, 10.L, 12.L, Senior Deep Pan
5	60446	Baby Handi Gasket	1.5, 2.0 litre Tall body
6	60095	Junior Auxiliary Handle	4.0L, 5.0L, 5.5L, 6.0L, 6.5L
7	60090	Supreme A type Aux. Handle	7.5L, 8.5L, 10.0L, 12.0L, Junior Deep Pan, Senior Deep Pan
8	60070	Junior Body Handle	4.0L, 5.0L, 5.5L, 6.0L, 6.5L, Junior Deep Pan
9	60071	Senior Body Handle	7.5L, 8.5L, 10.0L, 12.0L, Senior Deep Pan
10	60043	Junior Cover Handle	4.0L, 5.0L, 5.5L, 6.0L, 6.5L, Junior Deep Pan
11	60044	Senior Cover Handle	7.5L, 8.5, 10.0, 12.0, Senior Deep Pan
12	60113	MSP	All Models
13	60700	Mini Body Handle - POPULAR	2.0L & 3.0L Body Handle (150mm), 1.5 and 2.0 litre tall body
14	60701	Mini Cover Handle - POPULAR	2.0L & 3.0L Cover Handle(150mm), 1.5 and 2.0 litre tall body
15	60703	SS Wt.Valve Assy Dia 23.0mm	All Models
16	60704	SS Wt.Valve Sleeve Dia 23.0mm	All Models
17	60702	SS Valve Stem WD Nut-N.CR	All Models

<p>SOUTH ZONE</p> <p>TTK Prestige Limited Old No. 17-A, New 18, Baliah Avenue (behind bank of India) Mylapore, CHENNAI - 600 004.</p> <p>TTK Prestige Limited AA 19, Siva Prakasm Salai, Next to Ukkira Kali Amman Koil, Backside of Mahatma Gandhi Centenary Vidyalayala, Anna Nagar, Tennur, TRICHY - 620 017.</p> <p>TTK Prestige Limited No.110/5, Aruna Arcade, First Floor, Lalbagh Road, Sudhamanagar, Near Urvashi Theatre, BANGALORE - 560 027.</p> <p>TTK Prestige Limited Bombi & Sons Building, Damodar Collage Road, Comba, Margao, GOA - 403 601.</p> <p>TTK Prestige Limited XXXV /1953, 1954, Mareena, Bldg., M.G. Road, Ravipuram, Ernakulam, COCHIN - 682 016.</p> <p>TTK Prestige Limited 01-06-1973, Saeed Plaza, 3rd Floor Lakdi-Ka-Pul, HYDERABAD - 500 029.</p> <p>TTK Prestige Limited Sri Ramachandra Complex, D.No. 49-13-5, Ground Floor, Varun Bajaj Show Room Line, Benz Circle, VIJAYAWADA - 520 010</p>	<p>WEST ZONE</p> <p>TTK Prestige Limited 2/B Wing, Ground Floor, Shruthi Sagar Co-Operative Housing Society, Old Police Quarters Lane, Andheri East, Opp Andheri Railway Station Near Bus Depot MUMBAI - 400 069.</p> <p>TTK Prestige Limited Kanchan Heights, Old Big Bazaar Complex, Block No 538, Sinhagad Road, Near Bank Of Maharashtra, Parvati, PUNE - 411 009.</p> <p>TTK Prestige Limited 102, 103, Hassh Business Centre, 1st Floor Above ICICI Bank, Near Ankur School, Fathepura, Paladi, AHMEDABAD - 380 007.</p> <p>TTK Prestige Limited 156, Devi Ahilya Marg, In front of Gujurat Tent House, Jail Road, INDORE - 452 001.</p> <p>NORTH ZONE</p> <p>TTK Prestige Limited No.36, DLF Industrial Area, Kirti Nagar, (Opp. Fun Cinema), NEW DELHI - 110015.</p> <p>TTK Prestige Limited C/o Zurich India, B - 11, Meerut Road, Industrial Area, GHAZIABAD-201009.</p> <p>TTK Prestige Limited Plot No.438, Vill Basai Under Flyover, Near Railway Line, Main Basai Road, Gurgaon, HARYANA-122001.</p> <p>TTK Prestige Limited S C O 88, 2nd Floor, Sector 47 D CHANDIGARH-160047</p>	<p>TTK Prestige Limited 1st Floor, Near Katewa Chambers, Near Shashtri Nagar Shopping Centre, Pital Factory, JAIPUR - 302016..</p> <p>TTK Prestige Limited F-1, First Floor, Rohit Bhavan, B-Block - 4, Sapru Marg, LUCKNOW - 226001</p> <p>EAST ZONE</p> <p>TTK Prestige Limited 30, 1st Floor, Ganesh Chandra Avenue, KOLKATTA - 700 013.</p> <p>TTK Prestige Limited C/o Ragini Enterprises, Plot No.124, Road No.22, Srikrishna Nagar, PATNA - 800 001.</p> <p>TTK Prestige Limited Plot No-104, Surya Vihar, Near By Sushil Motor (TVS Show Room), Opp Of BSNL Office, Link Road CUTTACK - 753012.</p> <p>TTK Prestige Limited Uttam Arcade, 2nd Floor, Opp Forest Office, A.K.Azad Road, Rehabari,, GUWAHATI - 781 008.</p> <p>TTK Prestige Limited C/o B. P. Kuntai (C&F), 501 Kadir Market, Sakchi, JAMSHEDPUR - 831 001.</p>
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