



## Instruction Manual

Unbeatable Toughness.  
Unmatched Style.

### Features:

Unique Alpha Base

Unique Pressure Indicator

Comfortable Handles

Thoughtfully Designed

Controlled Gasket-release System



GAS



RADIANT RING



SOLID PLATE



INDUCTION



CERAMIC

IS:2347



CM/L 2351039

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# IMPORTANT SAFEGUARDS

You can get total satisfaction from your IKEA Pressure Handi, if you follow the simple instructions given below:

1. Read all instructions before use. In particular, remember to follow the safety precautions. Please do not tamper with the safety devices.
2. Before putting the Weight Valve device (PRD) on the handi it should be ensured that the steam starts to come out of the vent tube of the handi freely.
3. When using Pressure Handi near children, it is necessary to keep a close supervision.
4. Do not place dry/empty handi on a heated oven/heat source. Always use sufficient quantity of water, else, this will seriously damage the Pressure Handi.
5. Move the pressure handi under pressure with greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use gloves.
6. Do not use the Pressure Handi for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make sure that the pressure handi is properly closed before operating. Read "How to use your IKEA Pressure Handi" at page 6
8. Extreme caution must be used when moving the pressure handi containing hot liquids.
9. Do not fill the unit over two third of body capacity. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over half of body capacity. Over filling may cause a risk of clogging the vent tube and developing excess pressure. See "Food preparation instructions"
10. Do not open the Pressure Handi until the pressure has been reduced to zero indicated by the dropped pressure indicator. If the Pressure Indicator (PI) is in a risen position above the lid, it indicates that the handi is under pressure. When there is still pressure in the handi, do not remove the weight. Only if no steam escapes when the weight is tilted and the PI has dropped, the weight is to be removed and then the lid opened. The lid should not be forced open. The pressure remaining in the handi can be dangerous, see "Operating Instructions"
11. Food items which tend to foam, froth, and sputter are likely to block the pressure release device (Vent tube). Therefore, while cooking such items, the cooking instructions supplied by the manufacturer shall be strictly followed.
12. Do not cook foods such as apple sauce, cranberries, pearl barley, oat meal or other cereals, split peas, noodles, macaroni, rhubarb or spaghetti. These foods tend to foam, froth and sputter and may block the pressure release device.
13. Always make sure that the pressure relief device (Valve Stem) is clear before closing the lid for pressure-cooking.
14. Do not use the handi for deep-frying or pressure frying with oil or as a tandoori pot. Since the strength of the metal may decrease to dangerous level.
15. Always make sure the space around the Pressure Indicator in the lid is kept clean and ensure that the pressure indicator floats freely in the eyelet/lid.
16. For proper closure, lid handle must be directly above the body handle.
17. For safe pressure cooking, we advise you to replace the Metallic Safety Plug and gasket yearly. In any case, if you do not replace the Metallic Safety Plug and gasket every year, it may not function at the time of need and may cause damage.
18. Never place anything over the weight as the weight valve is an accurately calibrated device to work upto a pressure of  $1\text{ kgf/cm}^2$ .
19. Always buy genuine spare parts. Use of duplicate parts may affect the working of the safety devices.
20. Do not dry heat the Pressure Handi. It may lead to fusing of safety plug, bulging of body base, separation of the induction base / Cladded base thereby damaging the handi.
21. Never lift the weight valve for reducing pressure in case of liquid or frothing foods.
22. Do not put the pressure handi inside the dishwasher for washing.
23. After the normal cooking pressure has been reached, reduce the heat to just above the sim position so that all the liquid inside the handi which creates the steam, does not evaporate.
24. Ensure that the handles are not loose, if it is in loose condition please tighten the same before use. Do not use the cooker with broken or charred handles, replace the same before use.
25. It is recommended to replace with genuine gasket and fusible safety relief device after one year of every day use.
26. In case, the safety relief device fuses, please take the IKEA Pressure Handi to an authorized service centre.

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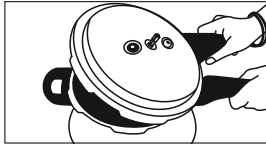
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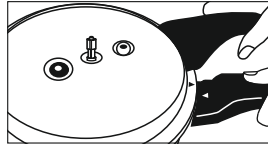
**SAVE THESE INSTRUCTIONS**

This product is for household use only.

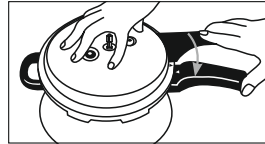
## How to Close



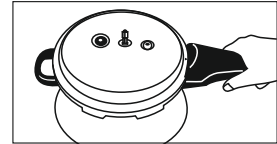
**1.** Place the lid on the body, holding the body and lid handle as shown above.



**2.** Align the arrow mark on the lid with the arrow mark on the body handle, and seat the lid on the body.

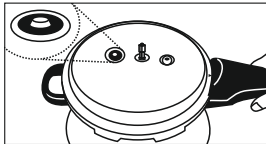


**3.** Press down the lid gently and turn the lid handle clockwise.

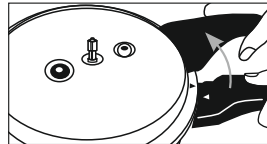


**4.** Turn the lid handle clockwise till the lid handle comes right over the body handle.

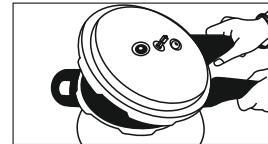
## How to Open



**1.** Ensure the inside pressure drops completely and the VPI drops down.



**2.** Turn the lid handle in anticlockwise direction till the arrow on the lid aligns with the arrow on the body handle.



**3.** Lift the lid off the body.



**Caution:** Do not use the IKEA Pressure Handi without fully closing the lid. Improper closure and cooking is unsafe and could cause accident.

## INTRODUCTION

### **Dear Customer,**

*Congratulations on buying into the brand new concept in Pressure Cooking! The IKEA Pressure Handi is probably the most useful and versatile product in the Indian Kitchen and has been carefully designed with the discerning customer like you in mind.*

*IKEA keeping in mind the ever growing requirements of the Customer, has come out with a Handi which now can be used on Induction tops.*

*Spices are an integral part of Indian cooking. They impart the rich aroma and flavour that is so unique to our cuisine. Yet, it's not just the spices that make Indian food delicious.*

*For centuries, the handi has been synonymous with the Indian kitchen. Royal cooks swore that this distinctively shaped vessel with its curved bottom, wide middle and narrow mouth greatly enhanced the taste of their preparations. Mainly used for food that was cooked on a slow fire, the shape of the handi helped trap the vapours rising from the food. This resulted in the food being cooked in its own juices, bringing out the richness of the spices and other ingredients.*

*The new IKEA Handi combines centuries old tradition with modern day convenience. It can be used to cook food in the traditional Indian way of the handi. It also works as a pressure handi to help you cook food in minutes.*

*The Induction cook top friendly IKEA Pressure Handi is yet another innovation from IKEA dedicated to you.*

*We wish you very happy times in cooking and serving delicious and authentic cuisine that you so lovingly serve to your family.*

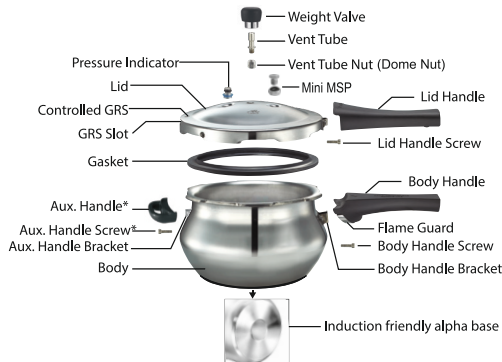
*Another great feature of the IKEA Pressure Handi is that it gives you more value for money.*

### **HANDI CAPACITY:**

**Nominal Body Capacity is 3.0 litre and Gross capacity is 3.0 litre.**

### **SPECIAL FEATURES OF IKEA PRESSURE HANDI:**

- i) All new Whistling Weight Valve with long lasting stainless steel weight valve for pressure regulation to accurately time your pressure cooking.
- ii) Sleek, new look reinforced lid.
- iii) A unique safety mechanism called Pressure Indicator (PI) which rises when there is pressure inside the vessel and drops when the pressure drops to zero indicating that the Pressure Handi is ready to open.
- vi) The new unique controlled GRS (Gasket Release System) which releases the pressure safely in case there is any abnormal build up of pressure.
- v) Rugged handles with matt finish, aerodynamic curves for better grip, easy handling and cleaning.
- vi) Metallic Safety Plug - An additional safety device provided which will fuse when the Pressure / Temperature inside the handi exceeds safe level.
- vii) The Pressure Handi now can be used for cooking on any Induction cook top, Electric hot plates, Halogen, ceramic hot plates.



Due to continuous product improvements, actual parts in your Pressure Handi may differ slightly from the illustration above.

## DESCRIPTION OF THE PARTS

### A) Weight Valve Assembly - More Precision

- 1) The weight valve (PRD): It is made to perfect precision. It operates when the pressure reaches around  $1\text{kgf/cm}^2$ . and whistles, which are loud and clear. It now has a silicone rubber "o" ring which facilitates easy fitment on to the vent tube and also enhances the life of the weight valve assembly.
- 2) The vent tube: This is made of stainless steel and it is long lasting and durable.
- 3) The Dome nut: This keeps the vent tube tightened in its place in the lid.



### B) Pressure Indicator - More Safety, More Convenience

A Pressure Indicator (PI) which rises when there is pressure inside the vessel and drops when the pressure drops to zero indicating that the pressure handi is ready to open.



### C) Handles - More Durable, More Convenient

For convenient handling, IKEA Pressure Handi has strong, heat proof, matt finish PF handles.

The Pressure Handi comes with 3 handles:

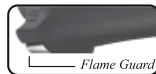
- a) Lid Handle
- b) Body Handle
- c) Auxiliary Handle

All these are replaceable and available with screws/ washers as spares. Please keep all handles fully tightened when in use.



### D) Flame Guard - More Safety, More Durable

The flame guard is specially designed to protect the body handle from heat when placed on the stove.



### E) Gasket - More Durable

IKEA Pressure Handi comes with food grade nitrile rubber gasket which is self compensating. This revolutionary design will enhance the life of the gasket. This gasket does not impart any colour, taste or odour to the food cooked in this handi.



### F) Mini Metallic Safety Plug

This safety Plug melts to let out steam. This happens when the temperature/ Pressure rises beyond the safe level. This is due to the Handi having insufficient water or food particles blocking / clogging the vent tube.



### G) Induction Base

The IKEA Pressure Handi comes with heavy duty Alpha induction base which enables the handi to be used on all Induction Cook-tops. This handi comes with an induction friendly cladded base



## USE ON DIFFERENT HEAT SOURCES

The IKEA Pressure Handi can be used on many different heat sources namely : Gas Stove, Kerosene Stove, Electric Hot Plate, Induction cook top, Ceramic Cook top, and Halogen Cook top.

### Never use industrial gas burners.

**Gas Stove :** Ensure maximum heat / flame before placing Deluxe Alpha Pressure Handi on the stove. However ensure that the flame is always within the base of the Handi. Reduce the heat / flame as soon as pressure builds up and whistles the first time.

**Hot Plate :** Place the handi on the hot plate and turn on maximum power. Reduce the heat / flame as soon as pressure builds up and whistles the first time.

**Halogen :** Place the handi on the halogen cook top and turn on maximum power. Reduce the heat / flame as soon as pressure builds up and whistles the first time.

**Induction:** When using the Pressure Handi on Induction Cook-top, place the handi on Induction Cook-top and press the appropriate function to start cooking. Please note the rate of heat absorbed by the handi may vary between different models of Induction Cook-top. Reduce the power as soon as pressure builds up and whistles the first time.

**Ceramic:** Place the handi on the Ceramic cook top and turn on maximum power. Reduce the heat / flame as soon as pressure builds up and whistles the first time.

Please read the instruction manual which comes with every form of heat source before use.



GAS



HOT PLATE



HALOGEN



INDUCTION



CERAMIC

## SAFETY FEATURES

IKEA Pressure Handi comes with 4 safety features.

- The Weight Valve (PRD)
  - The Pressure Indicator,
  - Controlled GRS
  - Safety Plug
- a) The Weight Valve : As soon as the pressure inside the handi reaches the normal cooking pressure, the weight valve releases steam with a loud and clear whistle. For the normal cooking of food, three or four whistles are adequate to complete the cooking. The weight valve works as both the control and pressure regulating device maintaining correct pressure at all times.
- b) The Pressure Indicator : indicator gets pushed above the level of lid. This indicates that your Pressure Handi is under pressure. Similarly after cooking is over and the issue of steam stops completely, the pressure indicator will drop to the level of the lid, giving you a visible indication that you can safely open the Pressure Handi. if the pressure indicator does not drop for a longer duration, push it down with a metal spoon as the food particles may prevent it from falling down and then open the lid.
- c) Controlled GRS (Gasket Release System) : The IKEA Pressure Handi now comes with improved version of the GRS namely the Controlled GRS. This unique safety device makes your handi completely safe even if the weight valve fails to function due to over load or blockage of the vent tube. As the pressure inside the handi goes above the normal level, portion of the IKEA Gasket is pushed out by the excess pressure inside the handi. Then the hole on the lid gets exposed gently releasing the steam in a controlled manner. The steam is released in a vertically up direction with a steam jet sound, making it absolutely safe.
- Once the GRS operates, the stove should be immediately switched off. Allow the handi to cool down. Now open the lid and the IKEA Gasket should be removed, washed with water and placed back in position. However, we recommend, the user to examine the reason for the weight valve not functioning. The user should check and ensure that the vent tube hole is clean and clear.
- d) Metallic Safety Plug : If for any reason the safety features like weight valve or a controlled GRS fails to function, the fusible metallic safety plug melts to let out steam. This could only happen when the temperature / pressure rises beyond the safe level. This is due to the handi having insufficient water or food particles blocking / clogging the vent tube.

## HOW TO USE / FOOD PREPARATION INSTRUCTIONS

### 1) Water to be used:

Before you start cooking in the Pressure Handi, make sure that there is enough water in the Pressure Handi. The quantity of water varies with the model of the handi.

For the first 15 minutes of cooking, pour 300ml or 1½ cups of water. For every additional 15 minutes of cooking add 100ml (½ cup) of extra water.

Your Pressure Handi should not be filled more than ¾ of its body capacity.

When cooking liquid foods, please use the quantity of water as specified in the recipe. For cooking milk dishes, start with a low heat to bring the milk to boil and then turn it up to pressure.

When cooking cereals like Toordal allow a few minutes before closing the lid to avoid excess froth. Add one spoon of oil or any cooking medium while cooking dal. When you cook dal, particularly in small capacity handi, the dal frothing is unavoidable with the whistling weight valve. To reduce the frothing it is advisable to soak the dal in water for 20 to 30 minutes before cooking.

### 2) Procedure:

IKEA Pressure Handi comes without separators and is ideal for direct cooking.

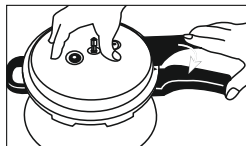
To do direct cooking, always take correct quantity of water as mentioned above which is required for steam generation, in addition to the water required for cooking the foodstuff. This comes by practice as it is dependent on the quality of rice, dal etc and also the individual taste and preferences. Normally, the recommended quantity of water for rice is 1:2 ½ (Rice : Water) and for dal is 1:1 ½ (Dal : Water).

**Note :** IKEA pressure handi comes without separators. When you use your own separators / vessels inside the pressure handi for cooking, always place the trivet with sufficient water below the Separators / Vessel to avoid dry heat and decladding. Please ensure that the height of the Separators / Vessel is not more than ¾ of the height of the handi body. Also do not cover the top vessel with plate which might block the safety devices. Always use trivet with sufficient water when you use your own Separators / Vessels.

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.

Ensure that the IKEA Gasket is properly placed in its place in the lid.

Place the lid on the body of the handi with the arrow mark of the lid in line with the arrow mark on the body handle, press down the lid gently and turn the lid handle clockwise to bring it exactly above the body handle.



Place the weight on the vent tube and press it down. It will get engaged with the vent tube with a 'CLICK'. Now place the handi on high heat. However ensure that the flame is always within the base of the Handi.

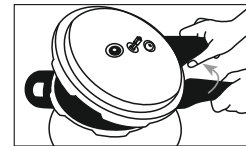
As the pressure builds up you will notice emission of steam through the Pressure Indicator for a while and after few seconds the Pressure Indicator will rise above the lid surface indicating the pressure build up. When the Pressure Handi reaches the full pressure, the weight valve will whistle.

Now reduce the heat till the required cooking time. Normally, you can shut off the flame after 3 or 4 whistles depending on the flame and the foodstuff to be pressure cooked.

By experience, you will be able to determine the exact number of whistles required.

After cooking, put off the heat source, take the appliance off the stove and allow it to cool. Do not attempt to open the lid if the Pressure Indicator is in the risen position. Always, after the Pressure Indicator drops remove the weight first and then open the lid anti- clock wise till the arrow mark of the lid is aligned in line with the arrow mark on the body handle

Wash the handi after use. Remove the IKEA Gasket. Wash it and hang it on a peg till the next use.



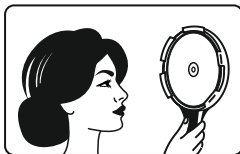
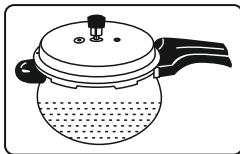
## DO'S AND DONT'S

Please read the following instructions very carefully to ensure that your IKEA Pressure Handi is always kept in good working condition.

### DO's

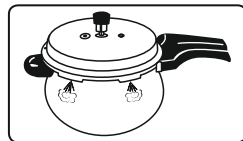
#### Read all the instructions:

- 1) Always use the IKEA pressure handi with sufficient quantity of water. Pressure cooking is cooking with water, in the handi to produce steam. Remember that less than minimum water can result in 'boil dry'. The recipe will be ruined, the safety plug may get fused and food may be baked to such an extent that resultant stains will be hard to remove. This can also lead to base bulge in the body. Sandwich clad base may peel off & handi may also get damaged.
- 2) Always ensure that the vent tube is completely free of any blockage before closing the lid. This can be easily done by looking through the vent tube and ensuring that the light is visible. Always keep the vent tube clean and fastened tight to the lid. Clogged vent tube can be cleaned by forcing a jet of water through the vent tube hole or by cleaning the vent tube with a pin through it.
- 3) When cooking dal in a Pressure Handi, always add a spoonful of any cooking oil to the contents of the Pressure Handi before commencement of cooking, in order to suppress the froth. Allow a few minutes before closing the lid to avoid excess froth. Soaking the dal for 30 Min before cooking reduces frothing.
- 4) Ensure that the IKEA Gasket is properly placed in its place in the lid. After



cooking wash the IKEA Gasket and hang it on a peg. This will improve the life of the IKEA Gasket.

- 5) If the steam escapes around the lid, It could be that a new Gasket should be fitted. Before doing so, please have the Pressure Handi checked for any nicks on the rim of the body.
- 6) Avoid damage to the sealing rim of the lid and the body while serving or cleaning the handi. This may cause leakage of steam.
- 7) Always store the handi with its lid open to prevent mustiness.
- 8) Handle the weight carefully. Keep it clean. Once in a year please change the silicon 'O' ring, as the wear and tear of this ring may cause the weight to jump off.
- 9) Always keep the handles fully tightened.
- 10) Always buy genuine Spare Parts from the authorized service centre nearest to you. Insist on a cash memo when buying genuine spare parts. Replace your pressure indicator every year for safe functioning.
11. In case your Pressure Handi requires any servicing or reconditioning, do not try to repair it yourself. Please take it to the nearest Authorized Service Centre or write to the company for advice / directions.
12. We recommend that you take your handi for checking to authorised service centre once a year, so as to ensure that the Pressure Handi is always in a good working condition.
- 13) Always keep the Pressure Handi on the stove in such a way that the handles are facing you and the GRS slot is away from you (refer illustration) to prevent accidental scalding, if and when the GRS operates.
- 14) Whenever you want to open the handi lid, wait for the Pressure Indicator to

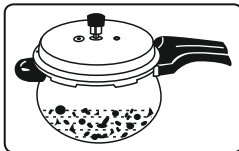




drop then gently tilt the weight and remove carefully. Then open the lid

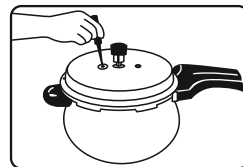
### DON'Ts

- 1) Never place a dry / empty Pressure Handi on a heat source. If you use the Pressure Handi without any water, the gasket may get burnt or the safety plug may melt. The handi may also get damaged.



- 2) Dry heating the handi or using excessive heat may lead to the separation of the induction plate base / Sandwich cladded base from the body. Warranty will not cover this type of misuse. Dry heating the handi could lead to discolouration of the induction base / Sandwich cladded base,
- 3) Your Pressure Handi should not be filled more than two third of its body capacity. When cooking foods that expand during cooking such as rice, dal or dried vegetables, do not fill the body over half full. When you use your own separators / vessels inside the pressure handi for cooking, Please ensure that the height of the Separators / Vessel is not more than 2/3 rd the height of the handi body. Also do not cover the top vessel with plate which might block the safety devices.
- 4) Never attempt to force open the lid of the handi. The Pressure Indicator will drop down once the pressure inside the handi is reduced to zero, indicating the safe opening of the lid.
- 5) Never tap the rim of the handi body with serving spoons, forks, ladels etc. as these may nick the sealing surface and allow steam to escape and handi may leak
- 6) Always thoroughly wash every surface of the handi soon after each use with hot water and soap or cleaning powder . Any oil / fat left on the surface may carbonize when handi is again placed on heat. Do not leave food / water in your handi over night or for a long duration. Chemicals in the decomposing food / Natural salts in the water will attack the metal and can develop pits

/ scaling / Discolouration . Use a plastic or nylon scrubber or brush . After cleaning, wipe dry , as the metal can get pitted if left wet. Preferably use soft water for cooking and washing as the salts in the hard water may lead to pitting and discolouration over a period of time.



- 7) Never use hard abrasives to wash your handi.
- 8) Never try to repair the Pressure Indicator and do not substitute it with spurious plugs, screws or washers. Always buy a genuine Pressure Indicator/ Safety Plug.
- 9) Pressure Handi should not be used for deep frying or as a tandoori pot.
- 10) Do not interchange the lids of your Pressure Handi when you have two or more handis of different range.
- 11) Do not use hard abrasives such as steel wool, steel brushes, ash or mud to clean the pressure handi . This can cause microscopic scratches which may cause water to lodge which eventually could lead to the development of black pit marks.
- 12) Handles are liable to break under a sharp blow.
- 13) Do not attempt to stretch rubber gasket, particularly when it is hot , as it will distort. There should be no extra length of rubber gasket left unaccommodated in the lid.
- 14) Do not try to move the pressure handi when pressure is built inside during cooking or after cooking.
- 15) This cooker is not suitable for use in Oven.

### CAUTION:

- Do not touch hot surfaces. Use handles or knobs for handling the Handi. Use gloves, if required. Replace the handle if it is cracked, broken, or charred. Do not use the handi with out handles / broken handles.
- Never subject the Pressure Handi to dry heat.
- Always buy genuine spare parts. The Seller or the Manufacturer is in no way responsible for any damage or injury caused by use of duplicate / spurious spare parts.

- When you use your own vessel inside the pressure handi for cooking, please ensure that the height of the vessel is not larger than the height of the handi body. Also, do not cover the top vessel with a plate which might block the safety devices.
- Never allow cooked food or water to stay in the handi body for a long time to avoid pits and discoloration.
- Never subject the pressure handi to dry heat.
- Do not force open the pressure handi until internal pressure has dropped to Zero. If the handles of the body and lid are difficult to push apart, this indicates that the handi is still pressurized.

## HOW TO SERVICE YOUR IKEA PRESSURE HANDI

For the convenience of our customers, Manufacturer has established a wide network of Authorized Service Centres throughout the country where trained mechanics will service your handi with special tools. Please note that all these Authorized Service Centres are provided with a CERTIFICATE by the manufacturer stating that the concerned outlets/shops are Authorized Service Centres. The validity period of the service centre is also given in the certificate. Always contact the Authorized Service Centre nearest to you. In case of any complaint/comments, please write for prompt attention to:

### Marketed By:

IKEA India Private Limited, Unit No. 421, DLF Tower -'N'.  
Jasola District Centre, New Delhi -110025, India.

### IKEA Customer Service:

Email: [customercare.india@ikea.com](mailto:customercare.india@ikea.com). Toll free no.: 1800-419-4532

### Manufactured by:

Registered Office: TTK Prestige Limited, Plot No. 38, Sipcot Industrial Complex,  
Hosur- 635126, Tamil Nadu, India. Manufacturer Customer Service:  
Email: [customercare@ttkprestige.com](mailto:customercare@ttkprestige.com) Tel No: 080-6000 4411

## HOW TO MAINTAIN YOUR IKEA PRESSURE HANDI

### The Body and the Lid:

IKEA Pressure Handi is made of Stainless Steel. Wash the body and the lid in hot soap water and dry immediately.

DO NOT wash pressure handi in a dishwasher. Harsh chemicals like dishwasher detergent will damage the surface. Do not use steel wool and harsh detergents etc., to wash the pressure handi.



To keep your IKEA Pressure Handi looking always new, please follow the instructions given below.

- Avoid leaving foodstuff especially those containing salt in the handi overnight. As it may cause pittings inside the handi.
- Before first time & after each use wash it with the hot soapy water, rinse and dry thoroughly.
- For stubborn stains, it is recommended that you use a nylon scrubber.
- A stainless steel cleaner maybe used for:
  - Blueing or rainbow colouring caused by the presence of salt/minerals in the water.
  - White spots caused by hard water deposits.
  - Yellow, brown, or with blue tingeing on the inner surface.
- Avoid the use of metal scouring pads or hard abrasives for cleaning the handi as they may cause scratches.

### Discolouration:

Certain properties of water and certain minerals of food can cause darkening of the inside of the handi upto the water level. This is quite harmless. This discolouration does not affect the handi or the food cooked in it in any way. When this discolouration occurs, it can be prevented by first boiling water with a small ball of tamarind or a piece of lime or tartaric acid/citric acid for about 20 minutes. This will remove the darkening.

**Weight Valve:**

To clean the weight valve occasionally, soak it in soap water. However, clear out all the traces of soap before reuse.

**Gasket:**

After cooking, remove the *IKEA* Gasket from the lid. Wash and hang it on a peg till next use.

**Storing:**

Do not store the Pressure Handi in a sealed or closed condition. This will prevent mustiness as there will be circulation of air. Always store the weight on a shelf.

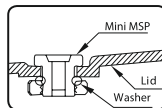
**Serving:**

While using Pressure Handi for direct cooking or serving, care should be taken to see that the spoons, ladles, forks and other utensils are not tapped against the rim of the body as this may nick its sealing surface and allow the steam to escape.

**Fixing of Spare Parts:**

Always buy genuine Pressure Handi Spare Parts.

1. To replace the pressure indicator / metallic safety plug in the Stainless Steel Handi.  
Once the metallic safety plug has fused, do not try to repair it. Please purchase a genuine metallic safety Mini MSP plug.
2. *IKEA* Pressure Handi comes with lid handle, body handle and auxiliary handle\*. For fixing the spare handles:
  - a) To remove the body handle, unscrew the body handle screw underneath the handle. Align the new body handle with the flame guard properly fitted on to the mouth of the body handle, to the body handle bracket. Insert the screw and fasten tightly.



- b) To remove the lid handle, unscrew the lid handle screw from underneath the handle. To refix the new lid handle, align the new handle to the lid handle bracket and tighten the screw firmly.
- c) To remove the Auxiliary Handle, unscrew the handle screw and take out the handle from the bracket. Align the new handle with the bracket, insert the screw and fasten tightly.

In case you have any problem in fixing the spare parts of the handi, please take the handi to the Authorized Service Centre / TTK service center where the genuine parts can be bought and fixed.

**WARRANTY:**

The Manufacturer of *IKEA* Pressure Handi offers 5 years warranty on product - Stainless Steel Outer Lid Handi from the date of purchase on the material and workmanship of the handi. Damage caused by overheating, dryheating, soiling, scratches Pittings, discolouration and separation of the sandwich clad base from the body and body base bulge due to dry heating and excessive heat are excluded from the warranty. Normal wear and tear to fittings and gaskets are not covered by the warranty.

## SPARE LIST FOR IKEA SS 3 L PRESSURE HANDI

SL NO	SKU CODE	DESCRIPTION	SUITABLE MODELS
1	60000	Mini Gasket-G1	3L Handi - Aluminium/ Stainless Steel
2	60703	SS Weight valve assembly 23mm	All Models
3	60704	SS Weight valve Only 23mm	All Models
4	60702	SS Valve stem with Dome Nut	All Models
5	60115	Mini Metallic Safety Plug	All Models
6	60655	VPI with eyelet- Red	All SS Models
7	60448	Body Handle Jr Handi	3 Litre SS Handi
8	60403	Cover Handle for Handi	All Handi Lids- Dlx
9	60603	Aux Handle for SS Handi	3 Litre
10	60427	Silicone O Ring for Wt sleeve	All Models

## WARRANT CARD

The manufacturer of IKEA Pressure Handi offers 5 Year warranty for Stainless Steel Outer lid handi from the original date of purchase and will, during this period, replace the Pressure Handi free of charge, if there is any defect due to faulty material or workmanship, subject to the following terms and conditions.

1. The Pressure Handi is used properly in accordance with the instructions given in the Instruction manual.
2. The warranty does not cover any Pressure Handi attended to by others excepting those from our Authorised Service Centers / TTK service center
3. Replacement parts such as Safety Plug, Handles, Screws, Weight Valve, Vent Tube, Gasket, Pressure Indicator with Gromet and Nuts are not covered by this warranty as these parts require periodic renewal.
4. Damage caused by overheating, dry heating, soiling, scratches, pittings, discolouration and separation of the induction plate base / sandwich clad base from the body and body bulge due to dry heating and excessive heat are excluded from the warranty. Normal wear and tear to the fittings and gaskets are not covered by the warranty.
5. The decision of the manufacturer is final in all cases of complaints.
6. Customer can take the defective IKEA pressure handi for warranty claim to IKEA store or reach out to IKEA Customer care. For service related issue reach out nearest TTK service center or any authorized service center. Parts can be purchased from any Prestige authorized dealer or TTK service center across the country .
7. The warranty does not cover any Pressure Handi fitted with spurious / duplicate parts.
8. Any issue related to food sticking to the cooking surface, is not covered under warranty. Food will require oil or water or careful control of heat to prevent sticking.
9. Warranty does not cover if the pressure handi is used on industrial gas burners.

### **Marketed By :**

IKEA India Private Limited, Unit No. 421, DLF Tower-A Jasola District Center, New Delhi-110025

### **Customer Service :**

IKEA India Private Limited, Unit No. 421, DLF Tower - 'A' Jasola District Centre, New Delhi - 110025, India.

Email: [customercare.india@ikea.com](mailto:customercare.india@ikea.com). Toll free no. 1800-419-4532

### **Manufactured by:**

Registered Office: TTK Prestige Limited, Plot No. 38, Sipcot Industrial Complex, Hosur- 635126, Tamil Nadu, India.

Email: [customercare@ttkprestige.com](mailto:customercare@ttkprestige.com) Manufacturer Customer Service: Tel No: 080-6000 4411

## REGIONAL SERVICE CENTRES

Manufacturer Customer Service: Tel No: 080-6000 4411

SOUTH ZONE	WEST ZONE	NORTH ZONE	EAST ZONE
<p><b>TTK Prestige Limited</b> No. 7 - 14 Jana Priya Center, Big Bazar, Ground Floor, Pondy Bazar, <b>Chennai - 600 017</b></p> <p><b>TTK Prestige Limited</b> New No.4A, Old No.B9, 1st Cross North East Extn Thillai Nagar, <b>Trichy - 620 018</b></p> <p><b>TTK Prestige Limited</b> 35/1953/54, Mareena Building, M G Road, Ravipuram, Ernakulam, <b>Cochin- 682 016.</b></p> <p><b>TTK Prestige Limited</b> #110/5, Lalbagh Main Road, Before Urvashi Theater, Above SBI Bank, Next to Hulkul Pride, <b>Bangalore - 560 027</b></p> <p><b>TTK Prestige Limited</b> # 4871A, Shiva Avenue, 3rd Floor, OPP Clark Inn Hotel, Above Shantesh Honda Showroom, Gokul Road, <b>Hubballi - 580 030</b></p> <p><b>TTK Prestige Limited</b> Shop No 19 &amp; 20, Malbhat Heights, Opposite SBI Personnel Bank, Malbhat, <b>Margao - 403 601</b></p> <p><b>TTK Prestige Limited</b> 6-1-73, 3rd Floor, Saeed Plaza, Lakadi Ka Pul, <b>Hyderabad - 500 004</b></p> <p><b>TTK Prestige Limited</b> D.No 40-14-11&amp;12, Achuta Homes, Ground Floor, Besides, Jyothi (Theatre) Conventional Hall, Near. Benz Circle, <b>Vijayawada - 520 010</b></p>	<p><b>TTK Prestige Limited</b> Shop No-04, Asmi Compound, S V Road, Opp to Ratna Hotel, Goregaon West <b>Mumbai - 400 104</b></p> <p><b>TTK Prestige Limited</b> Kanchan Heights, Block No.538, Sinhagad Road, Old Big Bazaar Complex, Near P.L. Deshpande Garden, Opposite to Axis Bank, Haveli Taluka, Parvati, <b>Pune - 411 009</b></p> <p><b>TTK Prestige Limited</b> No.1 Ground Floor, Dev Complex Opposite Parimal Garden, <b>Ahmedabad -380 006</b></p> <p><b>TTK Prestige Limited</b> 159/2 Kanchan Bagh, Near Sharma Sweets, Opp. ICICI Bank, Near Geeta Bhawan Square, <b>Indore - 452 001</b></p> <p><b>TTK Prestige Limited</b> Service Department, Ground Floor, Currency Tower, VIP Chowk, Telibandha. <b>Raipur - 492001</b></p>	<p><b>TTK Prestige Limited</b> House No.- 63/12B-1, Opp. K L J House, Rama Road Industrial Area, Near Kirti Nagar Metro Station, <b>West Delhi - 110 015</b></p> <p><b>TTK Prestige Limited</b> Plot No 395, First Floor, Bulk Material Market, Phase - 11, Sector - 65, Mohali <b>Chandigarh - 160 065</b></p> <p><b>TTK Prestige Limited</b> 49-50, 1st floor, Katewa Mansion, Near Kamdhenu Complex, Peetal Factory, Shastry Nagar, <b>Jaipur - 302 016</b></p> <p><b>TTK Prestige Limited</b> Shop No. SH-08 (Duplex) Square One, CP- 4/1, Ratan Khand, Sharda Nagar, Yojna Raibareli Road, <b>Lucknow - 226 002</b></p> <p><b>TTK Prestige Limited</b> C-18 , Lohiya Nagar, Near Easyday, Meerut Road, <b>Ghaziabad - 201 001</b></p> <p><b>TTK Prestige Limited</b> H.No-2211/4, First Floor, Situated at Shiv Chowk, Rajiv Nagar, Bus Stand Road, Opposite to Ram Mandir Gurgaon, <b>Haryana - 122 001</b></p>	<p><b>TTK Prestige Limited</b> #12, Chowringee Square, Andhra Insurance Building, 1st Floor, Opp. Income Tax Building Post Office. Near Location Income Tax Bhavan, Esplanade, <b>Kolkata - 700 013</b></p> <p><b>TTK Prestige Limited</b> Plot No-864/2677, Po-Arunodoya Market, PS-Badambadi, <b>Cuttack - 753 012</b></p> <p><b>TTK Prestige Limited</b> Jain House, 1St Floor above Prestige Exclusive showroom, Walford G.S.Road, <b>Guwahati - 781005</b></p> <p><b>TTK Prestige Limited</b> Chandi House, 1st Floor, Flat No - 104, Exhibition Road, <b>Patna - 800 001</b></p> <p><b>TTK Prestige Limited</b> Ground Floor, Plot No. 215, New AG Colony, Behind Kapildev playground , Kadru, <b>Ranchi - 834 002</b></p>



**Marketed By :**

IKEA India Private Limited,  
Unit No. 421, DLF Tower-A Jasola District Center,  
New Delhi-110025

**Customer Service :**

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Email: [customercare@ttkprestige.com](mailto:customercare@ttkprestige.com) Manufacturer Customer Service: Tel No: 080-6000 4411