

UNITED STATES | AUTUMN 2025

No. 67

# ROYAL PRESTIGE®

## *Magazine*

The **best** is  
**cooked at home**

Turn the everyday into  
extraordinary flavors.



ROYAL PRESTIGE®

*Never stop being surprised*



**ROYAL PRESTIGE®**  
MIXING BOWLS

**For before, during  
and after cooking...**



**Start cooking with the experts and**

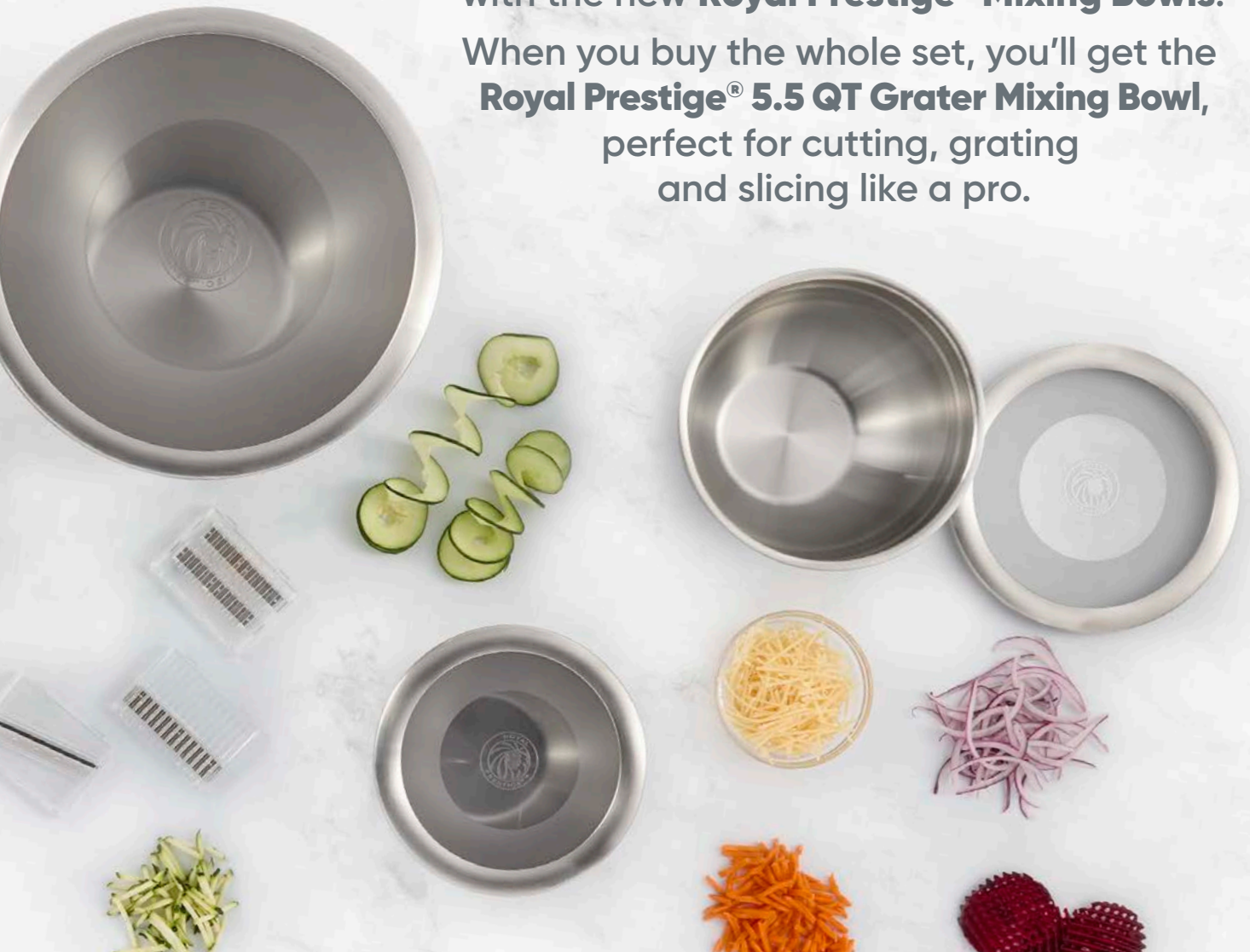


**[Look here](#)**

to learn about  
all you can do  
with our new  
Mixing Bowls.



Mix, prepare and store your favorite foods with the new **Royal Prestige® Mixing Bowls**. When you buy the whole set, you'll get the **Royal Prestige® 5.5 QT Grater Mixing Bowl**, perfect for cutting, grating and slicing like a pro.



you'll enjoy delicious food any time.



For more information, contact your Independent Authorized Distributor or visit [RoyalPrestige.com](http://RoyalPrestige.com)

Chef Omar Sandoval



### Dear Royal Prestige® family,

Your kitchen is much more than a place to prepare food: it's a space where you can create, share and enjoy. In this edition, I invite you to reconnect with the pleasure of cooking... without having to rush and giving it that special touch that only you can give.

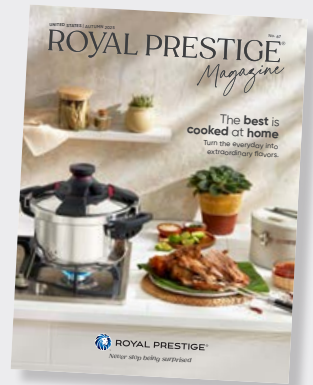
What does it mean to enjoy your kitchen to the fullest? It means daring to try new recipes like **pasta with mussels in white wine (p. 10)** or **hunter's beef stew (p. 18)**. It means giving your favorite recipes a twist or simply adding some excitement to your daily routine with flavors that will inspire you.

We will also celebrate some ingredients that embody Latin American culture: **black beans, corn, plantains, potatoes... each of these is considered a treasure in different countries (p. 28)**.

You will also discover **why surgical-grade stainless steel is a must-have in your kitchen (p. 26)** and **how to keep your food fresh for longer (p. 30)**.

Remember, you don't need to be a chef to enjoy your kitchen to the fullest. All you need is inspiration. And in this edition, there is plenty of that!

**Hurray to Latin flavors!**



AUTUMN 2025 | NÚMERO 67  
UNITED STATES

## Directorio

**Chief Marketing Officer:**  
Daniela Ortiz

**Traditional Marketing  
Director and Editor-in-Chief:**  
Juan Carlos de la Vega

**Product Marketing  
& Portfolio Director:**  
Cinthia Helena Serra Oliveira

**Culinary Editor:**  
Chef Omar Sandoval

**Art, Photography, and Design  
Director:**  
Linda M. Castilleja H.

**Head Writer:**  
Berenice Gutiérrez

**Proofreading & Copywriting:**  
Lilia Mancilla  
Sebastián Torres  
Levi Gaona

**Portuguese Proofreading &  
Translation:**  
Heloisa Machado Agostini  
Juliana Serrilha Fantini

**Graphic Design:**  
Linda M. Castilleja H.  
Julie DesJarlais

**Food Styling:**  
Estilismo Culinario  
Nelly Güereñas

**Photography:**  
Estudio Segarra

**Art:**  
Sonja Cabrera

**Logistics Coordination Colombia:**  
Jorge Mario Ospina



ROYAL PRESTIGE®

Find recipes and much  
more on our social media!



RoyalPrestigeOfficial



RoyalPrestigeOfficial



RoyalPrestige

# A different drink for every moment

Enjoy your favorite drinks with authentic flavor thanks to surgical-grade stainless steel. Designed with a large capacity, they're ideal for pampering yourself and sharing with your loved ones.

★  
[Click here](#)  
to learn how to  
care for your  
**Royal Prestige®**  
ExperTea.



**ROYAL PRESTIGE®**  
**EXPERTEA**



★  
[Click here](#)  
to discover a  
recipe that will  
delight your  
senses.



**ROYAL PRESTIGE®**  
**CHOCOLATERA**

## Quality served in every cup.

For more information, contact your Independent Authorized Distributor or visit [RoyalPrestige.com](http://RoyalPrestige.com)

# Contents

Enjoy your kitchen  
to the fullest!

Dare to savor new  
combinations, textures  
and techniques that  
will fill your kitchen with  
delicious experiences.



Pasta with  
Mussels in White  
Wine **10**



Mixed  
Teppanyaki **12**



Short Ribs with  
Red Wine Sauce  
and Potato Puree **14**



Hunter's Beef  
Stew **18**



Beef Medallions,  
Sweet Potato  
Puree with Turmeric  
and Prosciutto-  
Wrapped  
Asparagus **20**



Crepes  
Suzette **22**

ON THE COVER



# 16

## Carnitas

PLUS:



## 26

### Surgical-Grade Stainless Steel: A Kitchen Standard

Learn why stainless steel cookware has earned a place in thousands of homes.

## 28

### Iconic Latin American Ingredients

There is history in every meal. Explore foods that tell a story of culinary identity.



## 30

### Good Food Storage Practices

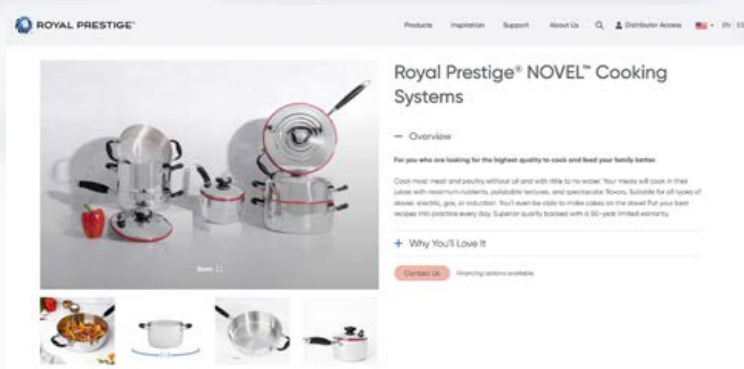
Learn how to keep your food fresh with some simple advice and with Royal Prestige® Mixing Bowls.



# Let us join you in your ROYAL PRESTIGE® experience

Our priority is offering you the best content as well as the guidance and advice you need to take full advantage of your Royal Prestige® products. We have various means of communication available to you. Contact us!

**Visit our website:**  
[royalprestige.com](http://royalprestige.com)



**Contact US on WhatsApp**



**Royal Bot**  
Assistance for  
WhatsApp Royal  
Prestige® customers.

## Customer Service:

1-800-280-9708 (bilingual agents available).

**Hours of operation  
(Central time)**

**Monday through Friday:**  
7:00 AM to 10:00 PM

**Saturday:**  
8:00 AM to 1:00 PM

**Email:**  
[customerservice@hycite.com](mailto:customerservice@hycite.com)

**Billing or financing  
information**

**Credit Department:**

1-800-280-9708  
(Spanish)

1-800-280-9709  
(English)

## Connect with us on:



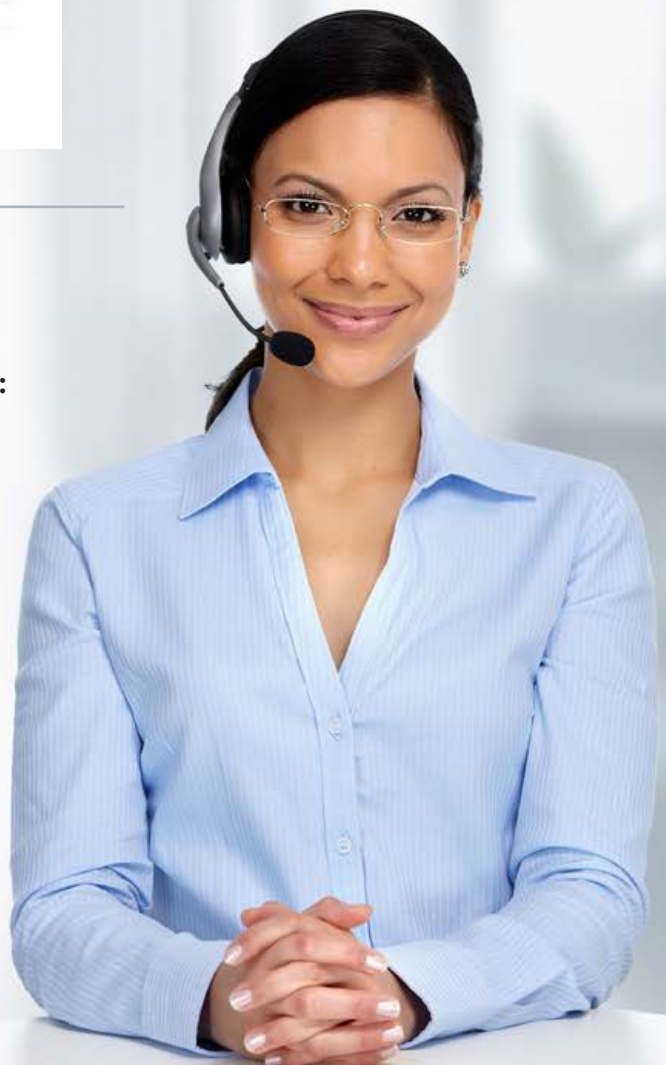
**RoyalPrestigeOfficial**



**RoyalPrestige**



**RoyalPrestigeOfficial**



# What Kitchen Need Are You Looking for?



**Royal Prestige®  
Power Blender Max**



**Royal Prestige®  
Stock Pot**



**Royal Prestige®  
Precision Cook**



**Royal Prestige®  
Juicer**



**Royal Prestige®  
Pressure Cooker**



**Royal Prestige®  
Barista**



**Royal Prestige®  
ExperTea**



**Royal Prestige®  
Espresso**

**Royal Prestige® Deluxe Easy  
Release Skillet Set**



Find our complete  
catalog at  
[royalprestige.com](http://royalprestige.com)



# Pasta with Mussels in White Wine



**Yield**  
4 servings



## Royal Prestige® Benefit

Enjoy an easy and delicious meal in just minutes.



**Time**  
30 minutes

## Ingredients

3 tbsp butter  
¼ onion, finely chopped  
2 garlic cloves, finely chopped  
½ cup sundried tomatoes, cut into small pieces  
1 lb mussels  
½ cup white wine  
½ cup walnuts, chopped  
10½ oz cooked fettuccine  
Salt and pepper to taste

## Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® NOVEL™ 10" Paella Pan and preheat over medium-high heat. When the Royal Prestige® lion appears on the upper part of the Smart Temp and the lower part turns green, carefully remove it using the handle.
- 2 Add the butter, onion, garlic, sundried tomatoes and mussels.
- 3 Mix well and cook for 1 minute with the paella pan partially covered.
- 4 Add the white wine and reduce by half.
- 5 Turn off heat and add the walnuts. Season with salt and pepper and add the pasta.
- 6 Serve.



## Featured Royal Prestige® Cookware:

Royal Prestige® NOVEL™ 10" Paella Pan

# Mixed Teppanyaki



**Yield**  
4 to 6 servings



## Royal Prestige® Benefit

Use a single pan in several different ways.



**Time**  
20 minutes

## Ingredients

6 thinly sliced steak, cut into strips  
1 tsp sesame oil  
½ onion, sliced  
4 garlic cloves, finely chopped  
1" ginger, finely chopped (optional)  
1 medium zucchini, cut into half moons  
2 carrots, julienned  
2 red bell peppers, seeded and julienned  
1 lb medium headless shrimp, peeled, deveined and cut in half  
½ lb mushrooms, quartered  
½ cup soy sauce  
5 oz bean sprouts  
Salt and pepper to taste

### GARNISH:

Sesame seeds

## Instructions

- 1 Season the beef strips with salt and pepper and set aside.
- 2 Place the Royal Prestige® Smart Temp inside the Royal Prestige® MultiPan and preheat over medium-high heat. When the Royal Prestige® lion appears on the upper part of the Smart Temp and the lower part turns green, carefully remove it using the handle.
- 3 Add the sesame oil and brown the beef strips.
- 4 Add the onion, garlic and ginger. Sauté for 2 minutes.
- 5 Add the zucchini and carrots. Allow to cook for a couple more minutes with the pan partially covered.
- 6 Add the bell pepper, shrimp and mushrooms. Cover and cook until the shrimp are cooked through.
- 7 Pour in the soy sauce and reduce for 1 minute.
- 8 Add the bean sprouts and adjust the seasoning.
- 9 Serve.



**Featured**  
**Royal Prestige® Cookware:**  
Royal Prestige® MultiPan



# Short Ribs with Red Wine Sauce and Potato Puree



**Yield**  
4 servings



## Royal Prestige® Benefit

Blend directly in pots,  
skillets and mixing bowls.



**Time**  
45 minutes

## Ingredients

4 short ribs, ½ lb each  
1 tbsp oil  
1½ tbsp butter  
4 oz bacon, chopped  
2 carrots, cut into rounds  
2 celery stalks, chopped  
10 Cambray onions, without stalks  
2 tbsp flour  
1½ cups red wine  
¾ cup beef broth  
2 sprigs fresh thyme  
2 sprigs fresh rosemary  
Salt and pepper to taste

### FOR THE POTATOES:

3 cooked potatoes, skinned and cut into fourths  
½ cup milk  
¼ tsp garlic powder  
¾ cup sour cream  
2 tbsp butter at room temperature  
½ tsp ground nutmeg  
Salt and pepper to taste

## Instructions

- 1 Season the ribs with salt and pepper and set aside.
- 2 In a mixing bowl, add all the potato puree ingredients. Add salt and pepper and blend with the Royal Prestige® Power Blender Go Plus until the texture is even. Set aside.
- 3 In the Royal Prestige® NOVEL™ 10.5" Skillet, heat the oil and butter over medium heat for a few minutes.
- 4 Sear the meat on all sides and set aside.
- 5 Add the bacon, carrots, celery and onions. Cook for a couple minutes.
- 6 Add the flour and cook for 1 more minute.
- 7 Add the remaining ingredients and the ribs.
- 8 Cover with the Redi-Temp™ Valve closed and cook for 20 to 25 minutes.
- 9 Serve.



**Featured  
Royal Prestige®  
Cookware:**  
Royal Prestige® Power  
Blender Go Plus



# Carnitas



**Yield**  
10 to 12 servings



## Royal Prestige® Benefit

Cook more quickly and safely.



**Time**  
75 minutes

## Ingredients

3 lb pork ribs, cut into pieces  
3 lb meaty pork, cut into pieces  
½ onion  
4 cloves  
4 cups water  
4 garlic cloves  
Juice from 1 fresh-squeezed orange  
½ cup evaporated milk  
2 oranges, halved  
Aromatic herbs  
4 allspices  
Salt and pepper to taste

### SERVE WITH:

Tortillas  
Chopped cilantro  
Chopped onion  
Lime  
Salsa roja asada

## Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® 6 L Pressure Cooker and preheat over medium-high heat. When the Royal Prestige® lion appears on the upper part of the Smart Temp and the lower part turns green, carefully remove it using the handle.
- 2 Sear the ribs on both sides and set aside.
- 3 Sear the meaty pork with the onion and cloves until browned.
- 4 Add the ribs and the remaining ingredients. Season with salt and pepper to taste.
- 5 Close the pressure cooker, turn the regulator valve to the pressure icon and cook over medium-high heat.
- 6 When pressure forms and the indicator pin rises, lower heat to medium-low and cook for 40 minutes.
- 7 Turn off heat and turn the regulator valve to the pressure release icon.
- 8 Wait until all the pressure has been released. When the indicator pin lowers, open the pressure cooker.
- 9 Chop the meat into smaller pieces and serve with toppings.



**Featured**  
**Royal Prestige® Cookware:**  
Royal Prestige® 6 L Pressure Cooker



# Hunter's Beef Stew



**Yield**  
5 servings



## Royal Prestige® Benefit

Cook more quickly  
and safely.



**Time**  
40 minutes

## Ingredients

2 lb beef or beef shank  
10½ oz bacon, cut into  
medium-size cubes  
10½ oz Cambray potatoes,  
cut in half  
2 carrots, cut into rounds  
1 cup tomato puree  
1 cup red wine  
1 cup beef broth  
Aromatic herbs  
3 sprigs parsley  
1 sprig fresh rosemary  
2 tbsp corn starch  
Salt and pepper to taste

## Instructions

- 1 Place the Royal Prestige® Smart Temp inside the Royal Prestige® 6 L Pressure Cooker and preheat over medium-high heat. When the Royal Prestige® lion appears on the upper part of the Smart Temp and the lower part turns green, carefully remove it using the handle.
- 2 Sear the meat and bacon on all sides over medium heat.
- 3 Add the rest of the ingredients and season with salt and pepper.
- 4 Close the pressure cooker, turn the regulator valve to the pressure icon and cook over medium-high heat.
- 5 When pressure forms and the pin indicator rises, lower heat to medium-low and cook for 25 minutes.
- 6 Turn off heat and turn the regulator valve to the steam release icon.
- 7 Wait until all the pressure has been released. When the pin indicator lowers, open the pressure cooker.
- 8 Serve.



**Featured**  
**Royal Prestige® Cookware:**  
Royal Prestige® 6 L Pressure Cooker



# Beef Medallions, Sweet Potato Puree with Turmeric and Bacon-Wrapped Asparagus



**Yield**  
5 servings



## Royal Prestige® Benefits

- Cook without added oil or fat and with less water.
- Blend directly in pots, skillets and mixing bowls.



**Time**  
40 minutos

## Ingredients

5 beef medallions  
½ onion, cut into medium-size cubes  
4 garlic cloves, finely chopped  
1 sprig thyme  
1 cup beer  
½ cup pineapple juice  
½ tsp paprika  
Salt and pepper to taste

### FOR THE SWEET POTATO PUREE:

2 sweet potatoes, peeled and cut up  
1" turmeric root, peeled and cut up  
1 cup water  
2 garlic cloves  
½ cup heavy cream  
¼ tsp nutmeg  
Salt and pepper to taste

### PARA LOS ESPÁRRAGOS:

10 asparagus spears, rinsed and cut in half  
10 slices prosciutto  
Salt and pepper to taste

## Instructions

- 1 Season the beef medallions with salt and pepper and set aside.
- 2 Place the Royal Prestige® Smart Temp inside the Royal Prestige® NOVEL™ 6 QT Dutch Oven and preheat over medium-high heat. When the Royal Prestige® lion appears on the upper part of the Smart Temp and the lower part changes to green, carefully remove it using the handle.
- 3 Sear the medallions for 5 minutes on each side.
- 4 Add the remaining ingredients for the medallions, cover with the Redi-Temp™ Valve closed and cook for 15 minutes. Set aside.
- 5 Wrap 3 asparagus halves with prosciutto. Repeat the process until all ingredients have been used. Place them in the Royal Prestige® NOVEL™ Medium Steamer/Colander and set aside.
- 6 In the Royal Prestige® NOVEL™ 4 QT Dutch Oven, add the sweet potato, turmeric, water and garlic. Place the colander with the asparagus over the pot, cover with the valve open and cook over medium heat.
- 7 Reduce heat to low, close the valve and allow to cook for 8 more minutes.
- 8 Turn off heat, uncover, carefully remove the colander and set aside.
- 9 Add the remaining puree ingredients to the pot and blend with the Royal Prestige® Power Blender Go Plus until it reaches a creamy consistency. Cook for 2 minutes over medium heat.
- 10 Serve the medallions with the puree and asparagus.



## Featured Royal Prestige® Cookware:

Royal Prestige® Power  
Blender Go Plus



# Crepes Suzette



**Yield**  
10 servings



**Royal Prestige® Benefit**

Blend in  
just seconds.



**Time**  
45 minutes

## Ingredients

Butter

### FOR THE CREPES:

1 cup whole milk

4 oz flour

¾ oz melted butter

1 egg

1½ oz sugar

1 tbsp vanilla extract

### FOR THE SYRUP:

2 oz butter

1½ oz granulated sugar

Juice from 2 oranges

Juice from ½ lime

1½ tbsp brandy

2 tbsp orange liqueur

### GARNISH:

Orange supremes

## Instructions

- 1 In the Royal Prestige® Power Blender Max, blend the crepe ingredients until the consistency is even. Pour the mixture into a mixing bowl, cover and refrigerate for 20 minutes.
- 2 Grease the Royal Prestige® Deluxe Easy Release 12" Skillet with butter and preheat over medium for 40 seconds.
- 3 Pour a little of the mixture into the skillet and spread out evenly like a thin tortilla. Cook for about 1 minute on each side until lightly browned.
- 4 Fold the crepe in fourths and set aside on a plate. Repeat the process until all the mixture has been used. Cover the crepes with plastic wrap.
- 5 In the Royal Prestige® 10" Gourmet Skillet, melt the butter over medium heat.
- 6 Add the sugar and both juices to form a syrup.
- 7 Add the brandy and orange liqueur and flambe.
- 8 Cover the crepes with syrup and garnish with orange supremes.



**Featured  
Royal Prestige®  
Cookware:**  
Royal Prestige® Power  
Blender Max





ROYAL PRESTIGE®  
STOCK POTS

## Celebrate big!

With the **Royal Prestige® Stock Pots**,  
it's easier to prepare your favorite  
traditional recipes.



Thanks to their large capacity  
and surgical-grade stainless steel  
construction, every dish will turn out  
delicious and will feed everyone.



★  
Caring for your  
**Royal Prestige®**  
Stock Pots is in your  
hands. [Watch the  
video here.](#)



**Quality that can be shared  
for generations.**

For more information, **contact your Independent Authorized Distributor** or visit [RoyalPrestige.com](http://RoyalPrestige.com)

# Surgical-Grade Stainless Steel:

## A Kitchen Standard

BY LEVI GAONA

Stainless steel is more than a shiny material: it is a resistant and functional alloy that has transformed the way we cook for more than a century. Used in cookware such as pots, knives and skillets, stainless steel

is synonymous with reliability, durability and timeless design.

We will share what makes it special and why it is a favorite in the kitchen.

### What is stainless steel?

Stainless steel is a metal alloy comprised mainly of iron with added elements like carbon, chrome and in many cases, nickel.

This combination of elements produces a material that has earned a key place in today's kitchens because it balances functionality, appearance and durability.

### What is surgical-grade stainless steel?

Within the family of stainless steel is a category called surgical grade. This variation contains a higher percentage of molybdenum, a chemical element that makes it durable in the most demanding environments, like the kitchen.



Source: <https://www.stainlesssteelwire.com/stainless-steel-wire-history-manufacturing-application>



# MAIN ADVANTAGES

- 1 Long life.** Its solid structure allows it to withstand daily use. With some basic care, it can be kept in good condition for many years.
- 2 It maintains its appearance over time.** The shiny finish is one of its distinctive qualities. Although it can become opaque if it's not dried correctly, it can also be restored with adequate cleaning.
- 3 Versatility.** It adapts to different types of cooking: boiling, sauteing, steaming, etc. In addition, much of the cookware manufactured with this material is suitable for different types of stoves.
- 4 Good for practical and conscientious cooking.** It's a material that facilitates controlled cooking and helps preserve a food's flavor and attributes.



## Why choose surgical-grade stainless steel cookware?

Choosing kitchen products made with surgical-grade stainless steel can be a great decision if you are looking for durability, design and performance.

Royal Prestige® offers cookware made with carefully selected materials that allow for efficient and precise cooking.



Stainless steel is a material that has been used for generations because of its durability, versatility and ability to adapt to different lifestyles.

With the appropriate care, it will help you achieve what is most important: cooking, sharing and enjoying.

# Iconic Latin American Ingredients

BY SEBASTIÁN TORRES

Latin America is a mosaic of cultures, colors and traditions. Behind every ingredient there is a shared history of the people, culinary creativity and the warmth of family. Learn about the iconic ingredients that still define the identity and flavors of millions of people.



## Corn: The Soul of Mexico and Colombia

Corn is the basis of Mexican and Colombian food. In Mexico, nixtamal changed history: when the grains are cooked with calcium hydroxide (pickling lime), you get the dough that gives life to tortillas, tamales and sopes. In Colombia, corn is used in *arepas* and *mazamorras*. Did you know that more than 60 types of corn have been identified as native to Mexico? Each one has a unique color, aroma and personality.

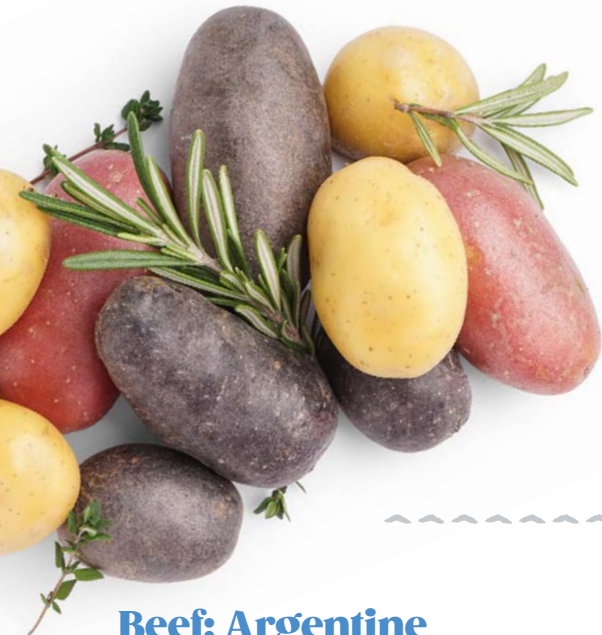
## Black Beans: The Heart of Brazil

In Brazil, black beans are more than a food: they're a symbol of unity. The *feijoada*, a dish made of beans with meat, was born in colonial times and today it's the country's national dish. In addition to their intense flavor, black beans are rich in protein and fiber.



## Plantains: The Pride of the Dominican Republic and Ecuador

In the Dominican Republic and Ecuador, plantains are synonymous with tradition. In the Dominican Republic, *mangú*, made with these green bananas, is a classic breakfast. In Ecuador, *patacones* and *bolones* fill every table with tropical flavor. In addition to its versatility, this fruit is also a source of potassium and vitamins.



## Potatoes: The Treasure of the Peruvian Andes

In Peru, potatoes are more than a food: they are living history. With more than 3,000 varieties, this tuber is a symbol of resilience in the Andes. From soups and purees to stews and fried dishes, every potato has a purpose in the kitchen. Because they can be cultivated in extreme climates, potatoes became the sustenance for entire civilizations.



## Beef: Argentine Tradition

Argentina and beef are inseparable. *Asado* isn't just a food, it's a ritual that brings together family and friends around a fire. And the most fascinating thing about it is that there are more than 20 popular cuts of meat that reflect the creativity of Argentine grilling. Each one has its own unmistakable texture and flavor.

**Exploring these iconic Latin American ingredients is like embarking yourself on a cultural journey that celebrates diversity, tradition and a passion for cooking. Each dish represents the heartbeat of a continent full of history that continue to nourish the world.**

# ★ Good ★ Food Storage PRACTICES

BY LEVI GAONA

Did you know that the way you store food can make all the difference in keeping it fresh for longer?

With **Royal Prestige® Mixing Bowls**, you can better organize and preserve your food while protecting yours and your family's health.



## Smart Organization

Each food has a specific place in your refrigerator:



### Raw meat and seafood.

Always at the bottom where it is coldest.



### Fruits and vegetables.

In the drawers that are designed to keep them fresh.



### Eggs and dairy.

Inside, never in the door, to keep them at a consistent temperature.

## Covered containers are your friends

Using airtight containers not only prevents cross contamination, it also helps prolong a food's freshness.

## Control the temperature

Make sure that your refrigerator is always below 40° F. That way, you can avoid the spread of bacteria and ensure that food is in optimal condition for a longer time.

**Royal Prestige® Mixing Bowls** are ideal for preserving all types of dishes, except for the 5.5 QT Grater Mixing Bowl, which is designed exclusively for grating and cutting.

With this advice and with our Mixing Bowls, you will have a more organized and safe kitchen.

**Avoid storing canned food in an open can. The metal could be transferred to the food.**





## Royal Opportunity Inspires at the E-Summit



The **Royal Prestige® Royal Opportunity** participated in the E-Summit, an event that brings together people with ideas, passion and a desire to build a different future. The gathering took place in Mexico City and brought together hundreds of entrepreneurs looking for inspiration and real opportunities.



Juan Carlos Franco, Chief Sales Officer at Hy Cite, was one of the main speakers. His talk, focused on the **Royal Opportunity of Royal Prestige®**, captured the audience's attention when he demonstrated how this business model has transformed thousands of lives in Mexico and other countries. In his words, being an entrepreneur isn't just about starting a business, it's "daring to change your life and that of those around you."



In addition, the **Royal Opportunity** had a stand to serve the attendees by answering their questions and sharing more about the direct sales model, the support offered by Hy Cite, the portfolio of premium products and the benefits of creating their own business.



**ROYAL PRESTIGE®**

Do you want more information about how to start your journey with Royal Opportunity? Click here!





ROYAL PRESTIGE®  
PRESSURE COOKER

Peace of mind  
when cooking



[Click here](#)  
to learn how to  
care for your  
Royal Prestige®  
Pressure Cooker.



Discover your  
new favorite  
recipe. [Watch  
the video here.](#)



The Royal Prestige® Pressure Cookers are designed with  
four safety mechanisms for preparing your favorite dishes in less  
time and with the confidence you deserve.



Royal Prestige®  
6 L Pressure  
Cooker



Royal Prestige®  
10 L Pressure  
Cooker

**Safety. Speed. Quality.**

For more information, contact your Independent Authorized Distributor or visit [RoyalPrestige.com](http://RoyalPrestige.com)