

## CARE AND USE MANUAL



## Royal Prestige® Pressure Cookers

6l / 10l



ROYAL  
PRESTIGE®

**IMPORTANT:** To prevent personal injury and/or property damage,  
read and follow the instructions and warnings in this Care and Use Manual.

SAVE THESE INSTRUCTIONS • FOR QUESTIONS OR COMMENTS, SEE REVERSE FOR YOUR SERVICE CENTER CONTACT NUMBER.  
FOR HOUSEHOLD USE ONLY.

# ROYAL PRESTIGE PRESSURE COOKERS®

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## Introduction

Welcome and congratulations on purchasing your Royal Prestige® Pressure Cooker. Please be sure to read this manual in its entirety before using your Pressure Cooker to ensure that you have an enjoyable experience. The valuable information contained in this manual will provide an overview of the product, some helpful hints to get you started, as well as trouble-shooting tips should you have issues with this product in the future.

## Before You Start

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, clean completely.

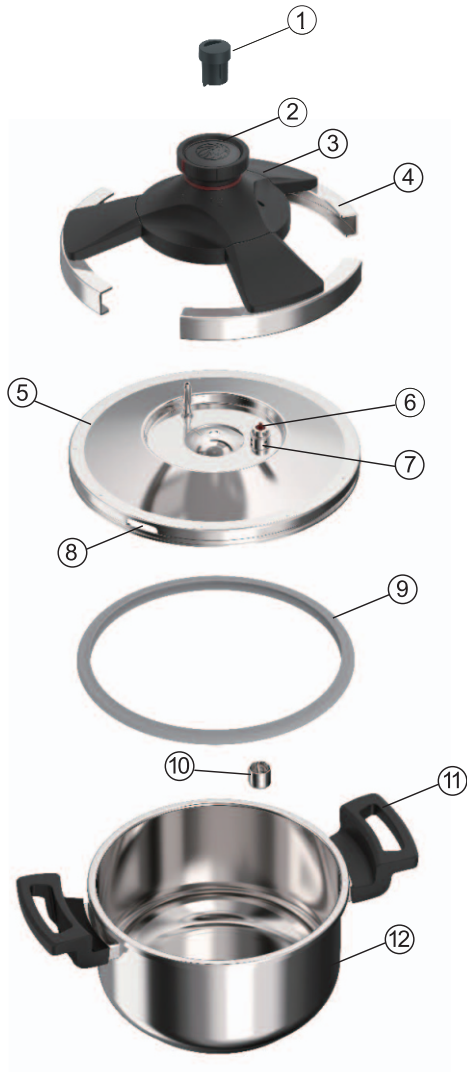
Read all instructions of operation and care before using the Pressure Cooker.



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## Product Diagram

- 1 Regulator Valve
- 2 Knob
- 3 Icons
- 4 Pressure Containment System
- 5 Lid Assembly
- 6 Indicator Pin
- 7 Safety Valve Assembly
- 8 Pressure Release Window
- 9 Gasket
- 10 Pressure Containment System Retainer Nut
- 11 Replaceable Handle
- 12 Base



### REPLACEMENT PARTS AVAILABLE:

- Cover – 4, 5, 10
- Regulator Valve – 1
- Rubber Gasket – 9
- Replaceable Handle -11
- Base – 12



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### Important Safeguards

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

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.
14. **SAVE THESE INSTRUCTIONS.**
15. All repairs and maintenance should be provided by authorized personnel of Royal Prestige. In case of part replacement, only original parts should be used.



## Safety Features

### 1. CLOSING SAFETY

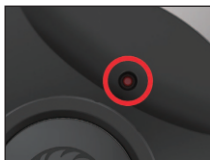
The special locking mechanism allows pressure-cooking only if the switch is properly turned to the “pressure cooker locked” position.



### 2. COOKING SAFETY

As pressure builds, the indicator automatically rises so that it keeps the cover from opening until pressure is reduced.

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

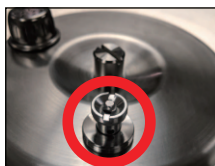


Under pressure –  
indicator pin up

No pressure –  
indicator pin down

### 3. SAFETY VALVE

If the regulator valve is blocked and pressure continues to rise, the safety valve will release excess steam and reduce the pressure inside the cooker. In this event, immediately turn off the heat source and wait for the steam to stop. The pressure cooker must be cooled down until the indicator pin goes down. When the indicator pin has gone down, you will be able to open your pressure cooker safely. Before reusing your pressure cooker, make sure the safety devices are unobstructed (refer to the maintenance section). The regulator valve is outside, on top of the cover. The safety valve is under the cover and has an opening to release the pressure inside the pressure cooker.



### 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 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.**



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## Set Up

- Make sure there is liquid in the pressure cooker. The absence of liquid in the pressure cooker can cause overheating and serious damage.
- Make sure the regulator valve is unobstructed.
- Make sure the indicator pin moves up and down freely, is visible and clean.
- Make sure the safety valve is unobstructed
- Make sure the gasket is positioned properly in the cover.

## Operation

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

- If you use a gas cook top, the flame should not extend beyond the base of the pressure cooker.
- If you use any other heat source, make sure that the diameter of the burner 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 burner.
- Never use aluminum foil or plastic film in the pressure cooker. This may obstruct the regulator valve, the indicator pin or the safety valve.

### 1. OPENING BEFORE USING (COLD)

Rotate the knob to the unlocked position. The clamps will open exposing the red arm covers. Remove cover from base.



### 2. FILLING THE PRESSURE COOKER

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

### 3. OPERATING THE LID



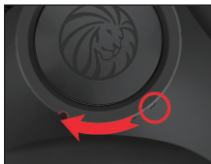
Make sure the gasket is positioned correctly in the cover by following the diagram below.



Turn the knob to the "Open" Position.



Place the lid on the pressure cooker.



Turn the knob to the locked position.

### 4. COOKING

Position the regulator valve so that indicator is pointing toward the pressure icon.



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- 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. When using a gas stove, do not allow flames to extend beyond the bottom.
- As a result of the pressure, the indicator pin will rise and lock the knob.
- When you hear a mild hissing noise of steam escaping from the regulator valve, you should turn down the heat, as long as you always hear a hissing noise. Cooking time is just as long and you will save on energy.
- If you notice anything irregular in the functioning of your pressure cooker, remove it from the heat source, decompress it (see section 5) and consult the section entitled "Troubleshooting".
- If you use salt, dissolve it in water before putting it in the pressure cooker.

## 5. COOKING INSTRUCTIONS

- When normal operating pressure is reached, turn the heat down so all the liquid does not evaporate while still allowing a small amount of steam to escape.
- Make sure that you can always hear a hissing noise from the regulator valve 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.

ALWAYS ADHERE TO THE FOLLOWING QUANTITIES WHEN FILLING YOUR PRESSURE COOKER:

- At least 1 cup of liquid with every use.
- Never use more than two-thirds of the volume of the pressure cooker.
- Never use more than one-third the volume of the pressure cooker for ingredients that tend to increase in size during cooking. \*SEE OPERATION SECTION.
- Over-filling may obstruct the safety devices allowing excessive pressure to develop.

### COOKING WITH CERTAIN FOODS:

- Certain meats, like ox tongue, have a surface skin which inflates under the effect of pressure. Do not prick the meat while the skin is inflated. It could spurt hot liquid and scald you.
- 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 obstruct the safety devices. These foods should not be cooked in a pressure cooker.

## 6. DECOMPRESSION

As soon as you have finished cooking:

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



Rotate regulator valve indicator to pressure release icon. Steam will release quickly so be careful!



Wait until the pressure indicator has gone down.



Rotate the knob to the unlock position and remove the lid.



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### Cleaning and Care

#### 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 utensil.
- Wash the pressure cooker in hot soapy water with a soft cloth or sponge after every use. Do not clean the pressure cooker with an abrasive or chlorinated product such as bleach. If there are calcium deposits on the pressure cooker, clean with vinegar and rinse thoroughly.

**Never put the lid or the gasket in the dishwasher.**

- Remove the gasket from the cover and carefully clean both in hot soapy water after every use. Annual replacement of the gasket is recommended.
- Rotate knob to the disassemble position.
- Remove pressure containment system retainer nut to separate it from the lid assembly.
- If residual matter is obstructing the safety devices, remove it with the help of a needle or other pointed tool.



Remove and clean the regulator valve after each use.



Clean regulator seat after each use



Clean the indicator pin after each use.

#### 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.**



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## Troubleshooting

CONDITION	REASON	SOLUTION
Pressure cooker will not open	<ul style="list-style-type: none"> <li>After cooking, the pressure cooker is still pressurized (the indicator pin is up)</li> </ul>	<ul style="list-style-type: none"> <li>Decompress following these steps:               <ul style="list-style-type: none"> <li>Take the pressure cooker off the heat</li> <li>Decompress pressure cooker</li> <li>Once the indicator pin has gone down, rotate the knob to the "open" position and open the pressure cooker</li> </ul> </li> </ul>
Pressure cooker will not close.	<ul style="list-style-type: none"> <li>The pressure cooker is not assembled correctly.</li> </ul>	<ul style="list-style-type: none"> <li>Check that the knob is in the "open" position and that the cover is correctly placed on the base.</li> <li>Press lightly on the lid and rotate knob clockwise until in the "locked" position.</li> </ul>
Pressure cooker will not pressurize	<ul style="list-style-type: none"> <li>The knob is in open position.</li> <li>The heat source is not strong enough.</li> <li>There is not enough liquid in the pressure cooker</li> <li>The regulator is not properly in place.</li> <li>The gasket is not properly in place.</li> <li>The gasket is worn out.</li> </ul>	<ul style="list-style-type: none"> <li>Turn the knob to the "locked" position.</li> <li>Fill the pressure cooker with at least one (1) cup of liquid.</li> <li>Turn up the temperature on the heat source.</li> <li>Make sure the regulator is in the right position.</li> <li>Make sure the gasket is positioned correctly in the cover</li> <li>Replace the gasket with the Royal Prestige® parts from the Service Center (see back page).</li> </ul>
Steam is escaping from my pressure cooker.	<ul style="list-style-type: none"> <li>The switch is in open position.</li> <li>The gasket is not properly in place.</li> <li>The rim of the base is not clean.</li> </ul>	<ul style="list-style-type: none"> <li>Turn the knob to the "locked" position.</li> <li>Verify that the gasket is properly cleaned. See Cleaning and Care.</li> <li>Verify that the cover and base are clean.</li> </ul>



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CONDITION	REASON	SOLUTION
Steam is escaping from the safety valve.	<ul style="list-style-type: none"> <li>The regulator valve is not functioning properly.</li> </ul>	<p>Follow these steps, in order:</p> <ol style="list-style-type: none"> <li>1. Turn off the heat source immediately.</li> <li>2. Rotate regulator valve to decompression position</li> <li>3. The indicator pin should go down.</li> <li>4. If the indicator pin does not go down, do not attempt to open the pressure cooker.</li> <li>5. Once the indicator pin has gone down, open your pressure cooker and examine the safety devices;               <ul style="list-style-type: none"> <li>–If they are obstructed, clean them. You can then start using your pressure cooker again. If the problem persists, contact the Royal Prestige® Service Center.</li> <li>–If the safety devices are unobstructed or if you are in doubt, return your pressure cooker immediately to the Royal Prestige® Service Center (see back page).</li> </ul> </li> </ol>
The pressure cooker was heated empty	<ul style="list-style-type: none"> <li>No liquid was put in the pressure cooker before placing on heat source.</li> </ul>	<ul style="list-style-type: none"> <li>Do not move the pressure cooker, to avoid damaging the base.</li> <li>Turn off the heat source and let the pressure cooker cool down where it is. We advise you to change the lid gasket and have your pressure cooker checked by the Royal Prestige® Service Center.</li> </ul>
The lid gasket of the pressure cooker has come out of the pressure release window in the lid.	<ul style="list-style-type: none"> <li>The other safety devices are not working.</li> </ul>	<ul style="list-style-type: none"> <li>Remove from heat source.</li> <li>Rotate regulator to pressure release position</li> <li>Remove the lid and clean cooker out.</li> <li>Do not reuse the pressure cooker before having it checked by the Royal Prestige® Service Center.</li> </ul>
Steam is escaping from the regulator.	<ul style="list-style-type: none"> <li>This is supposed to happen and is completely normal.</li> </ul>	<ul style="list-style-type: none"> <li>Turn down the heat source to minimize steam release and continue cooking.</li> </ul>



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## Technical Information

CAPACITY	6 LITER	10 LITER
Model	C01251	C01255
Operating Pressure Range	100 kPa	100 kPa
Safety Valve Release Pressure	140-160 kPa	140-160 kPa
Safety Window Release Pressure	180-300 kPa	180-300 kPa
Cover Material	Stainless steel 316L	Stainless steel 316L
Body Material	Stainless steel 316L	Stainless steel 316L
Gasket Material	Food safe-silicone	Food safe-silicone
Cooking Base	Induction-capable 430 Stainless Steel Encapsulated Aluminum	Induction-capable 430 Stainless Steel Encapsulated Aluminum
Housing Material	Glass-impregnated Nylon	Glass-impregnated Nylon
Handle Material	Glass-impregnated Nylon	Glass-impregnated Nylon



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## ROYAL PRESTIGE PRESSURE COOKERS®

For detailed warranty information,  
visit Royal Prestige® on the web at  
[www.royalprestige.com](http://www.royalprestige.com)



For warranty service, send the product to our Service Center:

### USA

**HY CITE ENTERPRISES, LLC**  
ROYAL PRESTIGE® SERVICE CENTER  
2115 PINEHURST DRIVE  
MIDDLETON, WI 53562  
**PHONE: 1-800-279-3373**  
**BILINGUAL (ENGLISH & SPANISH)**

### MÉXICO

**HY CITE MÉXICO S. DE R.L. DE CV.**  
AVENIDA TESISTAN # 2450  
NAVE 18 COLONIA EL TIGRE  
ZAPOPAN JALISCO C.P. 45134M  
**PHONE: 01-800-111-1116**

### COLOMBIA

**HY CITE ENTERPRISES  
COLOMBIA S.A.S.**  
CALLE 99 NO. 14-49, OFICINA 301  
CHICO, BOGOTÁ, COLOMBIA  
**PHONE: (571) 744-9490**  
**018000 128694**

### PERÚ

**HY CITE PERÚ S.R.L.**  
CALLE. CANTUARÍAS #160, 170, 176  
OFICINA #702 – EDIFICIO CANTUARÍAS  
MIRAFLORES, LIMA-PERÚ  
**PHONE: (511) 243-7756**  
**(511) 243-7768**

### BRASIL

**ROYAL PRESTIGE DO BRASIL**  
COMÉRCIO E IMPORTAÇÃO  
DE UTILIDADES DOMÉSTICAS LTDA.  
ALAMEDA ARAGUAIA,  
2.104 - 22º ANDAR SALAS 223 A/224 A  
CENTRO EMPRESARIAL  
ARAGUAIA CORPORATE - ALPHAVILLE  
BARUERI - SP, CEP: 06455-000  
**PHONE: (11) 4191-5026**

### ARGENTINA

**HY CITE BA S.R.L.**  
SUIPACHA 552, PISO 1,  
CAPITAL FEDERAL, BUENOS AIRES,  
ARGENTINA, C.P. 1008  
**PHONE: 0800 4442904**

### ECUADOR

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Manufactured by:  
Zhejiang Suntrue Houseware Tech CO., LTD.