Tefal®

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Electric Pressure Cooker

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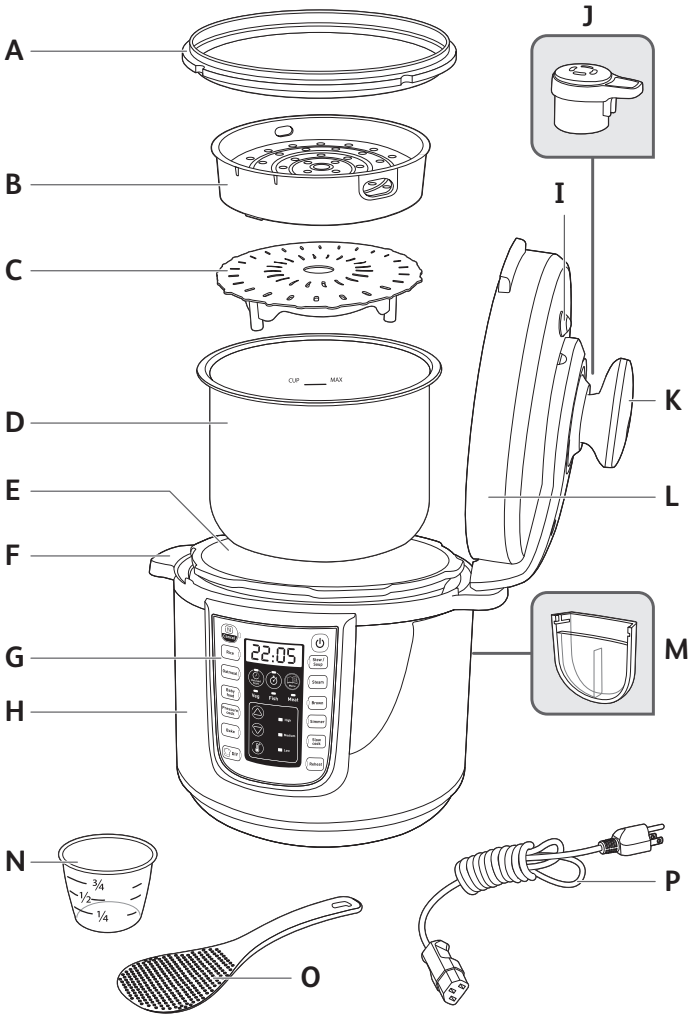
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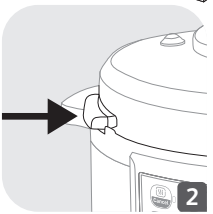

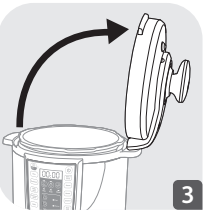

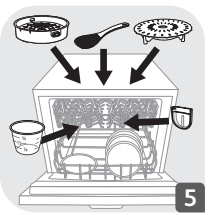

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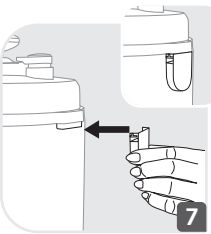

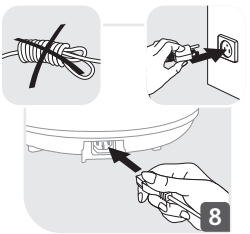

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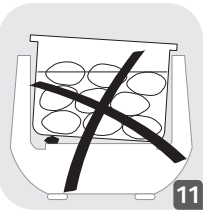
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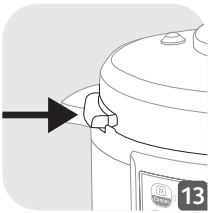
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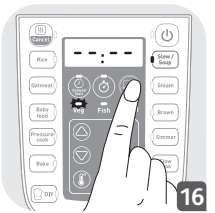
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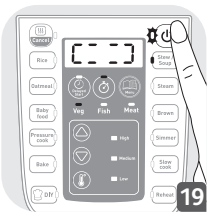
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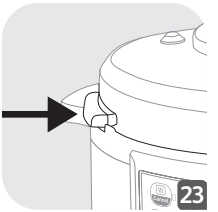
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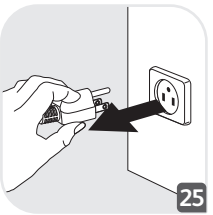
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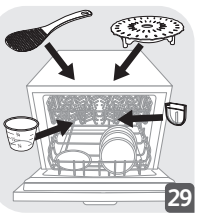
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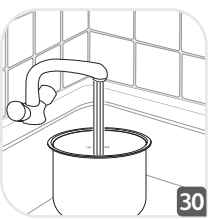
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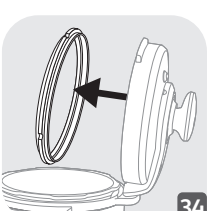
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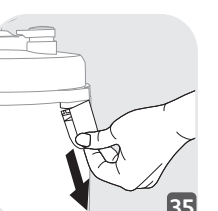
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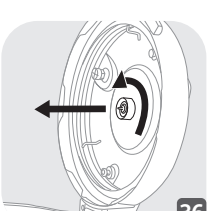
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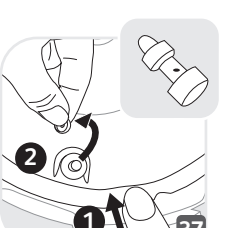
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SAFETY INSTRUCTIONS

Take the time to read all the following instructions carefully.

- Indoor use only.
- For cleaning your appliance, please refer instructions for use. You can wash the accessories in the dishwasher. The cooking bowl can be washed in soapy hot water. To ensure the durability of the cooking bowl, it's not recommended to be washed in the dishwasher. Do not put the appliance into dishwasher. Clean the body of the appliance using a damp cloth.
- Do not immerse the appliance in water.
- Improper use of the appliance and its accessories may damage the appliance and cause injury.
- Do not touch hot parts of the appliance. After use, heating element surface is subject to residual heat after use.
- For your safety, this product conforms to all applicable standards and regulations (Low Voltage Directive, Electromagnetic Compatibility, Food Compliant Materials, Environment, ...).
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

  Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the

manufacturer, its service agent or similary qualified persons in order to avoid a hazard. Do not replace the power cord supplied with other cords.

- This appliance is intended for domestic household use only. It is not intended to be used in the following applications, and the guarantee will not apply for:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Do not fill your appliance more than the MAX mark on the pot. Do not fill it more than half full for food that expands during cooking, such as rice, dehydrated vegetables.
  Reduce the volume of water to avoid the risk of boiling over.
- Please follow the recommendations on the volume of food and water to avoid the risk of boiling over which can damage your appliance and cause injury.
- Before using your appliance, check that the float valve and

the pressure limit valve are clean (see section Cleaning and maintenance).

- Do not place any foreign objects in the pressure relief system. Do not replace the valve.
- When you open the lid, always hold it by the lid handle. Position your arms in alignment with the side carrying handles. Boiling water could remain trapped between the gasket support and the lid and could cause burns.
- Be careful also about the risk of scalding from the steam coming out of the appliance when you open the lid. First open the lid very slightly to allow the steam to escape gently.
- Never force the appliance open. Make sure that the inside pressure has returned to normal. Do not open the lid when the product is under pressure. To do so, see the Instructions for use.

- Use only the appropriate spare parts for your model. This is particularly important for the sealing gasket, the cooking pot and the metal lid.
- Do not damage the sealing gasket. If it is damaged, have it replaced in an Approved Service Centre.
- The heat source necessary for cooking is included in the appliance.
- Do not place the appliance in a heated oven or on a hot hob. Do not place the appliance close to an open flame or a flammable object.
- Do not heat the cooking pot with any other heat source than the heating plate of the appliance and do not use any other pot. Do not use the cooking pot with other appliances.
- Do not move the appliance when it is under pressure. Do not touch the hot surfaces. Use the carrying handles when moving it and wear oven mitts, if necessary. Do not use the lid handle to lift the appliance.
- Do not use appliance for other than the intended purpose.
- This appliance is not a steriliser. Do **not** use it to sterilise jars.
- The appliance cooks food under pressure. Incorrect use may cause risks of burns due to steam.
- Make sure that the appliance is properly closed before bringing it up to pressure (see Instructions for use).
- Do not use the appliance empty, without its pot or without liquid inside the pot. This could cause serious damage to the appliance.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it **before** cooking.

- When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.), shake the appliance slightly before opening it to ensure that the food or cooking juices do not spurt out.
- Do not use the appliance to fry food in oil. Only browning is allowed.
- In browning mode, be careful of risks of burns caused by spattering when you add food or ingredients into the hot pot.
- During cooking and automatic steam release at the end of cooking, the appliance releases heat and steam. Keep your face and hands away from the appliance to avoid scalding. Do not touch the lid during cooking.
- Do not use a cloth or anything else between the lid and the housing to leave the lid ajar. This can permanently damage the gasket.
- Do not touch the safety devices, except while cleaning and maintaining the appliance in accordance with the instructions given.
- Make sure that the bottom of the cooking pot and the heating element are always clean. Make sure that the central part of the heating plate is mobile.
- **Do not fill up your appliance without its cooking pot.**
- Use a plastic or wooden spoon to prevent any damage to the non-stick coating of the pot. Do not cut food directly in the cooking pot.
- If a great deal of steam is released from the rim of the lid, unplug the power cord at once and check whether the appliance is clean. If necessary, send the appliance to an Approved Service Centre for repair.
- Do not carry the appliance by holding it by the handles of the removable pot. Always use the two side handles on the housing of the appliance. Wear oven mitts if the appliance is hot. For more safety, make sure that the lid is locked before transporting the appliance.
- If pressure is released continuously through the valve of the appliance (for more than 1 minute) while pressure cooking, send the appliance to a service centre for repair.
- Do not use a damaged appliance. Take it to your approved service centre.

SAVE THESE INSTRUCTIONS CAREFULLY.

- Use only spare parts sold in an approved service centre.
- The warranty does not cover the abnormal wear and tear of the cooking pot.
- Read these instructions for use carefully before using your appliance for the first time. Any use which does not conform to these instructions will absolve the manufacturer from any liability and void the warranty.
- In accordance with current regulations, before disposing of an appliance no longer needed, the appliance must be rendered inoperative (by unplugging it and cutting off the supply cord).

Environment protection first!

ⓘ Your appliance contains valuable materials which can be recovered or recycled.

➲ Leave it at a local civic waste collection point.

DESCRIPTION

A Sealing gasket
B Steam basket
C Trivet
D Cooking pot
E Heating element
F Transport handle
G Control panel
H Base
I Safety valve
J Pressure limit valve
K Lid handle
L Lid
M Condensation collector
N Measuring cup
O Rice ladle
P Power cord

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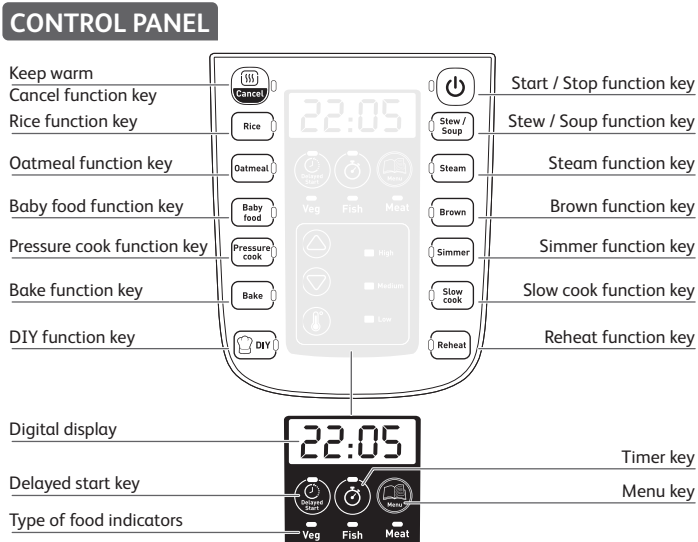
CONTROL PANEL



1. The 20 key operations are respectively: «Keep Warm/Cancel», «Rice», «Oatmeal», «Baby food», «Pressure cook», «Bake», «DIY», «Reheat», «Slow Cook», «Simmer», «Brown», «Steam», «Stew/Soup», ⏻, «Delayed Start», «Timer», «Menu», △, ▽, «Temperature».
2. 25 types of cooking are proposed, please see Table 1 for more information.
3. For «Steam», «Stew/Soup» and «Simmer», you can choose the type of food: «vegetables», «fish», «meat».

BEFORE FIRST USE

Remove packaging

- Take your appliance out of its packaging. Please keep your warranty card and remember to read the operating instructions before using the appliance for the first time.
- Place your appliance on a flat surface. Remove all packaging materials from the inside of the appliance: plastic bags, accessories (trivet, rice ladle, measuring cup & condensation collector) as well as the plug - fig. 4.
- Remove the promotional sticker on the appliance before using your appliance for the first time.

The lid

- To open the lid, take hold of the handle, turn it to the left, lift and pull the lid to the right - fig. 1-2-3.

Cleaning

- Be aware: only the accessories are dishwasher safe.
- Rinse the cooking pot, the condensation collector, the trivet, the sealing gasket.

Using your appliance for the first time

- Unroll the power cord; connect it to the appliance then to a grounded socket - fig. 8.

INSTRUCTIONS FOR USE

Put the condensation collector into place.

Take the cooking pot out and add the ingredients

- Remove the cooking pot.
- Put ingredients in the cooking pot.
- Please note that the level of foods and liquids should never exceed the max level marking on the cooking pot - fig. 9.

Place the cooking pot in the appliance

- Wipe clean the bottom of the cooking pot and remove any food residue from the heating plate. Then place the cooking pot into the appliance - fig. 10-11.
- Do not use your appliance without the cooking pot.

Close and lock the lid

- Check that the sealing gasket is securely placed on the sealing gasket supporting cover.
- Close the lid on the appliance and turn it on the right - fig. 12-13-14.

Place the pressure limit valve

- Position the pressure limit valve and ensure that it is on. Please note that the valve does not click into place and that it will remain somewhat loose. Check that the pressure limit valve is down before you start pressure cooking (please see appliance description).

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FUNCTION ILLUSTRATION

1. Self test with power on (standby)

Connect the power supply, system starts to self check, buzzer makes a «BEEP» sound, digital screen and all indicator light on. After 1 second, the screen displays «----», the appliance is in the standby mode.

2. Working mode

1. Each function has a default time and temperature and requires a specific lid position as shown below:

PROGRAMS	MENU	TIME SET (min)		TEMPERATURE (°C)		LID POSITION		
		Default	Range	Default	Range	Lid close + lid lock	Lid close + lid not lock	Lid open
Rice		9	1-50	108	no change	●		
Oatmeal		3	1-20	90	no change	●		
Stew / Soup	veg	10	1-70	108	no change	●		
	fish	20	1-70	104	no change	●		
	meat/ bean	40	1-70	114	no change	●		
Steam	veg	3	1-40	108	no change	●		
	fish	3	1-15	104	no change	●		
	meat/ bean	10	5-40	114	no change	●		

PROGRAMS	MENU	TIME SET (min)		TEMPERATURE (°C)		LID POSITION		
		Default	Range	Default	Range	Lid close + lid lock	Lid close + lid not lock	Lid open
Browning		10	1-60	160	100-160			●
Reheat		4	1-60	104	no change	●		
Simmer	veg	15	1-35	108	no change	●		
	fish	15	1-35	104	no change	●		
	meat/ bean	15	5-35	114	no change	●		
Pressure cooking	high	30	5-40	114	no change	●		
	medium	30	5-40	108	no change	●		
	low	30	5-40	104	no change	●		
Baby food		30	5-70	114	no change	●		
Baking		40	5-60	150	no change		●	
Slow cooking		2h	2h-9h	85	no change	●		
DIY Chef		10	1-60	80	70-120	●		●

COOKING PROGRAM INSTRUCTIONS

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Rice, Oatmeal, Baby Food, Baking, Slow cooking, Reheat functions

- Press the corresponding key of the desired function, the screen displays the default cooking time.
- Then press ⏲ and set the desired time by pressing △ or ▽ keys.
- Then press ⏻. The appliance enters into cooking preheat and the screen displays a rotating red circle « ⊏⊐ ».
- When the temperature for cooking is reached, the appliance switches automatically to counting down signifying the cooking phase has started.
- At the end of the count down the appliance will beep to announce the end of cooking.

Note : Refer to the time table to know the lid position for each function.

Stew/Soup, Steam, Simmer functions

- Press the corresponding key of the desired function, the screen displays the default cooking time, the indicator of default type of food lights on Veg Fish Meat and the corresponding pressure level indicator lights on too.
- If needed you can change the time and type of food.
- To change cooking time, press ⏲ and set the desired time by pressing △ or ▽ keys.
- To change the type of food, press Menu key several times until the indicator of the desired type of food lights on. The specified food will have a red light indicator light underneath.
- Then press ⏻. The appliance enters into cooking preheat and the screen displays « ⊏⊐ ».
- When the temperature for cooking is reached, the appliance switches automatically to cooking phase, and the time previously set starts counting down.
- At the end of the count down the appliance will beep to announce the end of cooking.
- The appliance enters into keep warm status (see Keep Warm chapter).

Note : refer to the time for the lid position for each function.

Browning function

- You can add oil first and then the ingredients, or add oil and ingredients at the same time.
- Press the Browning key, the screen displays the default temperature.
- If needed you can change the temperature by pressing △ or ▽ keys.
- Then if you want to change the browning time press ⏲ and set the desired time by pressing △ or ▽ keys.
- You are able to change the temperature by pressing the temperature key (🌡) and △ or ▽ key.
- Then press ⏻. The appliance enters into cooking preheat and the screen displays « ⊏⊐ ».
- When the temperature for cooking is reached, the appliance switches automatically to cooking phase, and the time previously set starts counting down.
- At the end of the count down the appliance will beep to announce the end of cooking.

Note :

*** The lid must remain open during browning.**

*** We suggest not to brown more than 30 minutes in order to avoid oil temperature going too high.**

Pressure cooking function

- Press the Pressure cook key, the pressure level is indicated by a light on the control panel (High, Medium or Low) and the corresponding temperature is displayed on the screen.
- You can change the pressure level by pressing ⏶ or ⏷ keys.
- If needed you can also change the cooking time, by pressing ⏲ and set the desired time by pressing ⏶ or ⏷ keys.
- You are able to change the temperature by pressing the temperature key (🌡) and ⏶ or ⏷ key.
- Then press ⏻. The appliance enters into cooking preheat and the screen displays « ⌐¯ ¯¬ ».
- When the temperature and pressure for cooking is reached, the appliance switches automatically to cooking phase, and the time previously set starts counting down.
- At the end of the count down the appliance will beep to announce the end of cooking.
- The electric pressure cooker enters into keep warm status (see Keep Warm chapter).

Note : The lid must remain closed during pressure cooking.

DIY Chef function

Thanks to this function, you are free to choose the cooking time and temperature, but also the lid position.
Be aware that to use pressure cooking, there must be liquid in the cooking pot and the temperature must be between 70 to 120°C.

- Press the DIY key, the default temperature is displayed. You can change the temperature by pressing ⏶ or ⏷ keys.
- If needed you can also change the cooking time, by pressing ⏲ and set the desired time by pressing ⏶ or ⏷ keys.
- You are able to change the temperature by pressing the temperature key (🌡) and ⏶ or ⏷ keys.
- Then press ⏻. The appliance enters into cooking preheat and the screen displays « ⌐¯ ¯¬ ».
- When the temperature for cooking is reached, the appliance switches automatically to cooking phase, and the time previously set starts counting down.
- At the end of the count down the appliance will beep to announce the end of cooking.

Keep Warm

- Keeping warm state. When the cooking countdown reaches 0, the appliance “will beep”, then it automatically goes into the keep warm setting, (except for DIY functions), the digital screen indicates «00:00».
- If pressing Keep Warm during standby mode, it goes to keeping warm function, the digital screen indicates «00:00» and counts up.
- After 24 consecutive hours, this function will be cancelled automatically and it returns to the standby state.
- During Keep Warm, take care that the lid is closed.

Delayed start setting

- When choosing a function, before the appliance has started cooking, you can press ⏲ to set a delayed time. By pressing △ and ▽ keys, you can adjust the time, time changes in the unit of 10 minutes.
- The delayed time setting range (2-24 hours) contains the cooking time; when you press △ the Delayed start/timer function key, it indicates «02:00», press the △ key to increase and the ▽ key to decrease.
- After setting the delayed start the corresponding function indicator will light up.

Note : «Delayed start» is not available for the «Browning» and «DIY» functions.

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Cancel/Stop setting

In the following setting: preset, cooking, pressure cooking, keeping warm, only «keep warm/cancel» key is available. Press the «keep warm/cancel» key for one second to cancel and return to the standby mode.
You have the possibility to switch off the product by pressing the ⏻ key more than 2 seconds.

Opening the lid

After cooking under pressure is completed, steam will be released by pressing on the button on the handle “one-touch steam release”- fig. 21, it will take only a few seconds to 10 minutes depends on quantity of liquid inside.

- To open the lid, take hold of the handle, turn it the left, lift and pull the lid to the right - fig. 22-23-24.
- Unplug the power cord - fig. 25.

Note : Be careful of the hot steam coming out from the bowl. Keep your face and hands away from the steam flow.

GENERAL INFORMATION FOR COOKING UNDER PRESSURE

- Once pressure has built up in the appliance, the pressure limit valve will rise. The safety lock in the lid is then activated and the lid will not be able to be opened during cooking. Never attempt to open the lid during pressure cooking.
- When using the pressure cooker for the first few times, you may notice slight leaking from the pressure limit valve and the sealing gasket. This is normal and will occur when pressure builds up.
- Your favorite traditional recipes can be easily adapted to PRESSURE COOK setting.
  - Low (Low Pressure): to cook delicate food such as fish, shellfish and some vegetables
  - Medium (Moderate Pressure): to cook vegetables
  - High (High Pressure): to cook meat and frozen food
- It is normal for a small amount of steam to escape during cooking (as the valve is a safety valve).

CLEANING AND MAINTENANCE

- Once your food is cooked, unplug the appliance to clean it - fig. 25. It is recommended to clean your appliance after each use.
- Clean the housing and the inside of the lid with a damp cloth - fig. 32-33. Do not immerse the appliance in water or pour water into it without the inner bowl - fig. 27.
- Remove the condensation collector and clean it thoroughly under water. Place it back in its original position - fig. 35.
- Rinse the sealing gasket. Dry it off thoroughly before placing it back.
- To clean the float valve, remove the lid - fig. 36 then remove the valve gently from the lid - fig. 37 and rinse it under water. Dry it off thoroughly. Take care that the duct is properly cleaned before to place the float valve back in its original position.
- Press on the internal part of the safety valve spring to check that it is not clogged - fig. 38.
- Clean the cooking pot and the accessories. Only the accessories are dishwasher safe - fig. 29. Do not use a scourer to clean the pot as this can damage the non stick coating in the pot.
- Remove the pressure limit valve from the pipe and clean both valve and pipe with water. Once dry, take care that duct of the pipe is properly cleaned before to plug the valve back on it - fig. 31.
- Do not immerse the appliance. Always use the cooking pot provided. Do not pour water or food directly into the appliance - fig. 27.
- If you inadvertently immerse your appliance in water or spill water directly on the heating element (when the pot is not in place), take it to your service center for repair.
- Clean your appliance after each use.
- Change the sealing gasket every 2 years.

TROUBLESHOOTING AND REPAIR

Problem	Possible reasons	Solutions
Unable to open lid.	Unable to open because of pressure in the inner pot.	a.Wait for the pressure in the pot to be completely released automatically. b. Press and hold the pressure release button.
	Pressure in the pot is fully released but the float valve is stuck because it is too dirty, and therefore unable to move down.	a. Be sure the pressure is totally released by complete cool down 2 hours minimum (not under water). b. Please use a stick to poke the float valve, to make it fall down. Be careful, keep your face away from the lid and the handle. c. For next use, please clean and wipe the float valve.
Unable to close lid.	Sealing gasket is not properly installed.	Install the sealing gasket properly.
	The float valve is stuck because it is too dirty, and therefore unable to move down.	a. Please use a stick to poke the float valve, to make it fall down. b. For next use, please clean and wipe the float valve (see page 18, cleaning steps of the float valve).
	Direction at which lid was closed is incorrect.	Remove the lid in the correct direction according to the instruction manual.
Intense release of pressure from pressure limit valve.	Faulty pressure control resulted in release of pressure.	Send to repair and maintenance department.
	Pressure limit valve did not fall into place.	Gentling press the pressure limit valve to make it fall into place.
Food is uncooked	Rice/water ratio is incorrect.	Use the required rice/water ratio Be sure the releasing valve is not dirty and create leakage during cooking.
	No electricity from the power grid.	Check the home electric circuit.
E0 displayed on digital screen.	Lid temperature sensor is faulty.	Send to repair and maintenance department.
E1 displayed on digital screen.	The bottom sensor open circuit or short circuit.	Send to repair and maintenance department
E2 displayed on digital screen.	lid is not locked	Check if the program selected requires the lid totally closed . If yes, completely lock the lid. If no, send to repair and maintenance department.
E5 displayed on digital screen.	Abnormal low pressure.	Check that gasket is properly installed and cleaned.Check that pressure limit valve falls down into place and is cleaned.Check that lid fixing nut is well tightened.
Steam leaking from lid.	The sealing gasket was not properly installed.	Remove the gasket, clean it and reinstall the sealing gasket properly, in correct position (see page 19, cleaning steps of the lid gasket).

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