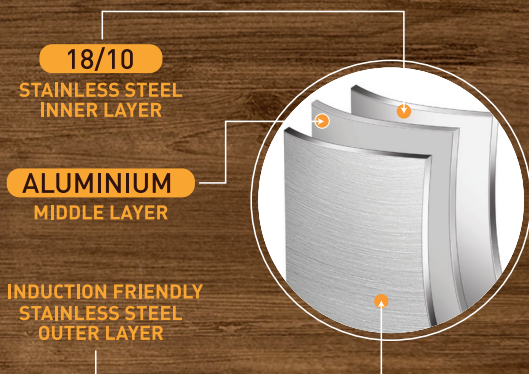


KENT TRI-PLY PRESSURE COOKER

Enjoy the benefits of both SS & Aluminium

Hygienic + Quick Heating



Welcome to KENT

Dear Customer,

At the outset, allow us to thank you for your trust in **KENT Healthy Cookware Appliances**. At **KENT**, we take pride in our quality products and industry-proven performance. We are certain that your decision to own a **KENT Tri-ply Pressure Cooker** will go a long way towards cooking healthy, delicious food in minutes and keeping you and your family in good health. We are confident that you will be satisfied with its performance, and it will serve your need for healthier food and preservation of the nutritional value of your food, without any compromise.

This guide will help you in getting the best out of your cookware. Please go through the manual to familiarize yourself with its operation, maintenance, and cleaning.

With its robust built and quality, you can look forward to years of trouble-free service.

In case you require any further information, please contact your nearest **KENT** dealer or branch.

Happy Cooking!

KENT Healthy Cookware

ABOUT KENT TRI-PLY PRESSURE COOKER

KENT Tri-Ply Pressure Cooker is designed to maximize the benefits of cooking in Stainless Steel while minimizing the drawbacks of sticking and burning that are typically attributed to regular pressure cooker. Generally, when food is cooked in a regular pot, water boils at 100° C (212° F). But when you cook food in a tightly sealed vessel like a pressure cooker, pressure increases and by an additional 15 psi to 30 psi. This increased pressure raises the boiling point of water to 121° C (250° F), allowing the food to be cooked faster. The steam produced permeates through the food, preserves its nutrients, colour, and texture, and makes cooking much faster. Above all, **KENT Tri-Ply Pressure Cooker** helps you cook with less oil which aptly justifies our name- KENT Healthy Cookware.

Cooking Surface: The cooking surface is made from top quality 18/10 food-grade Stainless Steel, which is extremely hygienic, long-lasting, doesn't react with most foods, and doesn't pit or corrode.

Core: The strong gauge aluminium core holds heat for rapid frying while evenly dispersing heat for even cooking with no hot spots. It is not in direct contact with food on the cooking surface since it is sandwiched between two layers of Stainless Steel.

Base: Magnetic Stainless Steel is used as the base (outside surface) of the Tri-Ply Pressure Cooker. This Tri-Ply Pressure Cooker works on domestic gas and induction.

Configuration

- The inner section is made of 0.6mm, 304 grade stainless steel.
- The mid-section is 1.2mm thick aluminum.
- The outer section is a 0.6mm thick layer, made of 430 grade stainless steel.

BENEFITS OF KENT TRI-PLY PRESSURE COOKER

KENT Tri-Ply Pressure Cooker is incredibly sturdy and well-balanced owing to its extra thick Tri-Ply design of an aluminium layer encapsulated between two layers of Stainless Steel.

Durability	It has injection moulded handles for durability. When used properly, it won't warp or bulge and will remain flat for rapid cooking on domestic gas and induction.
Makes Cooking Faster	This Tri-Ply Pressure Cooker reduces the normal cooking time by half. Certain foods such as legumes (lentils, dried peas, and beans) and tougher cuts of meat get prepared in a fraction of the normal time as compared to cooking in an aluminium pressure cooker. You can cook a variety of foods in minutes.
Healthy Food	Scientific research indicates that a pressure cooker can retain certain nutritive elements such as proteins, and vitamins better by pressure cooking in the pressure cooker.
Saves Fuel	Since cooking in a pressure cooker takes less time, you save fuel and therefore, money.
Better Taste	When food is being cooked in super-heated steam, it evokes the natural flavours of the food and makes your food more delicious.

ADVANTAGES OF KENT TRI-PLY PRESSURE COOKER

- 1. Pressure-locked Safety lid: The lid of the cooker gets pressure-locked when there is pressure inside the cooker and can't be opened until the pressure falls to a safe level.
- 2. Lead-Free Valve: While using, deflect the steam and food safely downwards.
- 3. Automatic Air Vent: Allows you to cook your food in pure steam by expelling air automatically before cooking.
- 4. 18/10 Stainless Steel inner layer: Ensures premium quality.
- 5. Heavy capsulated bottom made for sturdy, durable and convenient cooking.
- 6. Induction-friendly base makes it a versatile kitchen aid.

PRODUCT INFORMATION



Product Technical Specifications Table

BODY AND LID	Food Grade Tri-Ply
RUBBER GASKET	Heat resistant, non-toxic rubber compound
HANDLES AND KNOBS	Impact resistant and non-flammable injection moulded handles
PRESSURE REGULATING DEVICE	Set to operate around 1.0 kg/cm ²
SAFETY FUSIBLE VALVE	Set to fuse below 3.0 kg/cm ²

Models	Capacity in Ltrs.
Outer Lid	3, 5 Ltrs.
Inner Lid	3, 5 Ltrs.

SAFETY PRECAUTIONS

Please go through these safety precautions while using your **KENT TRI-PLY PRESSURE COOKER**:

1. Read all instructions carefully before using the Tri-Ply Pressure Cooker.
2. Avoid touching hot surfaces, use handles or knobs.
3. Be careful while using your Tri-Ply Pressure Cooker when children are around.
4. Stay vigilant while moving a Tri-Ply Pressure Cooker containing hot liquids.
5. This appliance cooks under pressure. Any improper usage may result in scalding injury.
6. Ensure proper cleaning of steam vent immediately before closing the lid for pressure cooking.
7. Avoid filling the Tri-Ply Pressure Cooker over 2/3 full capacity. For foods such as rice or dried vegetables that expands while cooking, do not fill the cooker over 1/2 full capacity. For cooking dal/pulses which sprout, fill the cooker up to 1/3 full capacity. Over-filling the unit may clog the steam vent and lead to excess pressure.
8. Certain foods such as pearl barley, oatmeal, cranberries, apple sauce, or other cereals, noodles, pasta, or spaghetti can foam, froth and sputter and may clog the steam vent. Avoid cooking such foods in the Tri-Ply Pressure Cooker.
9. When the cooker reaches the desired pressure, turn the heat down so that all the liquid, which creates steam, does not evaporate.
10. Don't use your Tri-Ply Pressure Cooker for pressure frying with oil. In case of deep frying or light frying or as an oven for dry heating or baking, don't use it for more than 20 minutes at a time, since the metal strength may decrease to a dangerous level.

THINGS TO DO

- Always fill your Tri-Ply Pressure Cooker with required quantity of water.
- Ensure that the vent tube is properly cleaned and free of any obstruction before closing the lid. Keep it tightened and cleaned on regular basis.
- When steam starts releasing from the vent tube, place the Dead Weight Valve on the vent tube. Be careful while handling the main body and lid while cleaning, otherwise it may not remain leakproof.
- Once cooking is done, remove the Dead Weight Valve and the lid from the main body of the cooker. Keep the rubber gasket clean and away from direct source of heat.

THINGS NOT TO DO

- Do not fill the cooker with more than 2/3 of its capacity when cooking solid foods and keep it at 1/2 of its capacity in case of liquids.
- Never overfill your Tri-Ply Pressure Cooker and don't place a dry/empty Tri-Ply Pressure Cooker directly on a heat source. Don't try to force open the Tri-Ply Pressure Cooker until it has cooled and internal pressure has been released.
- Never attempt to make any changes to the automatic safety valve.
- Repairs other than the replacement of gasket, plastic handles and safety valve must be done only by an authorised service centre/representative and parts must be replaced with genuine spare parts.

OPERATING INSTRUCTIONS

- Fill the Tri-Ply Pressure Cooker with the required quantity of water for cooking food.
- Place the Tri-Ply Pressure Cooker on high flame and allow water to boil and then add your food items.
- Ensure that the lid is closed properly, and make sure the lid handle is above the body handle in the closed position.
- Put dead weight valve onto the vent tube and press it when steam starts releasing steadily.
- Dead weight valve will start whistling when cooking pressure reaches the required pressure.
- Turn down the heat and allow food to be cooked. Once food is cooked, remove the cooker from source of heat and allow it to cool down.
- Put the dead weight valve down when there is no pressure inside the cooker.
- Remove the lid and remove cooked food carefully.
- For proper cleaning of body/lid, add a small ball of tamarind or a slice of fresh lime in the water & bring it to boil. Later, clean the body with cleaning agent.

CARE AND CLEANING GUIDE

Body and Lid

- Remove adhesive labels from the cooker then wash, rinse and dry it before use. You may use any baby oil or vegetable oil to remove any adhesive.
- Never knock the rim of the cooker body with a ladle, spoon or any other object to ensure that the edge of the lid remains free from dents, otherwise it may disturb the sealing.
- Do not leave cooker with food or water for more than 8 hours. Never leave salted liquid, vinegar, lemon juice, mayonnaise or mustard either.
- Don't keep the cooker with dirty dishes for long as chemicals and natural salts in the water may degrade the quality of the cooker.
- Decomposing food can cause pitting of the metal.

Handles

- Do not mishandle handles of your Tri-Ply Pressure Cooker as plastic handles are liable to break under a sharp or forceful blow.

Rubber Gasket

- Do not attempt to stretch the gasket. If you do, especially when it is hot, it may distort.
- Consider replacing the gasket when it becomes hard, doesn't seal, or cracked. In case of not getting sealed, before replacing it please check if the gasket is sitting firmly on the lid curl and that the lid is properly centered. With proper care, the gasket should last several years.

General Cleaning

- After washing, always dry every surface of the cooker and don't leave food within as it can corrode the metal over a period of time.

- Use mild soap or detergent and a dishcloth or sponge for washing your Tri-Ply Pressure Cooker. Rinse and wipe dry.
- Remove the gasket carefully while washing the lid, wash and rinse it gently without stretching.
- Ensure that the vent tube is clear after rinsing. If it is clogged, rinse it with running water. In case of clogging, you may use a needle to remove food from the steam vent.
- Clean the Dead Weight Valve and its gasket thoroughly and ensure that no food particles remain inside.

Ways to Prevent Unnecessary Fusing of the Safety Valve

- Ensure that the vent tube is thoroughly cleared by looking through it.
- Do not overfill the cooker more than $\frac{2}{3}$ full capacity (for liquid foods, don't overfill $\frac{1}{2}$ full capacity)
- Never put your Tri-Ply Pressure Cooker on an industrial stove, use only on a domestic stove.
- Once cooking is done, take the Tri-Ply Pressure Cooker off the stove.

Replaceable Parts

- Always use genuine spare and replacement parts for enhanced safety and durability of your Tri-Ply Pressure Cooker.



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