



SEB INTERNATIONAL SERVICE

P45007..

MANUEL SAV - SAV MANUAL

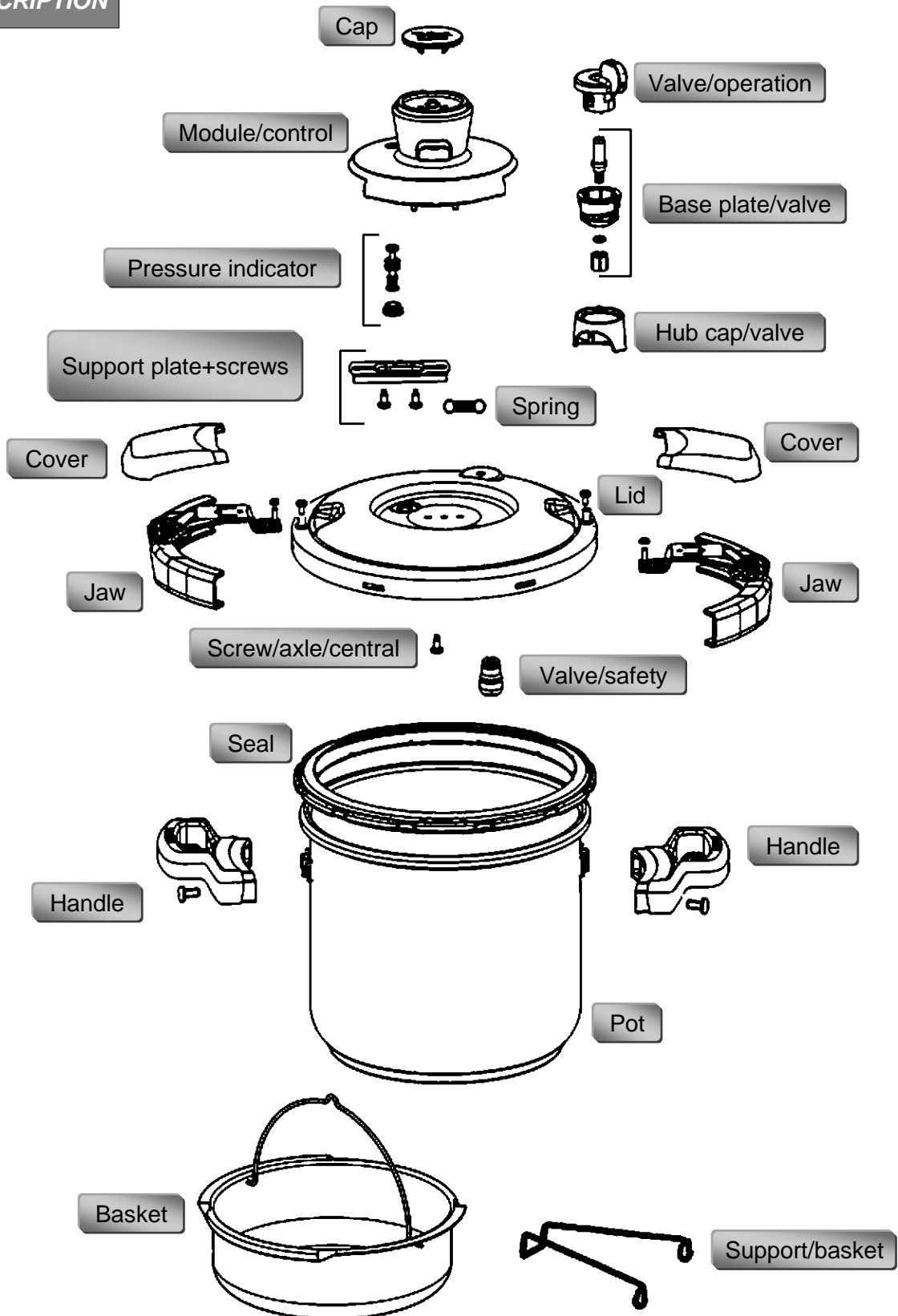
Clipso®
pressure cooker





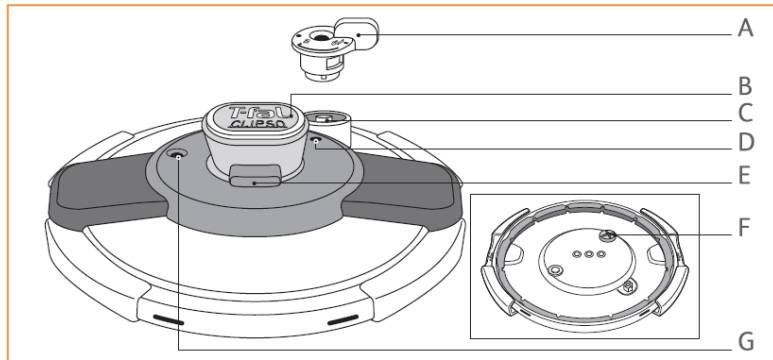
TECHNICAL FEATURES

DESCRIPTION





TECHNICAL FEATURES



Description

A : Operating valve.

B : Closing button.

C : Steam release outlet.

D : Valve position mark

E : Opening button.

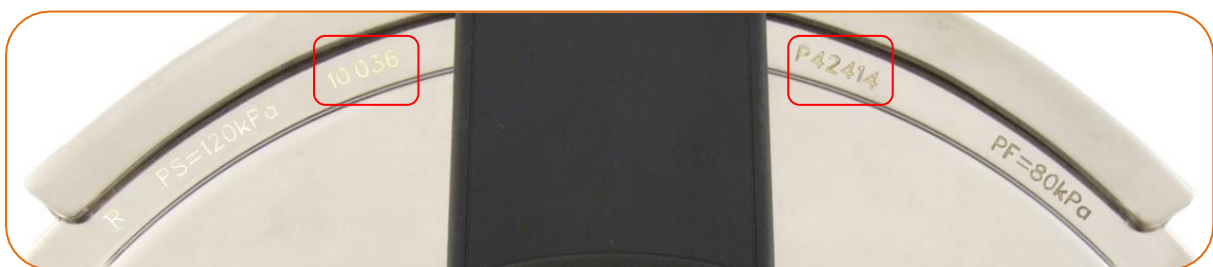
F : Safety valve.

G : Pressure indicator.



TECHNICAL FEATURES

⇒ TRACABILITY



Date of manufacture of the product (YYDDD).



Simplified product reference.



TECHNICAL FEATURES

→ SAFETY

Standards information: Upper operating pressure: 80 kPa (12 psi)
Maximum safety pressure: 150 kPa (22 psi)


Clipso is fitted with several safety systems.

Safety when closing

The jaws must be in contact with the edge of the lid. If this is not the case, there will be a release of steam at the pressure indicator **G** and the pressure cooker will not be able to gain pressure .

Safety when opening

If Clipso is under pressure, the opening button cannot be activated because the mechanism is locked by the pressure indicator **G**.

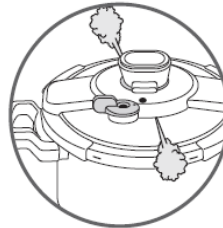
If this is the case, do not try to force open the appliance, but move the operating valve selector to the position  and wait for the pressure indicator **G** to go down before opening the appliance.

Safety when there is excess pressure

Clipso is fitted with two safety systems for excess pressure.

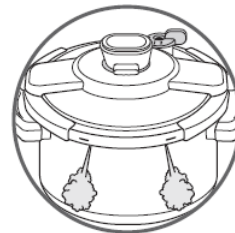
- First system:

The safety valve **F** releases the pressure and steam escapes under the control module .



- Secon system:

The lid seal allows steam to escape between the lid and the pot.



If one of these three safety systems for excess pressure is set off:

- Turn off the heat source.
- Allow your Clipso to cool down completely .
- Open it.
- Check and clean the operating valve **A**, the steam release outlet **C**, the safety valve **F**, the pressure indicator seal **G** and the lid seal.



INSTRUCTIONS FOR USE

Opening

Press the opening button **E** on the lid, the jaws separate.

Lift the lid.



Closing

Put the lid on the pot making sure that it is in the correct position.

Press the closing button **B** on the lid, the jaws close.

The jaws must be in contact with the edge of the lid.

It is quite normal if when in the closed position, the lid can be turned freely on the pot.




Please Note: If you can't close the lid, please check that the lid seal has been correctly fitted.

Operating valve

For cooking delicate foods and vegetables, position the marker **1** of the valve **A** opposite the marker **D**.

For cooking meat and frozen foods, position the marker **2** of the valve **A** opposite marker **D**.

To release steam, position the marker  of the valve **A** opposite the marker **D**.

To remove the operating valve, allow the appliance to cool down, press on the valve and turn it until the marker ● is aligned with the marker **D**.

To put the operating valve back in place, lay it down aligning the marker ● with the marker **D**, press on the valve and turn to the required position.



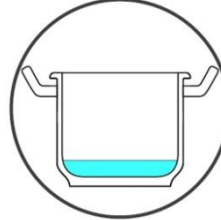


INSTRUCTIONS FOR USE

Minimum filling

For cooking directly in the pot:

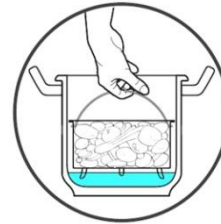
- Always use at least 25 cl of liquid .



mini 25cl

For steam cooking:

- Pour 75 cl in to the bottom of the pot.
- Place your steam basket at the bottom of the pot.

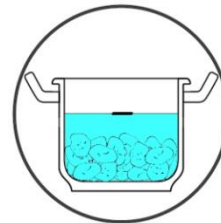


mini 75cl

Nota : Food placed in the steam basket must not touch the lid.

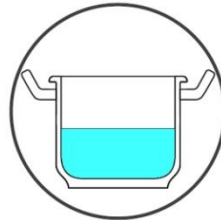
Maximum Filling

Never fill your Clipso beyond 2/3 of the height of the pot (Maximum filling marker).

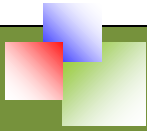


Maxi 2/3

For certain foods which expand during cooking, like rice, dried vegetables or stewed fruits, do not fill your Clipso beyond the half way mark of the height of the pot



Maxi 1/2

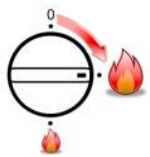


HOW THE CLIPSO ONE WORKS

Preparation



Pressure cooking phase



Heating power source **MAXI**



Pressure indicator goes up

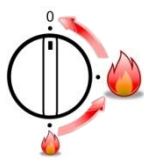


Reduce heat source



Cooking time elapsed

Decompression phase



Turn off heat source



Pressure indicator goes down



CLEANING and MAINTENANCE

To get the best use out of your appliance, wash your Clipso with warm water with some washing-up liquid added to it after each time of use.



Never use bleach or any product containing chlorine as this may damage the stainless steel part of the appliance..

It is quite normal to notice some browning of the appliance after regular use..

Pot

- To clean the inside of the pot:
 - Wash with a scouring pad and some washing up liquid. If the inside of the stainless steel pot shows rainbow-coloured glints you will need to clean it with vinegar.
 - You can put the pot in the dishwasher.
- To clean the outside of the pot:
 - Wash with a sponge and some washing up liquid.

Lid

Wash the lid with a sponge and some washing-up liquid
You can put the pot in the dishwasher (whihout seal and operating valve)

Lid seal

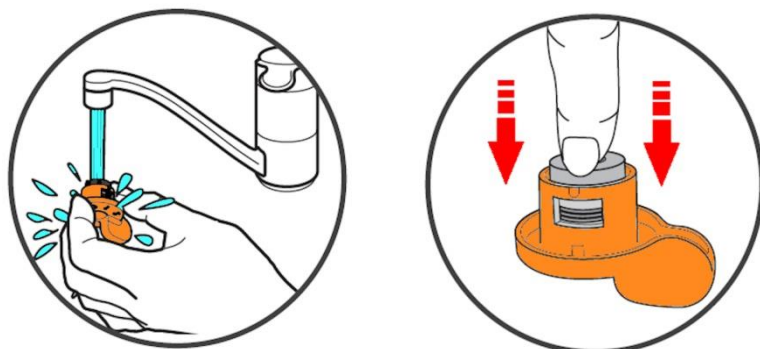
Every time you have finished cooking, clean the seal and its compartment with a sponge and some washing up liquid.

To put the seal back into place, please make sure that the words "face côté couvercle" are against the lid.



Operating valve

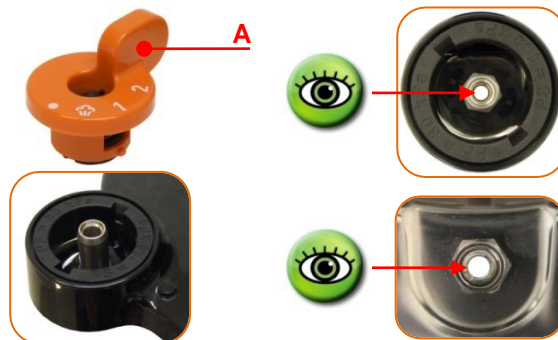
Remove the operating valve **A** from the lid. Wash the operating valve under fast running tap water and check its mobility as shown in the diagrams beneath.



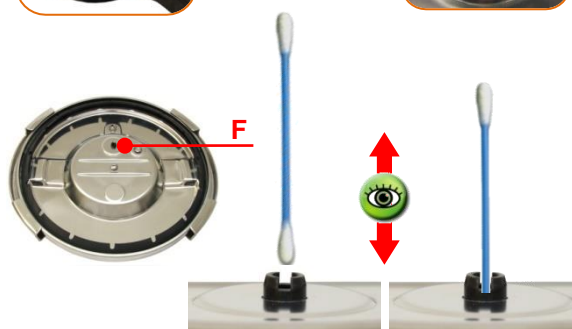
CLEANING and MAINTENANCE

Checking and cleaning of the valves

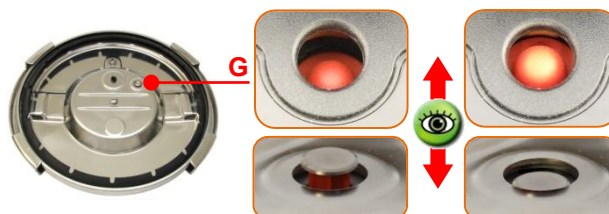
- To clean the seat of the operating valve **A**, remove the valve, and check with the naked eye in daylight that the seat and the steam release outlet are not obstructed and are round. If need be, clean them using a tooth pick and rinse them.



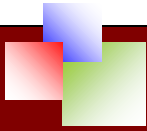
- Check also that the safety valve is functioning correctly **F**, by pressing, with the aid of a cotton bud on the valve which must sink in. You can clean this valve under fast running water.



- Check the cleanliness and mobility (lid jaws closed) of the pressure indicator **G**, you can clean it under fast running water.



Do not use sharp or pointed objects for cleaning and maintenance.



DISMANTLING + RECOMMENDATIONS FOR REFITTING

What you need



1 torx T20 screwdriver

1 Small flat screwdriver



1 11mm spanner

Operating valve

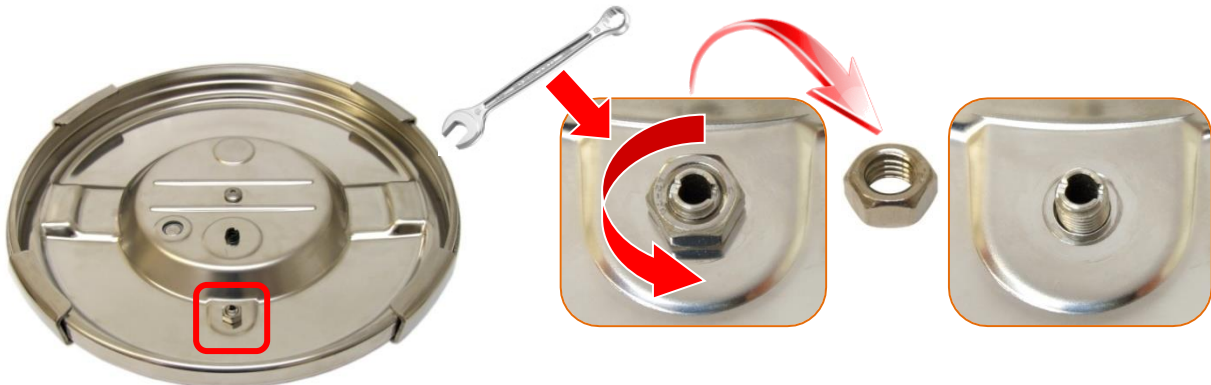


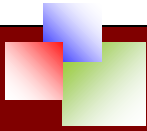
Seal



To put the seal back into place, make sure that the writing "face côté couvercle" is against the lid.

Outlet + Operating valve base plate





DISMANTLING + RECOMMENDATIONS FOR REFITTING

Outlet + Operating valve base plate (next)



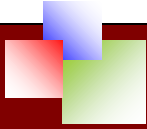
To refit it, apply a torque of $10.35\text{N.m} \pm 3,5$ or 1.02m.Kg

Full module



If the central screw seal is damaged, simply replace the screw.
For refitting, apply a torque on the screw of $4\text{N.m} \pm 1$ or 0.41m.Kg



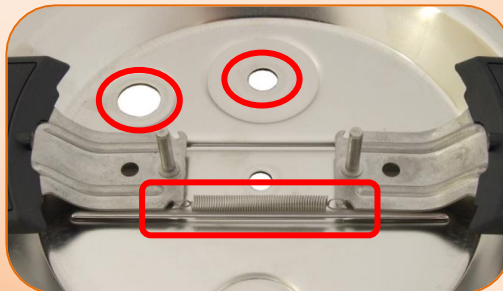


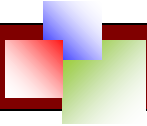
DISMANTLING + RECOMMENDATIONS FOR REFITTING

Jaws



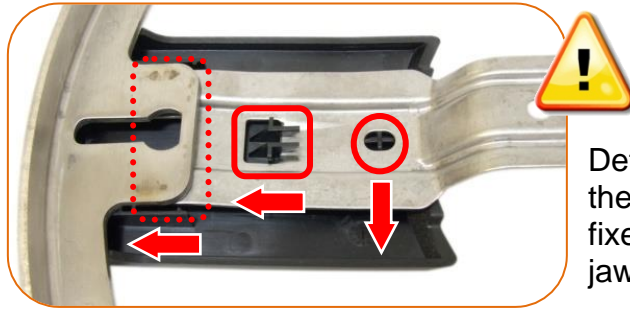
To refit the return spring for the jaws, it is essential to place it on the hooks located opposite the safety and operating valve holes, as shown in the photo beneath.



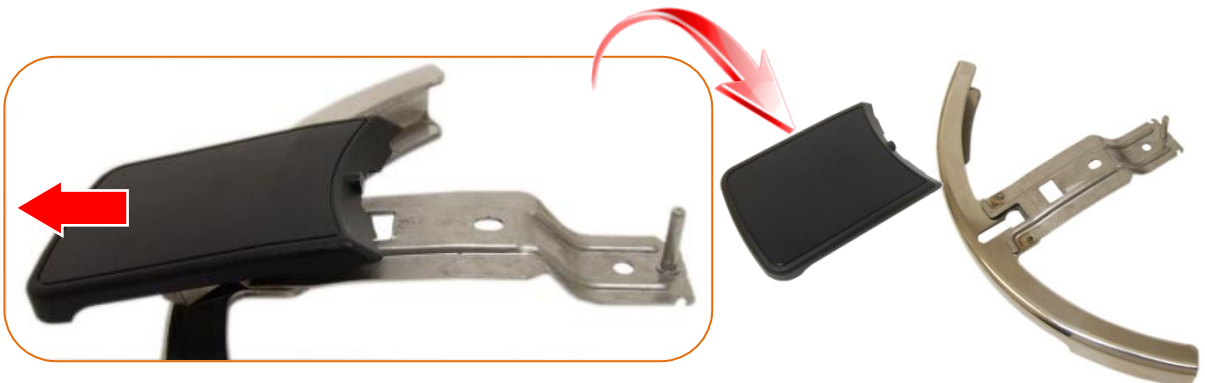
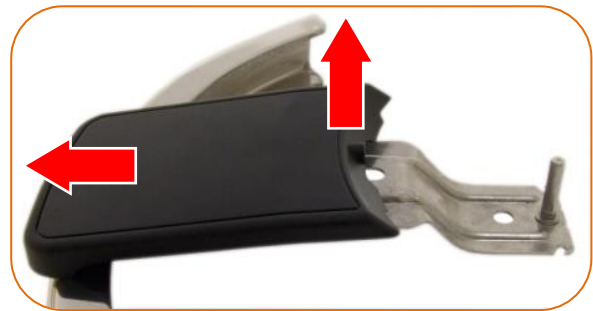


DISMANTLING + RECOMMENDATIONS FOR REFITTING

Jaws (next)

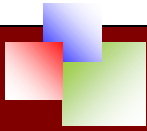


Details of how the covers are fixed on to the jaws.



Parts of the module – Module cover –



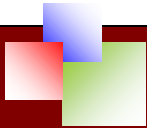


DISMANTLING + RECOMMENDATIONS FOR REFITTING

Module parts – *Module cover* – (next)

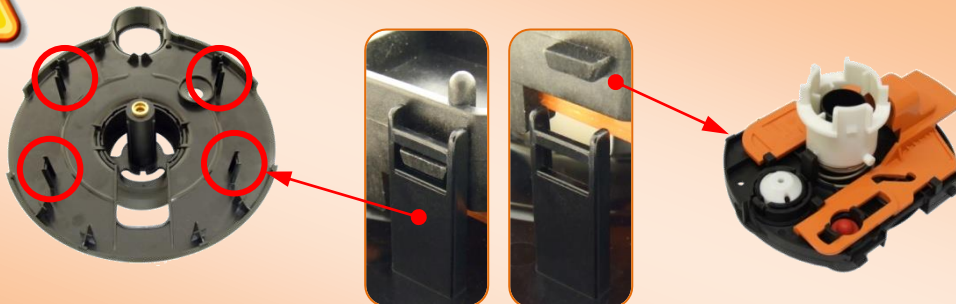


When dismantling the module cover blind, if one or more of tabs breaks during dismantling, you will need to change the cover.



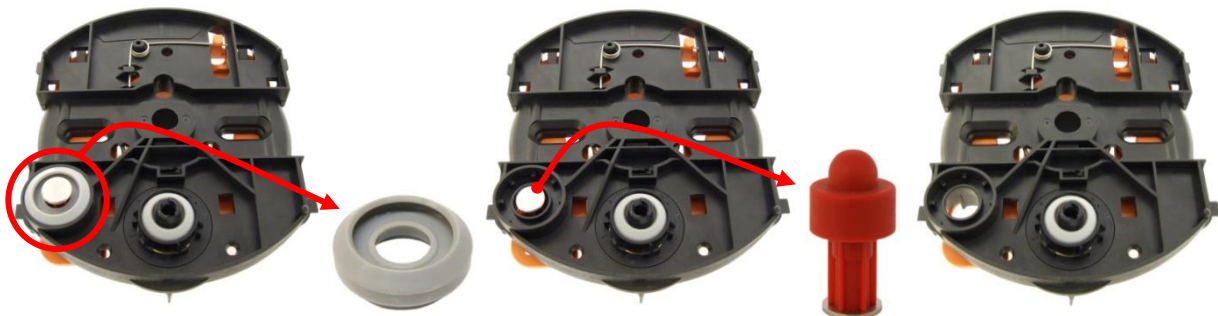
DISMANTLING + RECOMMENDATIONS FOR REFITTING

Module parts – Model lid –

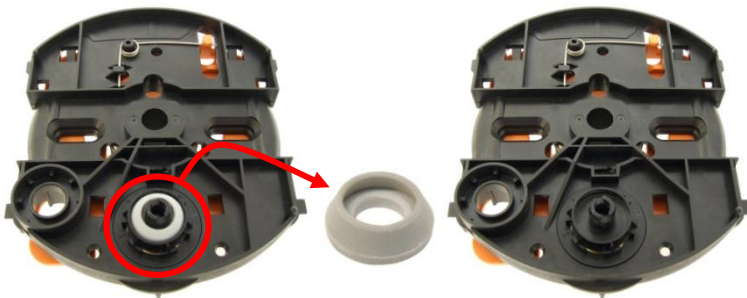


The 4 module lid tabs can remain separated after dismantling, and therefore the module can no longer grip on top. So it there is no need to replace the module lid for this point.

Module parts – Seal and pressure indicator –

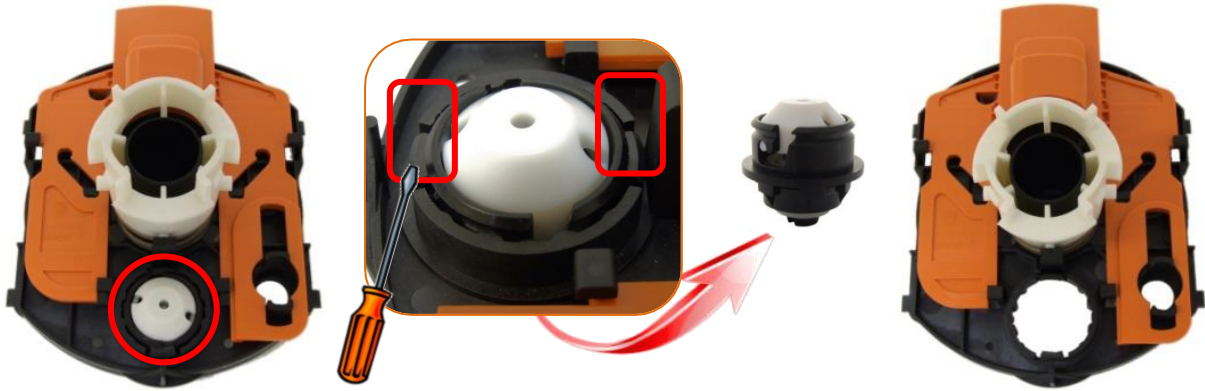


Module parts – Seal and safety valve –

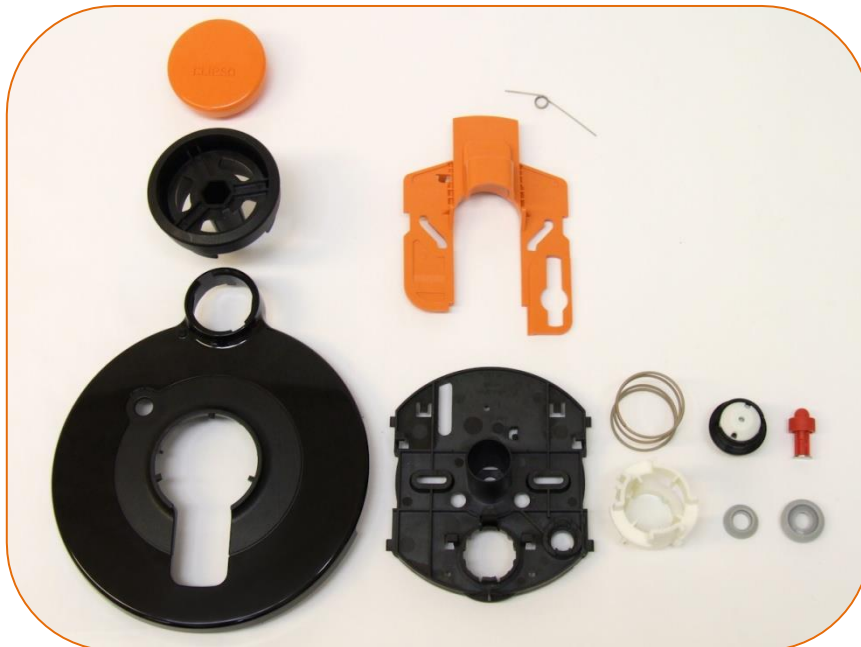



DISMANTLING + RECOMMENDATIONS FOR REFITTING

Module parts – Seal and safety valve – (next)



For information: detail of the dismantled full module.







 To put the module back in place on the lid, place the upturned module on the work surface and place the upturned lid on top.







CHECKS

ELEMENTS	CHECK POINTS	TROUBLE SHOOTING
	▶ Condition and cleanliness of pressure areas on the control module	■ Clean
	▶ Cladding of the jaws along the edges of the lid and the mobility of the jaws	<ul style="list-style-type: none"> ■ Change the return spring if it is slack ■ Change jaw(s) if warped ■ Change the full naked lid completely
	▶ Perpendicularity of the axles riveted on the jaws	■ Change jaw(s)
	▶ Condition and cleanliness of the lid seal compartment	■ Clean
 	▶ Absence of cut	■ Change the seal
	▶ Flexibility	■ Change the seal
	▶ Cleanliness	■ Clean
	▶ Correct fitting under the lid roll	■ Check the fitting and condition of the seal
NEVER FIT A PREVIOUS GENERATION CLIPSO SEAL TO THESE APPLIANCES		
	▶ Cleanliness	■ Clean
	▶ Presence and condition of seals	■ Replace the seals using the kit. Make sure the seals are in the right position
	▶ Mobility of the closing and opening buttons	<ul style="list-style-type: none"> ■ Dismantle, check and clean ■ Change the module lid ■ Change the module
	▶ Mobility of the safety valve	<ul style="list-style-type: none"> ■ Clean ■ Change the valve ■ Change the module
	▶ Mobility of the operating valve	<ul style="list-style-type: none"> ■ Clean ■ Change the valve ■ Change the valve base plate



CHECKS

ELEMENTS	CHECK POINTS	TROUBLE SHOOTING
 Next	<ul style="list-style-type: none"> ▶ Mobility of the pressure indicator 	<ul style="list-style-type: none"> ■ Clean ■ Change the module
	<ul style="list-style-type: none"> ▶ Safety system on the pressure indicator seal has been set off: seal warped (non reversible) 	<ul style="list-style-type: none"> ■ Dismantle the module and check that the edge of the indicator pressure seal moves back uniformly to the inside, if not (or other fault: cut, warped, ...) change the seal
	<ul style="list-style-type: none"> ▶ if the pot is blackened or has rainbow coloured glints 	<ul style="list-style-type: none"> ■ Clean with vinegar or a special stainless steel cleaning product
	<ul style="list-style-type: none"> ▶ Pot loses its round shape If there is a large loss in roundness (> 1mm) 	<ul style="list-style-type: none"> ■ Change pot
	<ul style="list-style-type: none"> ▶ Stability of the bottom 	<ul style="list-style-type: none"> ■ Change pot
	<ul style="list-style-type: none"> ▶ Regularity of the rim 	<ul style="list-style-type: none"> ■ Change pot
	<ul style="list-style-type: none"> ▶ Impact, burning or cracking on the handles 	<ul style="list-style-type: none"> ■ Change handles
	<ul style="list-style-type: none"> ▶ Tightening of the handles 	<ul style="list-style-type: none"> ■ Tighten
	<ul style="list-style-type: none"> ▶ Trace of over-heating (change in colour) on the bottom of the pot 	<ul style="list-style-type: none"> ■ Change pot ■ Check appliance is functioning correctly (risk of damage to the other components in the appliance)
	<p>Please note: the appearance of white and round stains on the bottom of the inside of the pot doesn't mean there is any problem with the quality of the metal, it's just furring</p>	<ul style="list-style-type: none"> ■ Clean with a scouring pad and some vinegar

Fault finding and troubleshooting

Preparation

Normal operation

Put 75 cl of water in the pot



Close the lid



The jaws push against the lid in closed position



Possible faults

The jaws do not push against the lid in the closed position



Corrective action

- Check that the lid seal has been fitted correctly
- Press on the lid when you close it
- Checks on the pot:
 - Pot losing its round shape
 - Regularity of the rim
- Checks on the module:
 - Mobility and action of the closing button
- Checks on the naked under unit of the metal lid:
 - Mobility of the jaws
 - Perpendicularity of the welded axles

Select a pressure

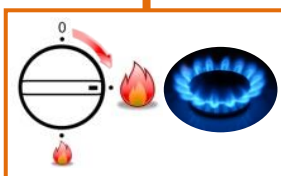


Impossible to select a pressure

Replace the valve or operating valve base plate

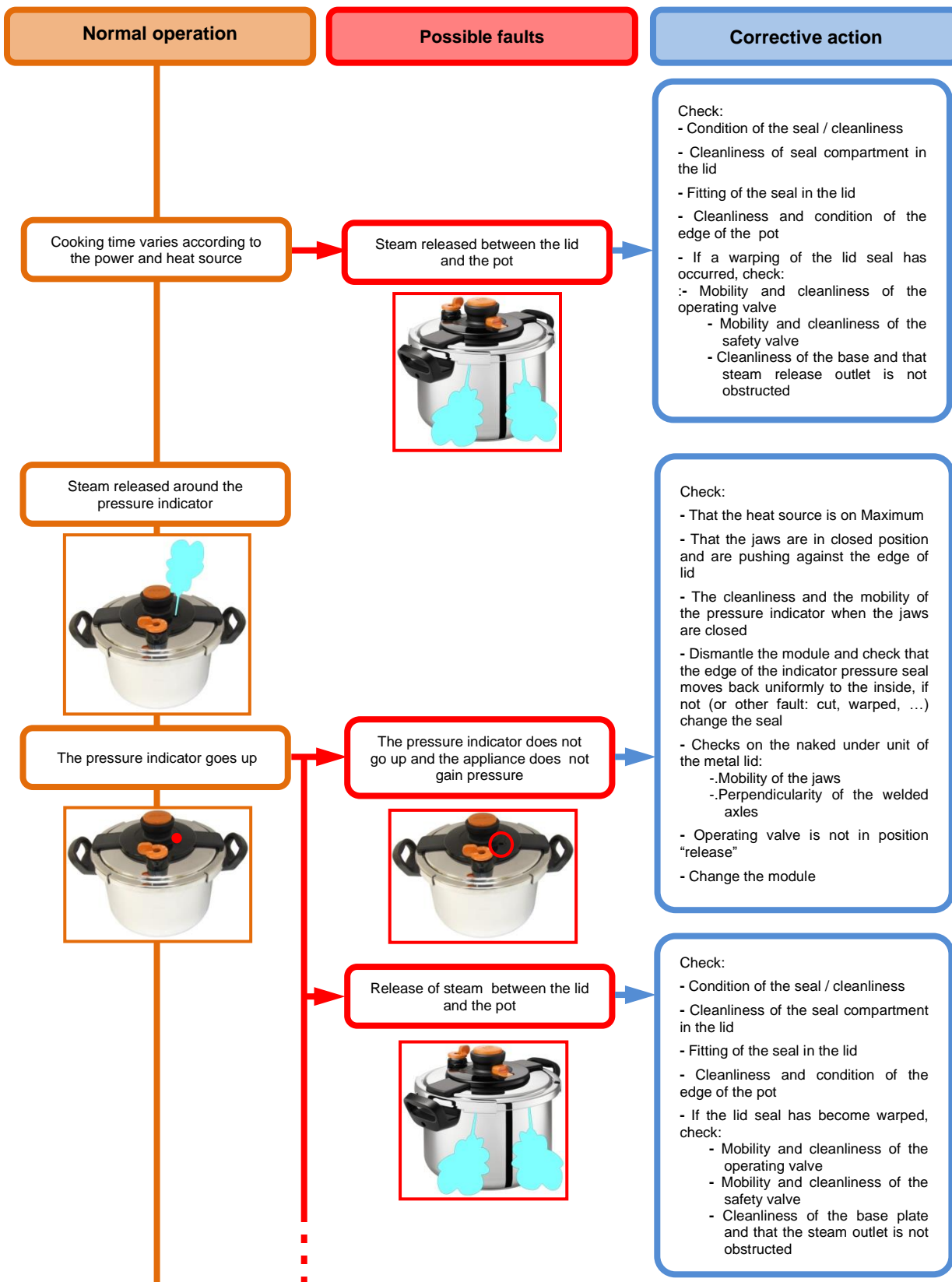
Pressure cooking phase

Adjust the heat source to Maximum power



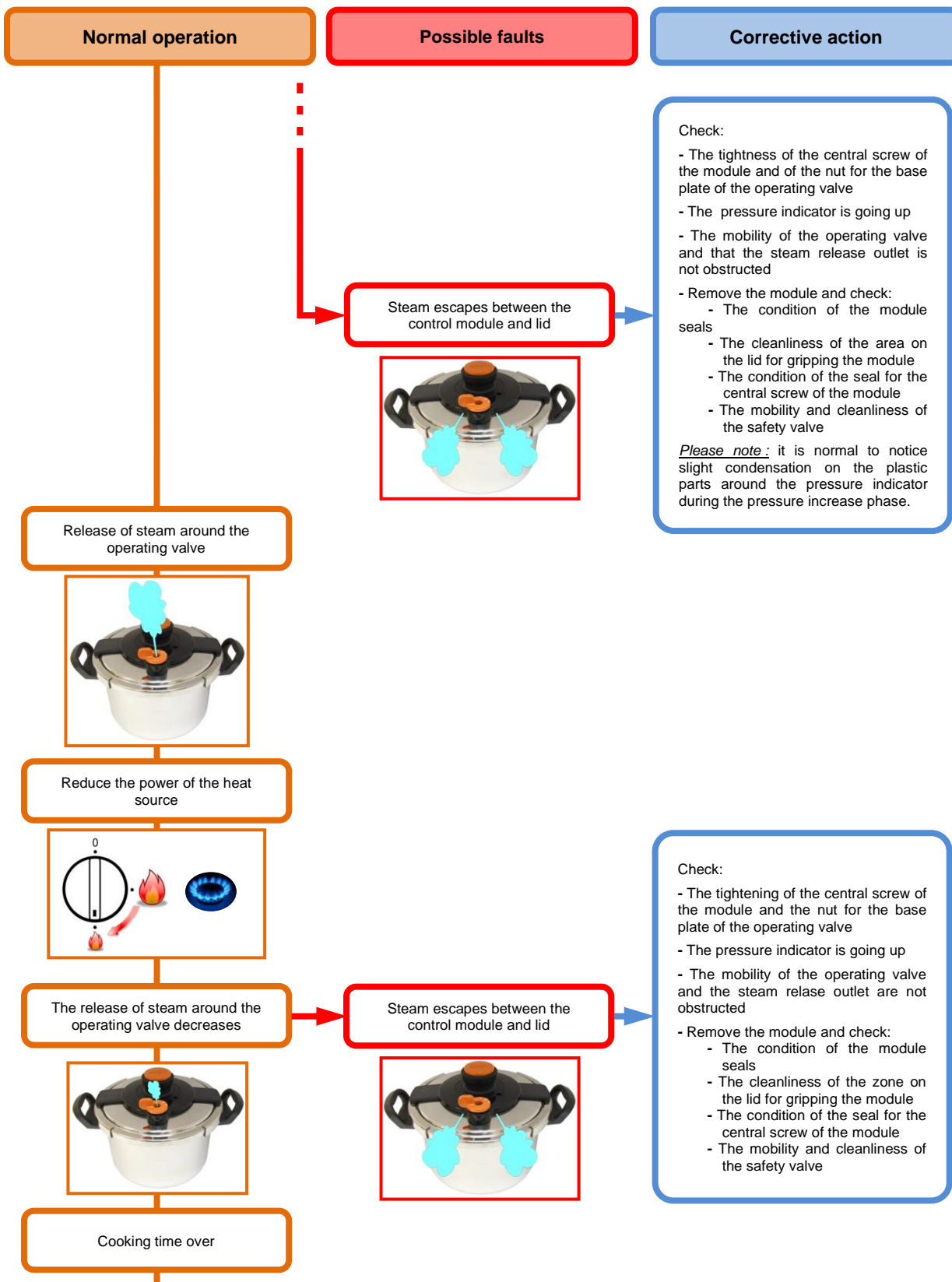
Fault finding and troubleshooting

Pressure cooking phase (Next)



Fault finding and troubleshooting

Pressure cooking phase (next)



Fault finding and troubleshooting

Decompression phase

