## Tefal





Intelligent multicooker

That cooks for you



P. 02-03 P. 04-05

P. 06-09

P. 12-17

P. 18-19

P. 20-21

P. 22-29

P. 30-33

P. 34-39

P. 10

P. 11

**INGREDIENTS-RECIPES LIST** 

BEFORE USE

**USE AND OPERATION** 

ON/OFF MENU

SETTINGS MENU

MANUAL MENU

**INGREDIENTS MENU** 

INGREDIENTS RECIPE

**RECIPES MENU** 

**FAVORITES MENU** 

CLEANING MAINTENANCE

**TROUBLESHOOTING** 

## P. 40

#### **EPC03 Series**

Low pressure 40kPa (109°C) / High pressure: 70kPa (115°C) PRODUCT CAPACITY: 6L / USEFUL CAPACITY: 4L Built-in heating



Lid open/close handle







Silent pressure valve



Open/close marker







Control panel



Cooking bowl



Warning indicator for pressure and locking





Apples



Beef Lamb Pork Poultry Rabbit Veal

Fish Mussels Scallops Shrimps/prawns



Barley Brown rice Buckwheat Bulgur Ouinoa Wheat White rice

Asparagus Beetroot Broccoli Brussel sprouts Cabbage Capsicum / pepper Carrots Cauliflower Celerv Eggplants Fennel Green cabbaae Green beans Green peas Leeks Lentils Mushrooms Pears Potatoes Pumpkin Spinach Squash

Sweet potato

Turnip

Zucchini

#### RECIPE LIST

#### www.tefal.com.au



#### STARTER

Asian pork meatballs Beef and stuffed peppers Beetroot dip Broccoli with almonds Coriander prawns Chilli iam Crab and corn soup Creamy mashed potato Creamy polenta Cumin ratatouille Fish and cauliflower soup Fish cakes Greek style mushrooms Hot spicy Tom Yum soup Hummus Lentil and smoked bacon soup Minestrone Miso soup Mushroom soup Porridge Potato and leek soup Pumpkin dip Pumpkin soup Sweet potatoes and chickpea Vegetarian pumpkin White sauce



Beef casserole

Balsamic chicken winas

Beef bolognaise sauce

Beef massaman curry

Beef savory mince

Beef teriyaki stir-fry

Bourguignon beef

Chicken cacciatore

Chicken tikka curry

Chicken wings with curry

Fettucine carbonara

Chicken with rice

Chilli con carne

Corned beef

Fish curry

Beef stroganoff

Beef tacos

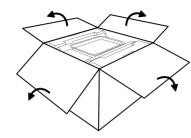
Fish with lemon and herbs Pumpkin risotto Gnocchi with pancetta Ouinoa salad with cucumber Greek lamb Saffron salmon Green chicken curry San Choy Bow Ham and parmesan tortellini Sausage and bean stew Lamb koftas Spicy mince pork with beans Lamb rogan josh curry Spicy stir-fried chicken Lamb shanks Spring lamb stew Lamb with tomatoes Steamed sweet chilli salmon Ling fillet with prawns Tomato calamari Macaroni cheese Tuna mornay Meatballs with tomato sauce Veal goulash Mushroom and spinach risotto Veal osso bucco Mustard roast beef Veal rolls with tomato sauce Pea and ham risotto Veal with lemon and oregano Pesto chicken risotto Whole chicken with potatoes Pork spare ribs



#### DESSERT

Bread and butter pudding Chocolate sponge pudding Golden syrup steamed puddings Lemon delicious Liaht chocolate cream Peach puddings Spiced pears Steamed fruit pudding Steamed golden cake

BEFORE USE







To open the product, turn the open/ close handle on top of the lid, until the marking is in line with the open padlock.



Install the appliance on a flat dry surface that is not hot. Remove all the packaging, stickers or different accessories inside and outside the appliance.

Remove the appliance from its packaging and read the instructions carefully before using the product for the fi rst time.













#### **CLEAN THE DIFFERENT COMPONENTS**

- 1 Cooking bowl
- 2 Metal lid
- 3 Valve cover
- 4 Condensation trap
- 5 Steam basket
- 6 Decompression ball



#### HOW TO DISASSEMBLE HOW TO THE METAL LID: DISASSEMBLE AND REASSEMBLE

BEFORE USE

THE LID

Grip the lid sub-assembly holding it by the seal, and unscrew the central nut in an anti-clockwise direction. Remove the nut then the lid.



#### HOW TO TAKE THE VALVE COVER OFF:

Clasp the valve cover by its middle part (as shown); Then turn it slightly to unclip it. Clean the valve cover, paying special attention to the inside (check that there is no left over food).



#### ACCESSING THE DECOMPRESSION BALL:

Turntheballcover,anti-clockwise,soastobringthe Imarkerintoposition a.Lift the cover up. Remove the ball, and gently clean it, along with its seat, with water and some washing-up liquid. Dry the ball using a soft cloth, then put it back in position. Put the ball cover back in place, and the marker I in position 📵. Lock it by turning the ball cover so that the marker is opposite the pictogram "closed" 🛅



#### **PUTTING THE METAL LID** SUB-ASSEMBLY BACK IN TO PLACE:

Grip the lid sub-assembly by the seal as shown in the picture.

Line up the lid with the central axis and press it flat against the sub-assembly. Put the nut back on and turn it clockwise. tightening it as far as it will go.



#### **PUTTING THE VALVE COVER BACK:**

Take the valve cover as shown in the picture (gripping the middle).

Line up the interior circular shape with the three hooks and then push so that the valve cover clips on (you should hear a "clip" sound).

The valve cover must be right up against the inside of the lid.



#### INTERFACE CONTROLS



SELECT



**BACK** 



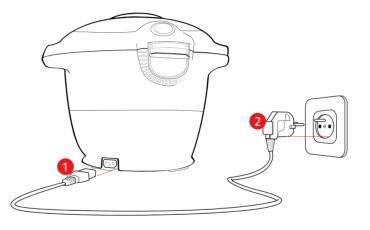
**CONFIRM** 



RESTART









When turning on for the first time, you will first see the settings menu:









Select your language

Select your country













The third screen is only displayed if, for your country, you have the option of choosing between different units of measurement (depending on the product version)



USE



Never use the appliance without the cooking bowl



#### **OPEN THE LID:**

To open the product, turn the open/close handle so that the marking is in line with the open padlock. Never try to force the lid to open if it is stuck.



#### OPEN/CLOSE INDICATOR:

When the indicator fl ashes, the lid is locked. When the indicator remains on, the appliance is pressurised; you can no longer open it.



INSTALLING THE CONDENSATION TRAP:

Check that the condensation tank is empty then install it behind the appliance.



When using your appliance for the first time, the bowl may release a slight odour. This is normal.







### INSTALLING THE STAND UNDER THE STEAM BASKET:

Pinch the stand between your thumb and index finger to install under the steam basket as shown.



## POSITIONING THE BOWL IN THE APPLIANCE:

Wipe the bottom of the cooking bowl. Make sure there are no food remains or liquid under the bowl or on the heating plate.



Then install the bowl in the appliance by positioning the bowl handles into the slots.

# ON/OFF MENU





Select and confirm







do you want to switch off

the appliance?

YES NO

Pressing ON/OFF will allow you to switch off the appliance.





#### SETTINGS MENU



N.B.: each confirmation takes you back to the main menu.

N.B.: even if the sound is deactivated, the alert sounds remain active.







Select «language / country»

anguage / counti

screen / sounds

Select the «screen / sounds» setting





Select your language





your country

France



















Adjust the volume



## COOKING

## **QUICK**

#### **MANUAL MENU:**

With the manual menu, you guide the cooking yourself. Select the cooking mode: browning, quick cooking, reheat or keep warm, as well as the cooking time.







Select the «manual» menu





Set the cooking time





Select the «quick cooking» mode





Select immediate or delayed start (p.17)



Insert the bowl then add the ingredients



Close and bolt the lid



## COOKING

## QUICK



The appliance is preheating

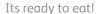


Cooking has started



Cooking has finished







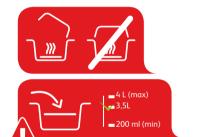






#### COOKING MODE

#### **BROWNING**



NB: 4L max and 200mL min







Select the «manual» menu



Select the

«browning» function







**}**}}

MODE

**REHEAT** 

COOKING









Select the



Insert the bowl



Insert the bowl



The appliance is preheating





Add the ingredients



Close and bolt the lid



«reheat» mode

Reheat has started



Press OK to interrupt



Do you want to stop reheat?



















## COOKING

#### **KEEP WARM**





Select the «manual» menu



Select the «keep warm» function



Insert the bowl



The appliance is preheating



The keeping warm function has started





To stop the keep warm function, press the «back» button and select «yes»



## COOKING

#### **DELAYED START**

(quick cooking mode)



The end of cooking time may vary depending on the amount of food in the product







Select «delayed start»









Select the current time



Delayed start is programmed





#### **INGREDIENTS** MENU

#### **INGREDIENTS MENU:**

With the ingredients menu, cook single ingredients without having to program the cooking mode or time: Cook4Me provides you with instructions for all weights and types of ingredients: meat, fish, vegetables, fruit and cereals.







Select the «ingredients» menu





Select the quantity of ingredients



The recommended cooking time is displayed





Select fruits & vegetables





Start the recipe





Select the



Follow the instructions on screen



(continuation)

required ingredient











PREHEATING please wait

ARTICHOKE



Cooking has started







Its ready to eat!



#### **INGREDIENTS** RECIPE

#### WHITE RICE





Select the «ingredients» menu





Select «rice and cereals»





Select «white rice»



The recommended

10:09 October 10:09

ADVISED TIME: 9 MIN





Cooking has finished











Select the desired rice quantity (min. 200g)





Start the recipe



Follow the instructions

Cover the ingredients with water







#### **PUMPKIN DIP**

#### **RECIPES MENU:**

With the recipes menu, choose from over 85 savory or sweet recipes divided into four categories: starters / dishes / desserts / express recipes.

You can go back to the initial menu by pressing the return button for 30 seconds, or back one step by pressing the return button once.







Select the recipe menu





Select the number of people





Select the type of recipe





Show recipe





Select a recipe





Prepare the ingredients









Follow the instructions



Preheating



Cooking time



Cooking has finished



Its ready to eat!





### GREEN CHICKEN **CURRY**





Select the recipes menu





Select the number of people





Select the type of recipe





Show recipe





Select the recipe





Prepare the ingredients























Cooking has finished



Preheating



Follow the instructions



Preheating



Its ready to eat!



Start cooking



#### **STEAMED SWEET CHILLI** SALMON





Select the recipes menu





Select the number of people





Select the type of recipe





Show recipe





Select a recipe





Prepare the ingredients





Start the recipe

PREHEATING please wait

STEAMED SWEET CHILLI SALMON

Cooking has finished





Combine sweet chillii sauce, lime juice and coriander in a separate bowl and stand

STEAMED SWEET CHILLI SALMON

Follow the instructions

Its ready to eat!





Start the cooking









#### PEA & HAM RISOTTO





Select the recipes menu





Select the number of people





Select the type of recipe





Show recipe





Select the recipe





Prepare the ingredients





Start the recipe



















Preheating



Preheating

do you want to start the cooking?

YES NO

Start cooking

PEA & HAM RISOTTO



Follow the instructions



Preheating



Its ready to eat!





#### FAVORITES MENU

#### SAVE A RECIPE AS A FAVORITE

#### **FAVORITES MENU:**

With the favorites menu, create a link to your favorite recipes in the recipes menu.







Select the «favorites» menu

Cod Fillet And Broccoli

Rabbit With Olives And Vegetables

Moroccan Vegetables

Moules Marinières

Select the recipe you want

to appear as a favorite





Select «add»

802 PERS

Select the number

of people





Select the type of recipe





Select the required cooking time





**FAVORITES** MENU





You can change the name of the recipe





Fish soup

Do you want to save

this favorite?

YES NO







Save the favorite









#### FAVORITES MENU

#### **PREPARE**

A RECIPE ALREADY SAVED AS A FAVORITE







Select the «favorites» menu





Select «my list»





Select the recipe that you want to prepare





Follow the instructions as for a normal recipe



#### **FAVORITES**

### DELETE A RECIPE FROM THE FAVORITES MENU





Select the «favorites» menu





Select the recipe you want to delete





Select delete







Follow the instructions

#### **CHANGING** THE NAME OF THE RECIPE







Select the «favorites» menu





Select the «change» menu

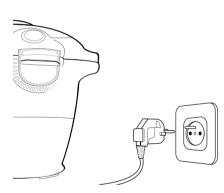




Select the recipe whose name you want to change

#### CLEANING MAINTENANCE

#### CLEANING MAINTENANCE



Once you have finished cooking your dish, disconnect the appliance to clean. Clean the appliance after each use.







You can wash the cooking bowl and steam basket in soapy hot water or in the dishwasher. Clean the body of the appliance using a damp cloth.

After several times in the dishwasher, the exterior of the tank may become discoloured. You may clean it using a scraper sponge.



After each use, remove the condensation trap and wash carefully in clear water or in the dishwasher. Take care to dry well. Return to its original position.







To clean the metal lid, by hand or in the dishwasher, you need to remove the valve cover.

- 1 Unscrew the screw at the centre of the metal lid
- 2 Take off the metal lid
- 3 Remove the valve cover



#### **CLEANING IN THE DISHWASHER:**

You can place the metal lid in the dishwasher, without removing the valves. After placing in the dishwasher, remove the ball and blow in the pipe to check that it is not blocked. Dry the ball and its support carefully using a soft cloth.



#### **CLEANING BY HAND:**

You can clean the metal lid using soapy hot water. Firstly, remove the ball then clean completely. Dry the ball and its support using a soft cloth.

#### CLEANING MAINTENANCE



#### CLEANING MAINTENANCE



Before reinstalling the ball, check that the pipe is not blocked by blowing into it.



Press on the internal part of the safety valve spring to check that it is not clogged.



Before removing the internal lid, clean the upper part of the cooking bowl. Clean the inside of the appliance's metal lid using a damp sponge and check that the manometric rod (above) is properly positioned to ensure that it is not blocked.

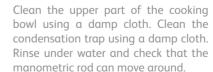




Clean the outside of the appliance's lid using a damp sponge. Clean the silencing valve at the back of the lid.















Clean the seal on the metal lid using a damp cloth then rinse thoroughly. Do not use sharp objects.

#### CLEANING MAINTENANCE

#### CLEANING MAINTENANCE



Replace the watertight seal at least every three years. This operation will be performed in an Approved Service Centre.



• In the event of accidental immersion of the appliance or if water is spilt directly on the heating element when the bowl is not in position, take the appliance to an Approved Service Centre.



Do not store the appliance with the lid closed. Leave open or half open; this will prevent unpleasant odours.



For greater safety, check that the handle is in the closed position and the lid is locked.

PROBLEMS	POSSIBLES CAUSES	SOLUTION	
The lid does not close	There are foreign bodies between the bowl and the heating plate	Remove the bowl, check that the heating plate, central element and under the bowl are clean. Also check that the central element can move around	
	The lid open handle is not correctly positioned	Check that the open handle is completely open	
	The metal lid and/or the tightening screw are not properly installed or fully screwed	Check that you have positioned all of the elements of the metal lid and that the screw is tight	
The product does not decompress	The ball cover is not in place	Let the product cool completely and then remove the metal lid and position correctly the ball cover (fixed in the lock position)	
The lid does not open once the steam is released	The manometric rod is still in the high position	After ensuring that no more steam is released and that the product is completely cold, insert a pick into the hole located between the open handle and the silencing valve. Be careful of steam being released once the stick is pushed in. When no more steam is released, try to open the appliance	
The appliance does not become pressurised	Check that the seal, purple safety valve and manometric rod are clean	Clean your appliance by following the instructions provided in the instructions	
	Check that the lid is locked and the marking is properly aligned with the closed padlock. Check that the manometric rod can move around and if it needs cleaning	Check that the manometric rod can move around and if it needs cleaning	
	The decompression ball is not positioned correctly or dirty	Check that the ball is correctly positioned and that the cover is in the locked position. Clean and dry the ball and its support	
ERROR CODES	Code 24: the pressure decreases while pressure cooking Code 21 and 26: pressure fails to raise	Add liquid to your recipe (water, stock or a liquid sauce) 50-100ml at a time and re-start the recipe	
Steam is released from the sides of the lid during cooking (leaks)	The seal of the metal lid and/or the edges of the bowl are dirty	Clean the sides of the bowl and seal using a damp cloth. Do not use any sharp instruments	
	Wear, cuts and deformation of the seal	The seal must be changed every three years at most. Take your appliance to an Approved Service Centre	
	Bowl edges damaged	Take your appliance to an approved service centre	
	The metal lid nut was not screwed enough	Tighten the nut to the matal lid center correctly	
Water flows behind the appliance	The condensation trap is not in position or is overfl owing	Make sure that the condensation tank is properly positioned behind the appliance and that the flow pipe is not blocked	
The indicator is not flashing or does not come on	The safety valves and/or openings are obstructed	Verify that the tank is not too full and that there are no food that expand (see Safety Instructions booklet)	
	The LED is no longer working or the lid is not completely locked	Check that the product is completely locked. Take your appliance to an Approved Service Centre if the problem continues	
The control panel does not light up	The appliance is not connected or is on standby	Check that the power lead is connected both to the appliance and the mains. Check that the appliance is not on standby by pressing the «OK» button	
	The appliance is damaged	Take your appliance to an Approved Service Centre	
Condensation appears on the indicator	There is condensation on the lid	Let the appliance dry in fresh air for a few hours	
The metal lid can not be removed, it is blocked	The metal lid ball cover was not well positioned	Unscrew the nut in the metal lid center, and then press the prob into the center of the nut. This releases the lid and you c&an access the ball cover. Make sure it is well put back as the ball	

NOTE		



