



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 Cooker, 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 cooker it should be ensured that the steam starts to come out of the Vent Tube of the Cooker Freely.
3. When using pressure cooker near children, it is necessary to keep a close supervision.
4. Do not place dry/empty cooker on a heated oven/heat source. Always use sufficient quantity of water, else, this will seriously damage the Pressure Cooker.
5. Move the pressure cooker 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 cooker for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make sure that the pressure cooker is properly closed before operating. Read the "How to use your IKEA Pressure Cooker" (on page No.6)
8. Extreme caution must be used when moving the pressure cooker 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 cooker 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 cooker is under pressure. When there is still pressure in the cooker, 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 cooker 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 cooker for deep-frying or pressure frying with oil or as a tandoori pot. Since the strength of the metal may decrease to a 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 1Kgf / cm²
19. There is no need to wait for the steam to issue to place the weight on the vent tube.
20. Always buy genuine spare parts. Use of duplicate parts may affect the working of the safety devices.
21. Do not dry heat the pressure cooker. It may lead to fusing of safety plug, bulging of body base, separation of the Induction base / Cladded base thereby damaging the cooker.
22. 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.
23. It is recommended to replace with genuine gasket and fusible safety relief device after One Year of every day use.
24. Never lift the weight valve for reducing pressure in case of liquid or frothing foods.
25. Do not put the pressure cooker inside the dishwasher for washing.
26. After the normal cooking pressure has been reached, reduce the heat to just above the sim position so that all the liquid inside the cooker which creates the steam, does not evaporate.
27. In case, the safety relief device fuses, please take the cooker to an authorized service centre.

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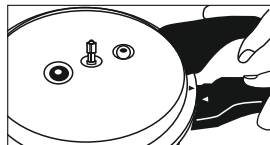
SAVE THESE INSTRUCTIONS

This product is for household use only.

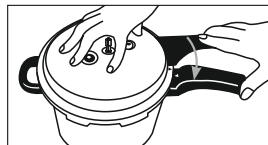
How to Close



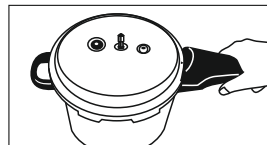
1. Place the lid on the body, holding the body and lid handle as shown above.



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

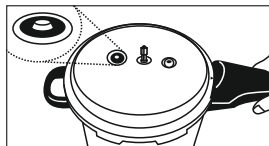


3. Press down the lid gently and turn the lid handle clockwise.

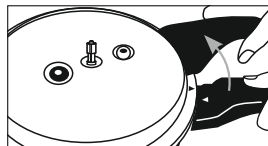


4. Turn the lid handle clockwise till the lid handle comes right over the body handle .

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 cooker without fully closing the lid. Improper closure and cooking is unsafe and could cause accident.

INTRODUCTION

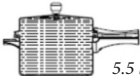
Dear Customer,

Congratulations on buying into the brand new concept in Pressure Cooking! The IKEA Pressure Cooker 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 Cooker which now can be used on Induction Cook-tops.

The Induction cook-top friendly Pressure Cooker is yet another innovation dedicated to you. Another great feature of the IKEA Pressure Cooker is that it gives you more value for money.

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

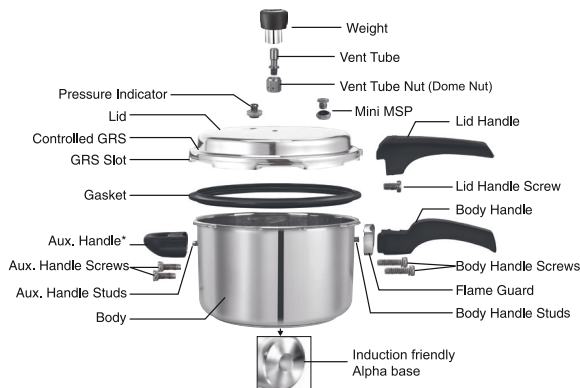


COOKER CAPACITY:
The full internal water capacity of the cooker, including the Body and Lid in closed conditions is 5.5 litre (Gross Capacity), the nominal Body capacity is 4.7 litre.

SPECIAL FEATURES OF IKEA PRESSURE COOKER :

- i) Weight Valve - All new Whistling Weight Valve with long lasting stainless steel weight 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 Cooker is ready to open.
- iv) GRS - The 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 cooker exceeds safe level.
- vii) Unique Alpha Induction Base: This new heavy duty induction base of the cooker ensures even distribution of heat without hot spots. The design of the base ensures that the base does not bulge and the cooker gives long and trouble free service.
- viii) The IKEA Pressure Cooker 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 Cooker may differ slightly from the illustration above.

DESCRIPTION OF THE PARTS

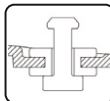
A) WEIGHT VALVE ASSEMBLY - MORE PRECISION

- 1) The weight valve (PRD): It is made to perfect precision. It operates when the pressure reaches around 1kgf/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 cooker is ready to open.



C) HANDLES - MORE DURABLE, MORE CONVENIENT

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

IKEA Pressure Cooker 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 Cooker 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 cooker.



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 cooker having insufficient water or food particles blocking/ clogging the vent tube.



G) INDUCTION BASE

IKEA Pressure Cooker comes with heavy duty Alpha induction base which enables the cooker to be used on all Induction Cook-tops.

This cooker comes with an induction friendly clad base.



USE ON DIFFERENT HEAT SOURCES

The IKEA Pressure Cooker 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 IKEA Pressure Cooker on the stove. However ensure that the flame is always within the base of the cooker. Reduce the heat / flame as soon as pressure builds up and whistles the first time.

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

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

Induction : When using the pressure cooker on Induction Cook-top, place the cooker on Induction Cook-top and press the appropriate function to start cooking. Please note the rate of heat absorbed by the cooker 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 cooker on the Ceramic cook top and turn on maximum power. Reduce the heat 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 Cooker comes with 4 safety features.

- a) The Weight Valve (PRD) b) The Pressure Indicator,
- c) Controlled GRS d) Safety Plug
- a) **The Weight Valve :** As soon as the pressure inside the cooker 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 :** When the pressure inside the Cooker starts building up, the pressure indicator gets pushed above the level of lid. This indicates that your Cooker 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 Cooker. 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 Cooker now comes with improved version of the GRS namely the Controlled GRS. This unique safety device makes your cooker 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 cooker goes above the normal level, portion of the Gasket is pushed out by the excess pressure inside the cooker. 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 cooker to cool down. Now open the lid and the 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 cooker having insufficient water or food particles blocking / clogging the vent tube.

HOW TO USE YOUR IKEA PRESSURE COOKER

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 model of the cooker.

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 Cooker should not be filled more than ¾rd of its body capacity.

When cooking liquid foods, please use the quantity of water as specified in the recipe (Please write to us for free cookbook). 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 cooker, 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 Cooker 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 : Pressure cooker comes without separators. When you use your own separators / vessels inside the pressure cooker 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 ¾rd the height of the cooker 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 Gasket is properly placed in its place in the lid.

Place the lid on the body of the cooker 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 cooker on high heat. However ensure that the flame is always within the base of the cooker.

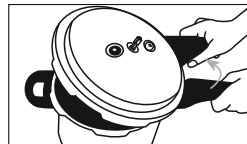
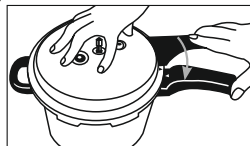
As the pressure builds up you will notice emission of steam through the Pressure Indicator for a while and after few seconds the Pressure Indicator will rise above the lid surface indicating the pressure build up.

When the Pressure Cooker reaches the full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time. Normally, you can shut off the heat source after 3 or 4 whistles depending on the heat applied 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, by turning the lid handle anti-clockwise till the arrow mark of the lid is aligned in line with the arrow mark on the body handle

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

Store the weight on a shelf.



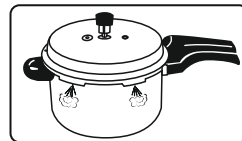
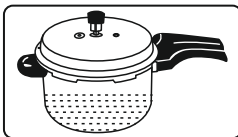
DOS AND DONT'S

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

DOS

Read all the instructions:

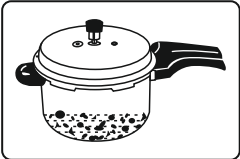
- 1) Always use the pressure cooker with sufficient quantity of water. Pressure cooking is cooking with water, in the cooker to produce steam. Remember that less than minimum water can result in boil dry. The recipe will be ruined, the safety plug may get fused and food may be baked to such an extent that resultant stains will be hard to remove. This can also lead to base bulge in the body, Sandwich clad base may peel off & cooker 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 Cooker, always add a spoonful of any cooking oil to the contents of the Pressure Cooker before commencement of cooking, in order to suppress the froth. Allow a few minutes before closing the lid to avoid excess froth. Soaking the Dhal for 30 Min before cooking reduces frothing.
- 4) Ensure that the Gasket is properly placed in its place in the lid. After cooking wash the Gasket and hang it on a peg. This will improve the life of the 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 Cooker checked for any nicks



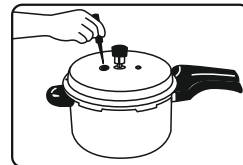
- 6) Avoid damage to the sealing rim of the lid and the body while serving or cleaning the cooker. This may cause leakage of steam.
- 7) Always store the cooker with its lid open to prevent mustiness.
- 8) Handle the weight carefully. Keep it clean. Once in a year please change the silicon O ring, as 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 Cooker 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 cooker for checking to authorised service centre once a year, so as to ensure that the Pressure Cooker is always in a good working condition.
- 13) Always keep the Pressure Cooker 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 cooker 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 Cooker on a heat source. If you use the Pressure Cooker without any water, the gasket may get burnt or the safety plug may melt. The cooker may also get damaged.
 - 2) Dry heating the cooker or using excessive heat may lead to the separation of the induction plate base / Sandwich clad base from the body. Dry Heating the cooker could lead to discoloration of the induction plate base / Sandwich clad base. Warranty will not cover this type of misuse.
- 
- 3) Your Pressure Cooker 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 cooker for cooking, Please ensure that the height of the Separators / Vessel is not more than 2/3 rd the height of the cooker 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 cooker. The Pressure Indicator will drop down once the pressure inside the cooker is reduced to zero, indicating the safe opening of the lid.
 - 5) Never tap the rim of the cooker body with serving spoons, forks, ladels etc. as these may nick the sealing surface and allow steam to escape and cooker may leak
 - 6) Always thoroughly wash every surface of the cooker soon after each use with hot water and soap or cleaning powder. Any oil / fat left on the surface may carbonize when cooker is again placed on heat. Do not leave food / water in your cooker 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 cooker.
- 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 Cooker should not be used for deep frying or as a tandori pot.
- 10) Do not interchange the lids of your Pressure Cooker when you have two or more cookers of different range.
- 11) Do not use hard abrasives such as steel wool, steel brushes, ash or mud to clean the pressure cooker. This can cause microscopic scratches which may cause water to lodge which eventually could lead to the development of black pit marks. Handles are liable to break under a sharp blow.
- 12) 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.
- 13) Do not try to move the pressure cooker when pressure is built inside during cooking or after cooking.
- 14) This cooker is not suitable for use in Oven.



CAUTION:

- **Do not touch hot surfaces. Use handles or knobs for handling the Cooker. Use gloves, if required. Replace the handle if it is cracked, broken, or charred. Do not use the cooker with out handles / broken handles.**
- **Never subject the Pressure Cooker 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.**
- **Never allow cooked food or water to stay in the cooker body for a long time to avoid pits and discoloration.**
- **When you use your own separators / vessel inside the pressure cooker for cooking, please ensure that the height of the separators / vessel is not larger than the height of the cooker body. Also, do not cover the top vessel with a plate which might block the safety devices.**

- Never subject the pressure cooker to dry heat.
- Do not force open the pressure cooker until internal pressure has dropped to Zero . If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurized.

HOW TO SERVICE YOUR IKEA PRESSURE COOKER

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 cooker 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. 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 Tel No: 080-6000 4411

HOW TO MAINTAIN YOUR IKEA PRESSURE COOKER

The Body and the Lid:

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

DO NOT wash pressure cooker 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 cooker



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

- Avoid leaving foodstuff especially those containing salt in the cooker overnight. As it may cause pittings inside the cooker.
- 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.
- For stainless steel cooker, 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 cooker as they may cause scratches.

Discolouration:

Certain properties of water and certain minerals of food can cause darkening of the inside of the cooker upto the water level. This is quite harmless. This discolouration does not affect stainless steel 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 Cooker 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:

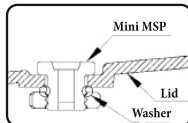
While using Pressure Cooker for direct cooking or serving, care should be taken to see that the spoons, ladles, forks and other utensils are not tapped against the rim of the body as this may nick its sealing surface and allow the steam to escape.

Fixing of Spare Parts:

Always buy genuine IKEA pressure cooker Spare Parts. It is recommended that you buy spare parts at Authorized Service Centre/ TTK service center nearest to you. Before making the purchase please check whether the shop is a Authorized Service Centre. All such service centers are provided with a CERTIFICATE stating that the concerned shop is the Authorized Service Centre. Collect the cash memo and retain it with you.

1. To replace the pressure indicator/ Metallic safety Plug: in Stainless Steel Cookers

Once the metallic safety plug has fused, do not try to repair it. Please purchase a genuine metallic safety plug.



2. IKEA Pressure Cooker comes with lid handle, body handle and auxiliary handle. For fixing the spare handles :

- a) To remove the body handle, unscrew the body handle screws 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 stud. Insert the screws 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 screws and take out the handle from the stud. Align the new handle with the stud, insert the screws and fasten tightly.

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

Warranty:

The Manufacturer of IKEA Pressure cooker offers 5 years warranty on product - Stainless Steel Outer Lid cooker 5.5L from the date of purchase on the material and workmanship of their cooker. 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 5.5 L PRESSURE COOKER

Sl.No	SKU CODE	DESCRIPTION OF PART
1	60010	SS Jr. Gasket
2	60603	Dlx Aux Handle Jr.
3	60599	Body Handle Deluxe
4	60031	Cover Handle Deluxe
5	60115	Mini MSP With O Ring
6	60522	SS Flame Guard Mini/Alu Deluxe
7	60702	SS VALVE STEM WDNUT (N.CR)
8	60703	SS Wt.VALVE ASSY Dia 23.0mm
9	60655	VPI with Eyelet Red
10	60427	Silicone O ring for Wt sleeve - All Models

WARRANTY CARD

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

1. The Pressure Cooker is used properly in accordance with the instructions given in the Instruction manual.
2. The warranty does not cover any Pressure Cooker 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 cooker 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 Cooker 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 cooker 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. 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 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>TTK Prestige Limited No. 7 - 14 Jana Priya Center, Big Bazar, Ground Floor, Pondy Bazar, Chennai - 600 017</p> <p>TTK Prestige Limited New No.4A, Old No.B9, 1st Cross North East Extn Thillai Nagar, Trichy - 620 018</p> <p>TTK Prestige Limited 35/1953/54, Mareena Building, M G Road, Ravipuram, Ernakulam, Cochin- 682 016.</p> <p>TTK Prestige Limited #110/5, Lalbagh Main Road, Before Urvashi Theater, Above SBI Bank, Next to Hulkul Pride, Bangalore - 560 027</p> <p>TTK Prestige Limited # 4871A, Shiva Avenue, 3rd Floor, OPP Clark Inn Hotel, Above Shantesh Honda Showroom, Gokul Road, Hubballi - 580 030</p> <p>TTK Prestige Limited Shop No 19 & 20, Malbhat Heights, Opposite SBI Personnel Bank, Malbhat, Margao - 403 601</p> <p>TTK Prestige Limited 6-1-73, 3rd Floor, Saeed Plaza, Lakadi Ka Pul, Hyderabad - 500 004</p> <p>TTK Prestige Limited D.No 40-14-11&12, Achuta Homes, Ground Floor, Besides, Jyothi (Theatre) Conventional Hall, Near. Benz Circle, Vijayawada - 520 010</p>	<p>TTK Prestige Limited Shop No-04, Asmi Compound, S V Road, Opp to Ratna Hotel, Goregaon West Mumbai - 400 104</p> <p>TTK Prestige Limited Kanchan Heights, Block No.538, Sinhagad Road, Old Big Bazaar Complex, Near P.L. Deshpande Garden, Opposite to Axis Bank, Haveli Taluka, Parvati, Pune - 411 009</p> <p>TTK Prestige Limited No.1 Ground Floor, Dev Complex Opposite Parimal Garden, Ahmedabad -380 006</p> <p>TTK Prestige Limited 159/2 Kanchan Bagh, Near Sharma Sweets, Opp. ICICI Bank, Near Geeta Bhawan Square, Indore - 452 001</p> <p>TTK Prestige Limited Service Department, Ground Floor, Currency Tower, VIP Chowk, Telibandha. Raipur - 492001</p>	<p>TTK Prestige Limited House No.- 63/12B-1, Opp. K L J House, Rama Road Industrial Area, Near Kirti Nagar Metro Station, West Delhi - 110 015</p> <p>TTK Prestige Limited Plot No 395, First Floor, Bulk Material Market, Phase - 11, Sector - 65, Mohali Chandigarh - 160 065</p> <p>TTK Prestige Limited 49-50, 1st floor, Katewa Mansion, Near Kamdhenu Complex, Peetal Factory, Shastri Nagar, Jaipur - 302 016</p> <p>TTK Prestige Limited Shop No. SH-08 (Duplex) Square One, CP- 4/1, Ratan Khand, Sharda Nagar, Yojna Raibareli Road, Lucknow - 226 002</p> <p>TTK Prestige Limited C-18 , Lohiya Nagar, Near Easyday, Meerut Road, Ghaziabad - 201 001</p> <p>TTK Prestige Limited H.No-2211/4, First Floor, Situated at Shiv Chowk, Rajiv Nagar, Bus Stand Road, Opposite to Ram Mandir Gurgaon, Haryana - 122 001</p>	<p>TTK Prestige Limited #12, Chowringee Square, Andhra Insurance Building, 1st Floor, Opp. Income Tax Building Post Office. Near Location Income Tax Bhavan, Esplanade, Kolkata - 700 013</p> <p>TTK Prestige Limited Plot No-864/2677, Po-Arunodoya Market, PS-Badambadi, Cuttack - 753 012</p> <p>TTK Prestige Limited Jain House, 1St Floor above Prestige Exclusive showroom, Walford G.S.Road, Guwahati - 781005</p> <p>TTK Prestige Limited Chandi House, 1st Floor, Flat No - 104, Exhibition Road, Patna - 800 001</p> <p>TTK Prestige Limited Ground Floor, Plot No. 215, New AG Colony, Behind Kapildev playground , Kadru, Ranchi - 834 002</p>



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