

# Tefal®

# Cook4me ⊕



Guides you to create delicious meals  
quickly and easily  
[www.tefal.com.au](http://www.tefal.com.au)



## SAFETY INSTRUCTIONS

- 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 invalidate the guarantee.
  - Check that your power supply voltage corresponds to that shown on the appliance (alternating current only). Any error in plugging in your appliance may cause irreversible damage and invalidate the guarantee.
  - Indoor use only.
  - For cleaning your appliance, please refer to instructions for 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.
  - Do not immerse the appliance in water or any other liquid.
- Take the time to read all the following instructions carefully.**
- 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, the heating element surface is subject to residual heat after use.
  - For your safety, this appliance 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 similarly 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.
  - Place the appliance on a flat stable, heatproof work surface, away from any water splashes or any sources of heat.
  - Never place or use the appliance close to a wall or below a wall cupboard as the steam produced by the appliance can cause damage.
  - Do not place your appliance near a heat source in operation (hob, household appliance, etc.).
  - Do not fill your appliance to more than the MAX mark on the bowl. Do not fill it more than half full for food that expands during cooking, such as rice, dried vegetables. Reduce the volume of water to avoid the risk of boiling over.

- When in operation, never leave the appliance unattended.
- 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 manometric rod and the safety valve are clean (see section Cleaning and maintenance).
- Do not place any foreign objects in the pressure release system. Do not replace any of the safety device yourself.
- When you open the lid, first unlock it by holding the lid open/close handle. Then position your arms in alignment with the side carrying handles, hold each side lid handle with your hands and raise the lid.
- 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 appliance is under pressure. To do so, see page 42 “Problem & Solutions” section “The lid does not open once the steam is released”.
- Use only the appropriate spare parts for your model. This is particularly important for the sealing gasket, the cooking bowl and its safety devices.
- 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 bowl with any other heat source other than the heating plate of the appliance and do not use any other bowl. Do not use the cooking bowl with other appliances.



- Move the appliance with great care when it is under pressure. Do not touch the hot surfaces. Use the carrying handles when moving it and wear oven gloves, if necessary. Do not use the lid handle to lift the appliance.
- Do not use the 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 bowl or without liquid inside the bowl if using a mode cooking under pressure. 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 deep fry food in oil. Only browning is allowed.
- In browning mode, be careful of risks of burns caused by splattering when you add food or ingredients into the hot bowl.
- 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 bowl and the heating element are always clean. Make sure that the central part of the heating plate is mobile.
  - **Do not fill up the interior body of your appliance without its cooking bowl.**
  - Use a plastic or wooden spoon to prevent any damage to the non-stick coating of the bowl. Do not cut food directly in the cooking bowl.
  - If a great deal of steam is released from the rim of the lid, unplug the power cord at once and check whether the safety devices are 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 bowl. Always use the two side handles on the housing of the appliance. Wear oven gloves 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 an approved Service Centre for repair.
  - Do not use a damaged appliance. Take it to your approved Service Centre.
  - The guarantee does not cover the abnormal wear and tear of the cooking bowl.
  - 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).
  - Use only spare parts sold in an approved Service Centre.
- SAVE THESE INSTRUCTIONS CAREFULLY.**



**Environment protection first!**

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

# CONTENTS

P. 01-03	INGREDIENTS-RECIPES LIST
P. 04-05	BEFORE USE
P. 06-09	USE AND OPERATION
P. 10	ON/OFF MENU
P. 11	SETTINGS MENU
P. 12-17	MANUAL MENU
P. 18-19	INGREDIENTS MENU
P. 20-21	INGREDIENTS RECIPE
P. 22-23	RECIPES MENU
P. 24-27	FAVORITES MENU
P. 28-33	CLEANING MAINTENANCE
P. 34-35	SAFETY FEATURES
P. 36	TROUBLESHOOTING

## **SERIE EPC09-A**

Low pressure 40kPa (109°C) / High pressure: 70kPa (115°C)

PRODUCT CAPACITY: 6L / USEFUL CAPACITY: 4L

Built-in heating

The operational pressure is achieved 4 minutes after the beep.



Lid open/close handle



Silent pressure valve



Main operation button



Open/close marker



Return button



Control panel



Cooking bowl



# INGREDIENTS



## MEAT

Beef  
Lamb  
Pork  
Poultry  
Rabbit  
Veal



## FISH & SHELLFISH

Fish  
Mussels  
Prawns  
Scallops



## RICE & CEREALS

Barley  
Brown rice  
Buckwheat  
Bulgur  
Quinoa  
Wheat  
White rice



## FRUITS & VEGETABLES

Apples  
Asparagus  
Beetroot  
Broccoli  
Brussel sprouts  
Cabbage  
Carrot  
Cauliflower  
Celery  
Eggplant  
Fennel  
Green bean  
Green cabbage  
Leek  
Lentils  
Mushrooms  
Peas  
Pear  
Pepper/ capsicum  
Potatoes  
Spinach  
Turnip  
Zucchini  
Sweet potatoes

# RECIPE LIST

[www.tefal.com.au](http://www.tefal.com.au)



## STARTER

Bacon and olive risotto	Hummus
Beetroot dip	Indian-style cauliflower
Broccoli with almonds	Lentil and smoked bacon soup
Cauliflower soup	Minestrone
Chilli jam	Miso soup
Crab and corn soup	Mushroom soup
Cranberry relish	Porridge
Creamy broccoli soup	Potato and leek soup
Creamy mashed potato	Pumpkin dip
Cumin ratatouille	Pumpkin soup
Dahl	Quinoa salad with orange
Fish and cauliflower soup	Rice and prawn salad
Fish cakes	Speedy vegetable chowder
French onion soup	Spinach and ricotta tortellini
Glazed carrots	Split pea soup
Greek potato salad	Summer succotash
Greek quinoa salad	Sweet potatoes and chickpea
Greek style mushrooms	Vegetarian pumpkin
Ham and mustard flans	White sauce
Hot spicy tom yum soup	



## MAIN

Asian pork meatballs	Chicken tikka curry	Ham and parmesan tortellini
Balsamic chicken wings	Chicken wings with curry	Ham and pea risotto
Barbecue chicken drumsticks	Chicken with creamy mushroom	Hungarian goulash
Beef and cheddar potatoes	Chicken with lime and coconut	Lamb koftas
Beef and stuffed peppers	Chicken with rice	Lamb rogan josh curry
Beef bolognese sauce	Chilli con carne	Lamb shanks
Beef bourguignon	Coq au vin	Lamb, tomatoes and rosemary
Beef casserole	Coriander prawns	Ling fillet with prawns
Beef massaman curry	Corned beef	Macaroni cheese
Beef stew with beer	Creamy polenta	Meatballs with tomato sauce
Beef stroganoff	Curried rice, chickpeas & tofu	Montreal BBQ brisket
Beef tacos	Duck breast with peaches	Mushroom and spinach risotto
Beef teriyaki stir-fry	Eggplant biryani rice	Mustard pot roast beef
Bibimbap	Fettucine carbonara	One pot pizza style pasta
Braised pork with tofu	Fish curry	Pesto chicken risotto
Bulgur wheat pilaf	Fish with lemon and herbs	Poached salmon
Chicken cacciatore	Gnocchi with pancetta	Pork spare ribs
Chicken drumsticks chickpeas	Greek lamb	Pork with harvest vegetables
Chicken paella	Green chicken curry	Potato Bake Express



## MAIN

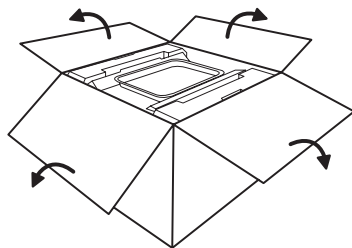
Prawn marinara	Steamed mussels
Pulled pork	Steamed sweet chilli salmon
Pumpkin risotto	Stuffed zucchini
Quick and easy moussaka	Sweet and sour pork ribs
Quinoa and vegetables	Tandoori spiced chicken
Quinoa salad with cucumber	Thai chicken and rice
Rice vermicelli with prawns	Thai vegetable curry
Roast pork with pineapple	Tomato calamari
Saffron salmon	Tomato passata sauce
Salmon white asparagus sauce	Tuna mornay
San choy bow	Veal goulash
Sausage and bean stew	Veal osso bucco
Savory mince	Veal roast and carrots prunes
Seafood couscous	Veal rolls with tomato sauce
Spicy chicken and capsicum	Veal with lemon and oregano
Spicy mince pork with beans	Vietnamese soup with chicken
Spring lamb stew	Whole chicken with potatoes



## DESSERT

Bread and butter pudding  
Caramel pudding  
Chocolate orange cheesecake  
Chocolate sponge pudding  
Cream with apple compote  
Golden syrup steamed puddings  
Lemon delicious  
Light chocolate cream  
Madeleines with lemon syrup  
Mint chocolate cheesecake  
Peach puddings  
Spiced pears  
Steamed fruit pudding  
Steamed golden cake  
Sticky rice with mango  
Traditional cheesecake  
Upside-down chocolate cream  
Vanilla custard

## 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 first time.



### CLEAN THE DIFFERENT COMPONENTS

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



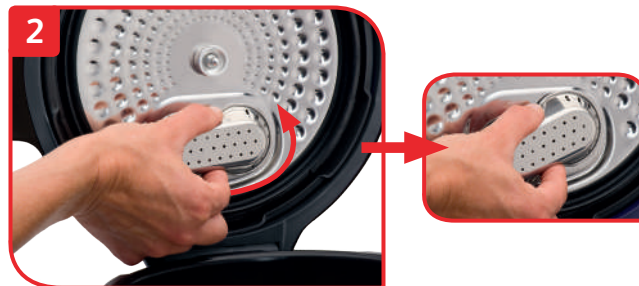
BEFORE USE

## HOW TO DISASSEMBLE AND REASSEMBLE THE LID



### HOW TO DISASSEMBLE THE METAL 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:

Turn the ball cover, anti-clockwise, so the **I** marker is positioned on the pictogram . Lift the cover up. Remove the ball, and gently clean it, along with its cover, 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 clockwise, so the **I** marker is positioned on the pictogram .



### 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 "click" sound). The valve cover must be right up against the inside of the lid.

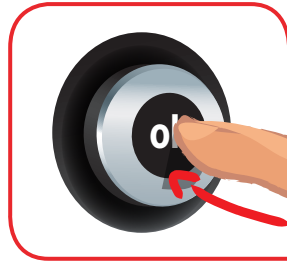


USE

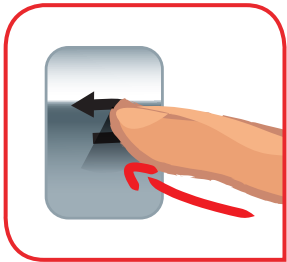
## INTERFACE CONTROLS



**SELECT**



**CONFIRM**



**BACK**

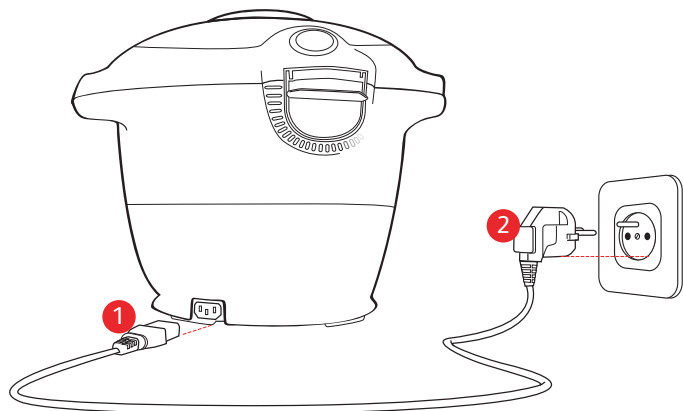


**RESTART**

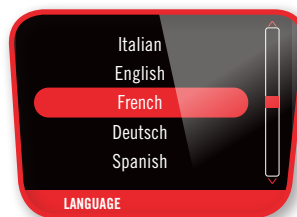




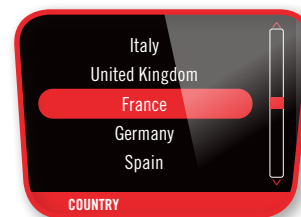
## OPERATION



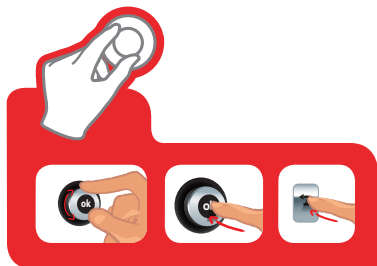
When turning on for the first time, you will see the settings menu:



Select your language



Select your country





USE



Never use the appliance without the cooking bowl



**OPEN THE LID:**

To open the product turn the open/close handle on the top of the lid to show the open padlocks. 🔒



**INSTALLING THE  
CONDENSATION TRAP:**

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



## USE

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 place the bowl in the appliance by positioning the bowl handles into the slots.



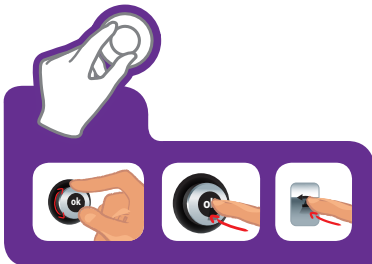
## ON/OFF MENU



Select and confirm



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

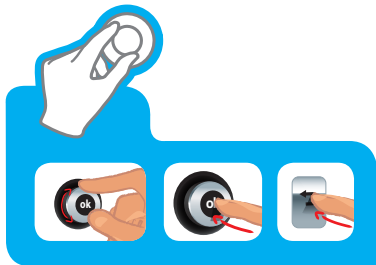




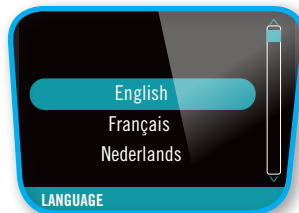
# SETTINGS MENU



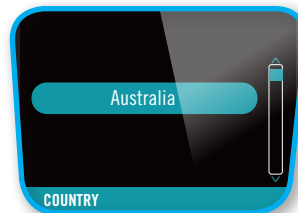
N.B.: each confirmation takes you back to the main menu.  
N.B.: even if the sound is deactivated, the alert sounds remain active.



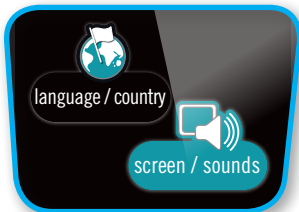
Select «language / country»



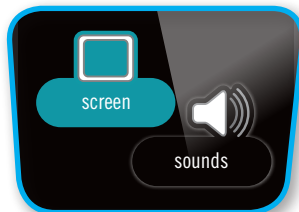
Select your language



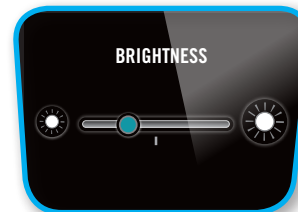
Select your country



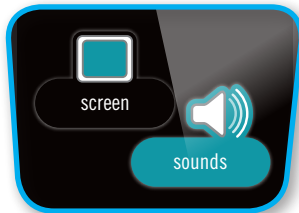
Select the «screen / sounds» setting



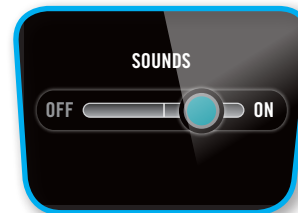
Select «screen»



Adjust the light



Select «sounds»



Adjust the volume



# MANUAL MENU

## COOKING MODE

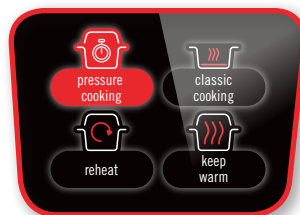
## PRESSURE COOKING

### MANUAL MENU:

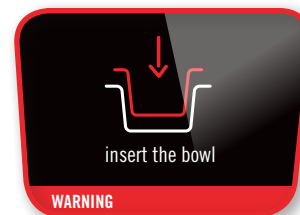
With the manual menu, you guide the cooking yourself. Select the cooking mode: classic cooking, pressure cooking, reheat or keep warm, as well as the cooking time.



Select the «manual» menu



Select the «pressure cooking» mode



**WARNING**

insert the bowl

Insert the bowl then add the ingredients



**PRESSURE COOKING**



Set the cooking time



**PRESSURE COOKING**



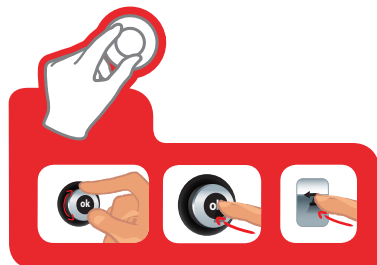
Select immediate or delayed start (p.17)



**WARNING**

close and bolt the lid

Close and bolt the lid



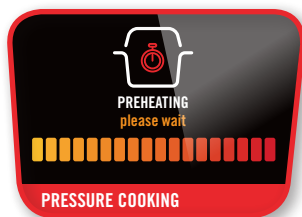




# MANUAL MENU

## COOKING MODE

## PRESSURE COOKING



The appliance is preheating



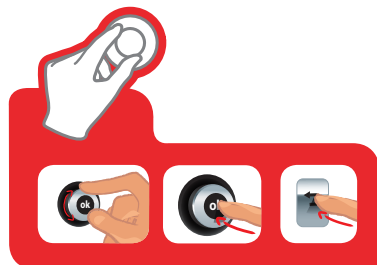
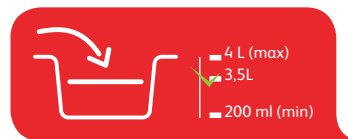
Cooking has started



Cooking has finished



Its ready to eat!





## MANUAL MENU

### COOKING MODE

### CLASSIC COOKING

With classic cooking mode, you can:

- gentle cooking
- simmering
- browning

depending on the desired result. The lid remains open for these types of cooking.

**NB:** The operation is the same, only the temperature is different.



Select the «manual» menu



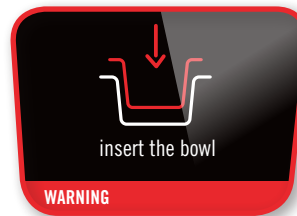
Select the «classic cooking» function



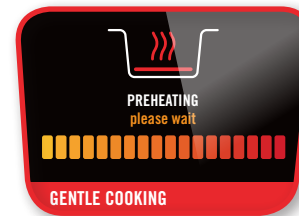
Select the desired function



Open the lid



Insert the bowl



The appliance is preheating



Add the ingredients



To stop the gentle cooking press the back button. Press yes. Then you can stop the cooking or proceed to pressure cooking





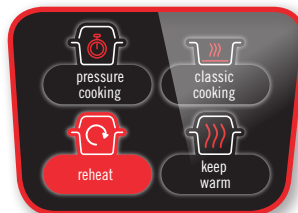
## MANUAL MENU

## COOKING MODE

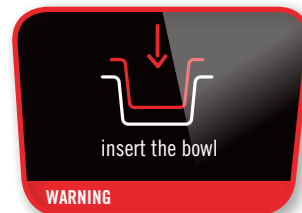
## REHEAT



Select the «manual» menu



Select the «reheat» mode



**WARNING**

Insert the bowl



**WARNING**

Close and bolt the lid



**REHEAT**

Reheat has started



Press  to interrupt

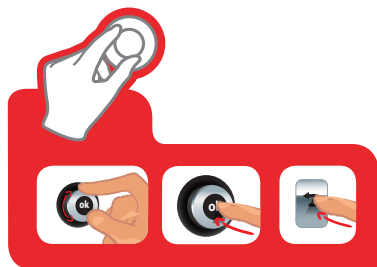


**REHEAT**

Do you want to stop reheating?



**N.B.:** Reheating starts and the time increases





# MANUAL MENU

## COOKING MODE

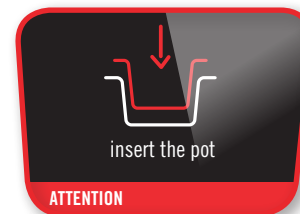
## KEEP WARM



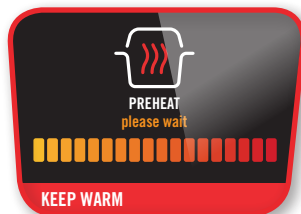
Select the «manual» menu



Select the «keep warm» function



Insert the bowl



The appliance is preheating

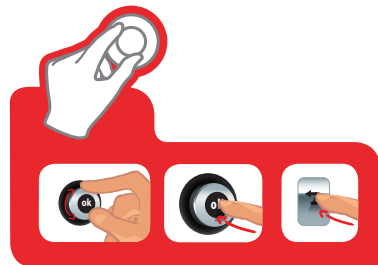


The keeping warm function has started



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

**N.B.:** Reheating starts and the time increases





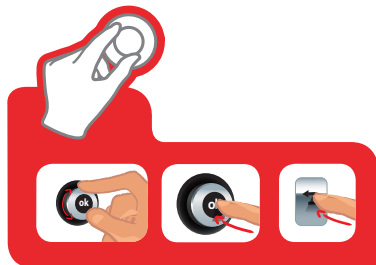
# MANUAL MENU

## COOKING MODE

### DELAYED START (pressure 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



Select the end of cooking



Delayed start is programmed

**NB :** The delayed start is available for Ingredients menu (depending on the ingredients type)



## INGREDIENTS MENU

### INGREDIENTS MENU:

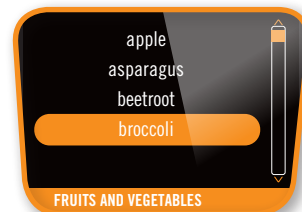
With the ingredients menu, cook single ingredients without having to program the cooking mode or time: Cook4Me+ provides you with instructions for all weights and types of ingredients: meat, fish, vegetables, fruits and cereals.



Select the «ingredients» menu



Select «fruits & vegetables»



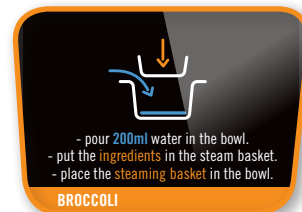
Select the required ingredient



Select the quantity of ingredients



Start the recipe



Follow the instructions on screen

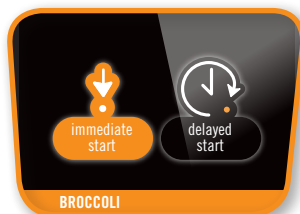


The recommended cooking time is displayed

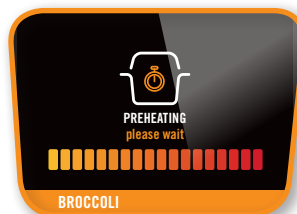


## INGREDIENTS MENU

### INGREDIENTS MENU: (continued)



Start the recipe



The appliance is preheating



Cooking has started



Cooking has finished



It's ready to eat!



## INGREDIENTS RECIPE

## WHITE RICE



Select the  
«ingredients» menu



Select  
«rice and cereals»



Select  
«white rice»



Select the desired  
rice quantity



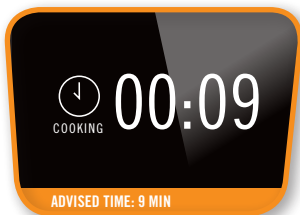
Start the recipe



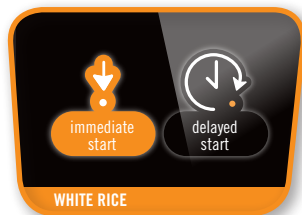
Follow the instructions



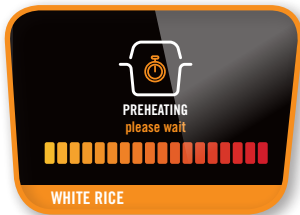




The recommended cooking time appears



Select «immediate start»



The appliance is preheating



Cooking has started



Cooking has finished



It's ready to eat!





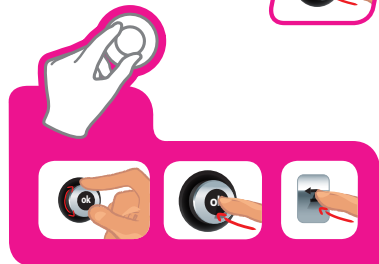
## RECIPES MENU

# STEAMED SWEET CHILLI SALMON

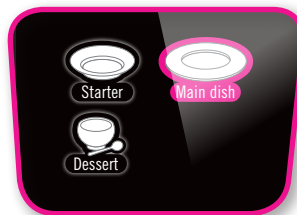
### RECIPES MENU:

With the recipes menu, choose from 150 savoury or sweet recipes divided into **three** categories: **starters / mains / desserts**.

You can go back to the initial menu by pressing the return button for 3 seconds, or back one step by pressing the return button once.



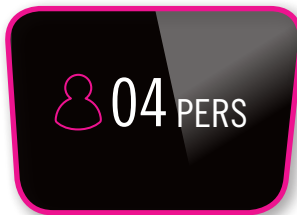
Select the «recipes» menu



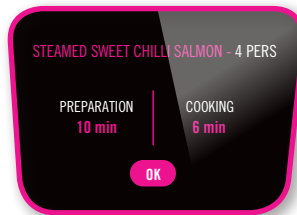
Select the type of recipe



Select a recipe



Select the number of people



Show recipe



Prepare the ingredients



do you want to start the recipe?

**YES** **NO**

STEAMED SWEET CHILLI SALMON



Start the recipe




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

**OK**

STEAMED SWEET CHILLI SALMON



Follow the instructions



Place 300ml water in the bowl. Place 2 or 3 fillets in steamer basket lined with baking paper. Drizzle over some of the sauce.

**OK**

STEAMED SWEET CHILLI SALMON




do you want to start the cooking?

**YES** **NO**

STEAMED SWEET CHILLI SALMON

Start the cooking



PREHEATING  
please wait



STEAMED SWEET CHILLI SALMON



Preheating



COOKING  
00:06



STEAMED SWEET CHILLI SALMON

Cooking time



END OF COOKING  
please wait



STEAMED SWEET CHILLI SALMON

Cooking has finished

ENJOY!

Beware of the steam while opening the lid

KEEP WARM  00:02

STEAMED SWEET CHILLI SALMON

It's 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



Select «add»



Select the type of recipe



Select the recipe you want to appear as a favorite



Select the number of people



Select the required cooking time



## FAVORITES MENU

### Fish soup

Do you want to save  
this favorite?

YES

NO



Save the favorite



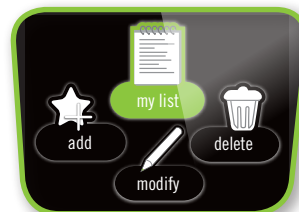


## FAVORITES MENU

**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



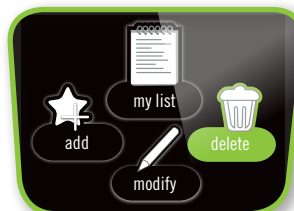


## FAVORITES

### DELETE A RECIPE FROM THE FAVORITES MENU



Select the «favorites» menu



Select delete



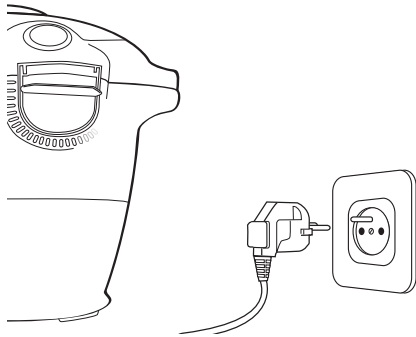
Select the recipe  
you want to delete



Delete the favorite



## 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 soft cloth (do not use something abrasive as it will damage the bowl).



## CLEANING MAINTENANCE

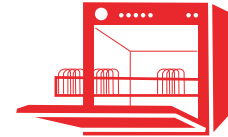


After each use, remove the condensation trap and wash carefully in water or in the dishwasher. Take care to dry well. Return to its original position.



To clean the metal lid, by hand or in the dishwasher, you need to remove the valve cover. Refer to page 5 for more information regarding disassembling the metal lid.

- 1** Unscrew the nut 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 as it is in the dishwasher, without removing the valve. After washing the metal lid in the dishwasher, remove the decompression 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



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.

## CLEANING MAINTENANCE



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



Clean the upper part of the cooking bowl using a damp cloth. Clean the condensation trap using a damp cloth. Rinse under water and check that the manometric rod can move around.



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

## 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.

## CLEANING MAINTENANCE



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 when you carry your appliance.



## SAFETY FEATURES

Your pressure cooker contains several safety features:

### **Safety When Opening:**

- If your pressure cooker is under pressure, the manometric rod is in the upper locking position, which prevents the cover from opening. Never try to force open your pressure cooker.
- It is especially important not to apply pressure to the manometric rod.
- Ensure that the internal pressure has fallen (additional steam escaping from the safety valve) prior to trying to open the cover.

### **Two Overpressure Safety Features:**

- First device: the safety valve releases the pressure – [see chapter on Cleaning and Maintenance, page 28-33](#)
- Second device: the sealing gasket lets the steam escape from the back of the lid

**If one of the overpressure safety features is triggered:**

Turn off your appliance.

Let your pressure cooker completely cool down.

Open it.

Check and clean the safety valve, decompression ball and gasket. See chapter on Cleaning and Maintenance.

If your product leaks or is no longer operational after having performed these checks and cleaning, return it to a SEB authorised Service Centre.

**Regulating your appliance:**

The pressure is regulated by the heating element that automatically switch on or off to ensure the adapted pressure level. To minimise the effects of thermal inertia and improve regulation accuracy, the decompression ball can be automatically triggered to briefly release steam from time to time.

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 nut are not properly installed or fully screwed	Check that you have positioned all of the elements of the metal lid and that the nut 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	The seal, safety valve and manometric rod may be clogged or not clean	Clean your appliance by following the instructions in the Cleaning Maintenance section found on pages 28-33. Ensure that the manometric rod can be moved around
	The lid is not locked and/or the I marking is not properly aligned with the closed padlock	Lock the lid by ensuring the I marking is aligned with the closed padlock
	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 metal lid centre correctly
Water flows behind the appliance	The condensation trap is not in position or is overflowing	Make sure that the condensation tank is properly positioned behind the appliance and that the flow pipe is not blocked
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
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 centre, and then press the probe into the centre of the nut. This releases the lid and you can access the ball cover. Make sure it is well put back and the ball too





**Tefal**<sup>®</sup>