

Tefal®

EN



Turbo Cuisine Maxi

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THANKS FOR CHOOSING TEFAL

Welcome to the world of fast & delicious cooking!

With Turbo Cuisine, we took up the challenge of reinventing the pot: Easier. Tastier. Just better!

Designed with this guiding principle, Turbo Cuisine allows you to save time and cook homemade delicious meals in total simplicity and convenience.

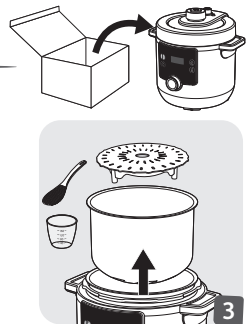
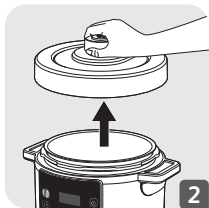
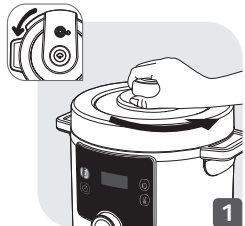
Thanks again for welcoming us to your kitchen.

Now let's cook together!

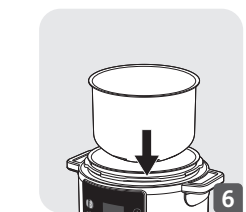
CONTENTS

Quick Start Guide in Images	4
Tefal Recommends Safety First	10
All Parts of Your Product.....	19
Getting Familiar with the Control Panel.....	20
How To Use & Clean Guide	21
Technical Troubleshooting Guide	39
Tefal International Limited Guarantee.....	42

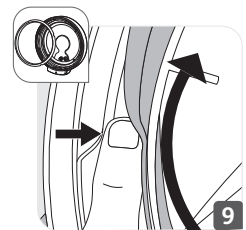
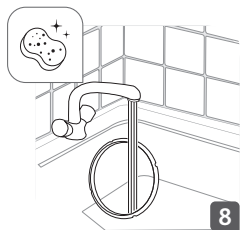
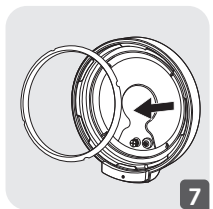
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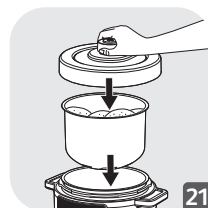
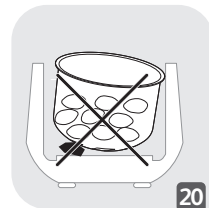
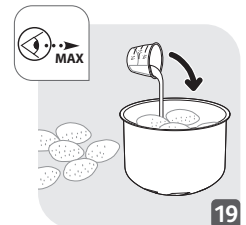
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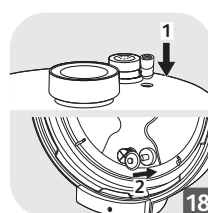
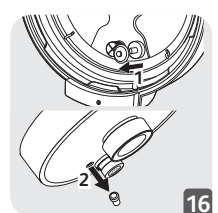
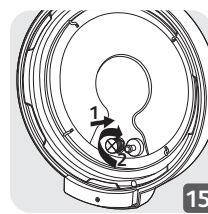
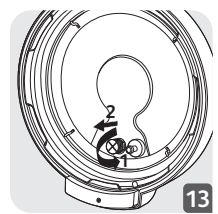
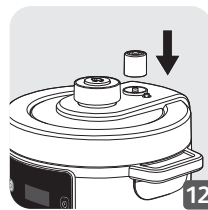
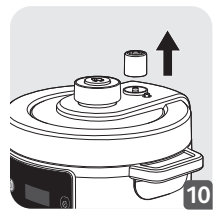
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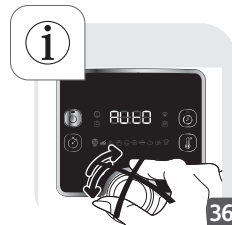
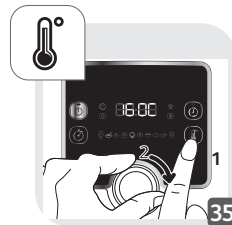
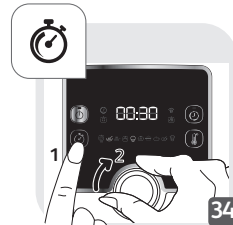
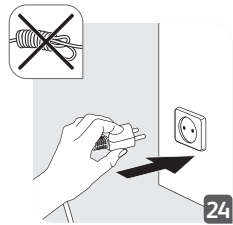
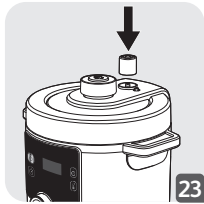
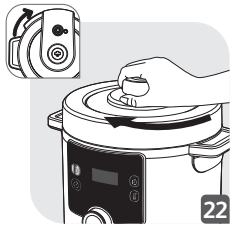


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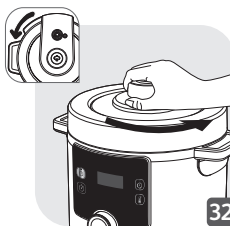
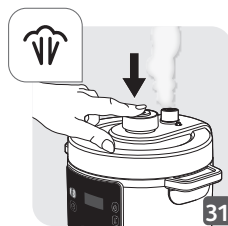
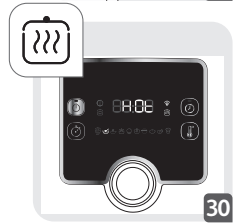
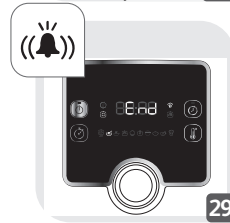
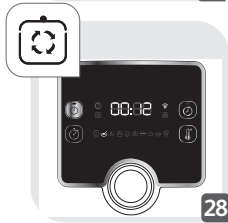
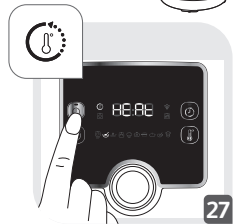
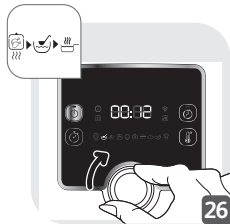


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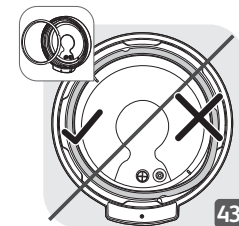
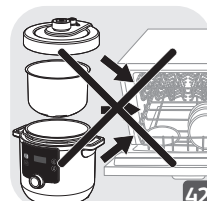
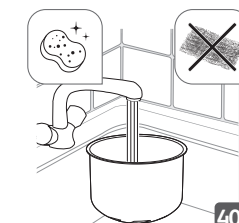
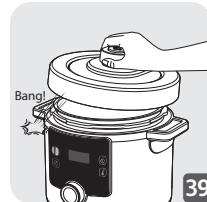
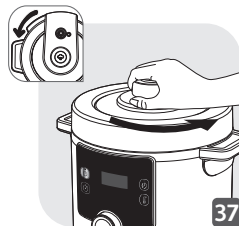




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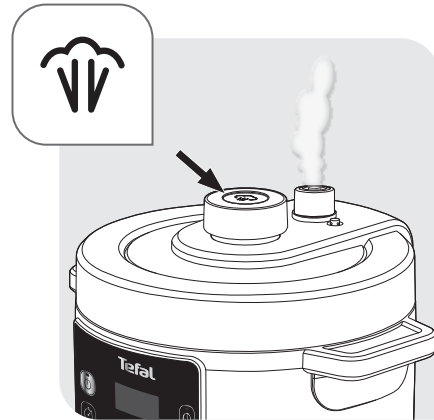
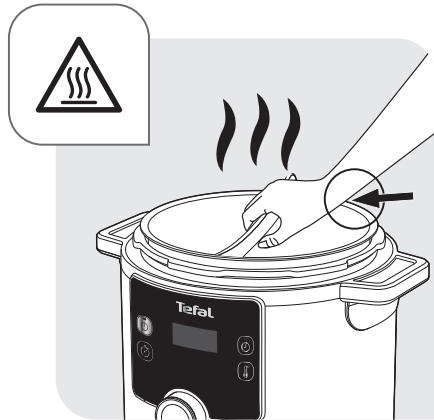


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Safety is our number one priority. We design and manufacture our product with high safety and technology standards. However, as with any electric appliance there are some potential risks, we therefore invite you to exercise a degree of care and to adhere to the following instructions.

SAFETY INSTRUCTIONS

Take the time to read all the following instructions carefully and save them for future reference.

- Improper use of the appliance and its accessories may damage the appliance and cause injury.
- The appliance cooks food under pressure. Incorrect use may cause risks of burns due to steam.
- For your safety, this product conforms to all applicable standards and regulations (Low Voltage Directive, Electromagnetic Compatibility, Food Compliant Materials, Environment, ...).
- The heat source necessary for cooking is included in the appliance.

1. Where to use safely?

- Indoor use only.
- 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.

- Do not put the pressure cooker into a heated oven, or on a hot hob. Do not place the appliance close to an open flame or a flammable object.
- Use on a flat and stable, heat resistant work surface, away from any water splashes.

2. Who to use safely?

- 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.
- This appliance 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.
- This appliance shall not be used by children. Keep the appliance and its power cord out of reach of children.
- Children shall not play with the appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not let children near the pressure cooker when in use.

3. How to use safely – general usage?

- Do not use appliance for other than the intended purpose.
- Never use the pressure cooker in its pressurized mode for deep or shallow frying of food. Only browning is allowed.
- This appliance is not a steriliser. Do not use it to sterilise jars.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To carry the appliance 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.
- The bottom of the cooking pot and the heating plate should be in direct contact. Remove any object or food residue located between the cooking pot and the heating plate, it could affect performance
- Be aware that certain types of food, such as applesauce, cranberries, rhubarb, pearl barley, oatmeal or other cereals, split peas, noodles, or pasta can foam, froth and sputter, and clog the valves. Use caution when cooking these types of food and after use clean valves thoroughly.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Be aware that certain recipes which include milk can foam, froth, overflow and clog the valves. Use caution when cooking these recipes and after use clean valves thoroughly.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell with the effect of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.

- Do not use the appliance empty, without its cooking pot or without ingredients inside the cooking pot. This could cause serious damage to the appliance.
- Do not fill up your appliance without its cooking pot.
- Do not work the appliance under pressure without adding water, which would seriously damage it.
- Caution: do not spill liquid on the plug.
- 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.
- Use the cooking pot in the appliance ONLY. Do not use it to cook on stovetops, in the oven etc.
- Use a plastic or wooden spoon to prevent any damage to the non-stick coating of the cooking pot. Do not cut food directly in the cooking pot.
- Do not touch the valves, except while cleaning and maintaining the appliance in accordance with the instructions given.
- Do not place any foreign objects in the valves and pressure release button. Do not replace the valve.
- Check regularly the ducts in the valves allowing the escape of steam to ensure that they are not blocked.
- Do not use a cloth or anything else between the lid and the housing to leave the lid ajar. This can permanently damage the sealing gasket.
- Do not let the power cord hang over the edge of table or counter; or touch hot surfaces.

- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.

4. How to use safely – before cooking?

- Before each use, check that the valves are not obstructed. See the Instructions for use.
- Before using your appliance, check that the sealing gasket has been correctly installed on the lid.
- Make sure that the bottom of the cooking pot and the heating plate are always clean. Make sure that the central part of the heating plate is mobile.
- Do not fill your appliance more than the MAX mark on the cooking pot.
- 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.
- Make sure that the appliance is properly closed before bringing it up to pressure.
- Keep the pressure release button at the seal position.

5. How to use safely – during cooking?

- Do not try to open the lid until the pressure has decreased sufficiently. Do not try to open the lid until the float valve is down.

- Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the “Instructions for use”.
- During cooking and steam release at the end of cooking, the appliance releases heat and steam. Keep your face and hands away from the appliance to avoid burns. Do not touch the lid during cooking.
- This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see “Instructions for use”.
- Move the appliance with great care when it is under pressure. Do not touch hot surfaces. Use the handles when moving it and wear oven mitts, if necessary. Do not use the lid knob to lift the appliance.
- Do not remove the cooking pot while the appliance is working.
- In browning mode, be careful of risks of burns caused by spattering when you add food or ingredients into the hot cooking pot.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
- Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such

as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.

- The heat source necessary for cooking is included in the appliance.

6. How to use safely – after cooking?

- When you open the lid, always hold it by the lid knob. Position your arm parallel to the side handles. Boiling water could remain trapped between the sealing gasket and the lid and could cause burns.
- Be careful also about the risk of burns 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.
- Do not touch hot parts of the appliance. After use, heating plate surface can remain hot for up to 2 hours.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

7. How to use safely – cleaning?

- Wipe clean the bottom of the cooking pot and the heating plate after every use.
- Do not immerse the appliance in water.
- For cleaning your appliance, please refer to instructions for use. You can wash the cooking pot and the lid in soapy hot water, do not put them in the dishwasher. Clean the housing of the appliance using a damp cloth.

8. What to do in case of damage?

- Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Approved Service Centre for examination, repair or adjustment.
- Only the authorized personnel can repair the product.
- If the power cord is damaged, it must be replaced by an Approved Service Centre in order to avoid a hazard. Do not replace the power cord supplied with other cords.
- Do not damage the sealing gasket. If it is damaged, have it replaced in an Approved Service Centre.
- Replace the sealing gasket every 2 years, or sooner if you see the sealing gasket is worn or in need of replacement.
- Use only the appropriate spare parts for your model. This is particularly important for the sealing gasket and the cooking pot.
- Use only spare parts sold in an Approved Service Centre.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use other cooking pots in the appliance in place of the provided cooking pot. Only replace the cooking pot with an original spare part designed to be used with this product.
- 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 power cord).

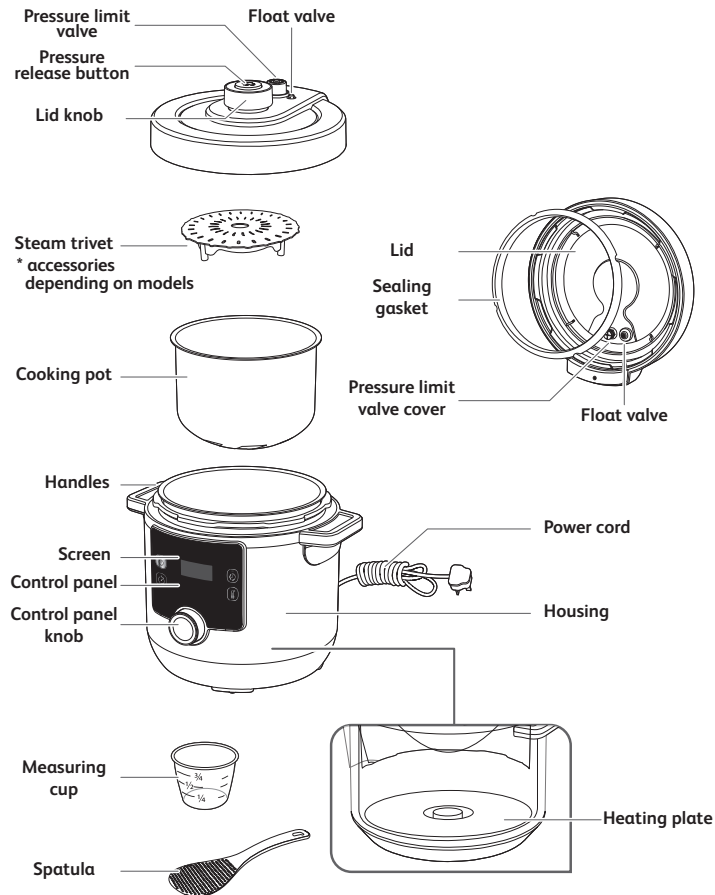
Environment protection first!

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

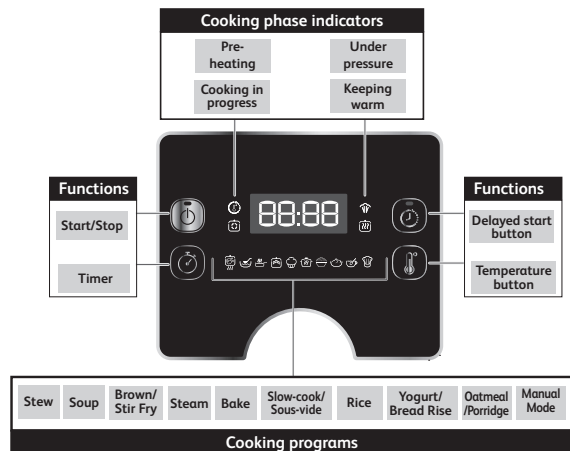
9. When does warranty apply?

- 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 case of commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.











ALL PARTS OF YOUR PRODUCT



- Sealing gasket, Cooking pot, Pressure limit valve cover of your Turbo Cuisine appliance are available commercially. You can change those elements by yourself without calling on the after sales service. You can refer to the user manual for more details.
- To change or repair any other part, take your appliance to an approved Service Centre.
- Only use the correct piece corresponding to your appliance model.



STATUS MESSAGES

-  Welcome message when appliance is turned on.
-  Time display. In this example: 1 hour 30 minutes.
-  Temperature display. In this example: 114 degrees Celsius.
-  Indicates that the program has a default automatic temperature/time setting. It cannot be modified.
-  Indicates that temperature is rising during pre-heating phase.
-  Indicates that the appliance is pre-heating.
-  Indicates that the program is finished.
-  Indicates that the appliance is in keep warm phase.
-  Indicates that the program has been interrupted.
-  Indicates that the appliance is in standby mode.

Feel free to refer to the figures indicated as (Fig.x) from Quick Start Guide part.

BEFORE FIRST USE

1. Remove packaging

- Take your appliance out of its packaging and please take time to read the instruction manual before first use.
- Remove promotional stickers (if any) from your appliance before first use.

2. Open the lid

- To open the lid, take hold of the lid knob, turn anti-clockwise and lift the lid up (Fig.1 & 2).

Note: When lifting the lid, it can happen that the cooking pot remains attached to the lid. It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

- Place your appliance on a flat surface. Remove all protective materials and accessories from the inside of the appliance (Fig.3).

3. Clean all parts of the appliance

3a. Clean the lid, the cooking pot and the accessories

- Clean the lid, the cooking pot and the accessories with a soft sponge and soapy hot water (Fig.4).
- Dry off the lid, the cooking pot and the accessories (Fig.5)

- Do not use a scourer or abrasive sponge to clean the cooking pot as it could damage the non-stick coating in the cooking pot (Fig.40).
- Do not immerse the appliance in water (Fig.41).
- If you inadvertently immerse your appliance in water or spill water directly on the heating plate, take it to an Approved Service Centre for repair.
- Do not put the lid and the cooking pot in the dishwasher (Fig.42).
- Be aware, only the accessories: ladle, measuring cup and steam basket are dishwasher safe.

3b. Clean the sealing gasket

- Remove the sealing gasket from the lid and clean it with a soft sponge and soapy hot water (Fig.7 & 8).
- Dry it off thoroughly.
- Place the sealing gasket over the sealing gasket rack and press it into place (Fig.9). Press down firmly to ensure there is no puckering and that the sealing gasket is snug behind the sealing gasket rack.
- After placing the sealing gasket on the lid, if you open the lid too quickly, it can happen that the cooking pot remains attached to the lid (Fig.37 & 38). Wait few seconds for the cooking pot to free itself from the lid (Fig.39).

Note: It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

WARNING: Never use your appliance without the sealing gasket (Fig.44)

3c. Clean the valves

- To clean the pressure limit valve, remove the pressure limit valve from the pipe on top of the lid (Fig.10). Clean it with a soft sponge and soapy hot water (Fig.11). Once dry, take care that the duct of the pipe is clean before plugging the pressure limit valve back on the pipe on top of the lid (Fig.12). Ensure that the pressure limit valve is well put in place, it must be able to move up and down.
- To clean the pressure limit valve cover, unscrew the limit valve cover from inside of the lid (Fig.13). Clean it with a soft sponge and soapy hot water (Fig.14). Once dry, take care that the duct of the pipe is clean before screwing the pressure limit valve cover back inside of the lid (Fig.15).
- To clean the float valve, remove the float valve gasket from inside of the lid, flip the lid so that the float valve can come out of the lid (Fig.16). Clean the float valve gasket and the float valve with a soft sponge and soapy hot water (Fig.17). Once dry, insert the float valve back on the lid and put the float valve gasket back in place (Fig.18). Ensure that the float valve is well put in place, it must be able to move up and down.

3d. Clean the housing of the appliance

- Clean the housing of the appliance using a damp cloth.
- Do not immerse the appliance in water (Fig.41).
- Wipe clean the heating plate using a dry cloth.

INSTRUCTIONS FOR USE

1. Place ingredients in the cooking pot

- Remove the cooking pot from the housing.
- Put ingredients into the cooking pot.
- Please note that the level of food and liquids should never exceed the max level marking on the cooking pot (Fig.19).
- When cooking food stuffs which expand during cooking in pressure mode, such as dehydrated vegetables or rice, do not fill the cooker to more than half of its capacity.

2. Place the cooking pot in the housing

- Ensure the bottom of the cooking pot is clean and dry; and remove any food residue from the heating plate (Fig.20).
- Place the cooking pot into the housing (Fig.21).
- Never use your appliance without the cooking pot.

3. Close and lock the lid

- Check that the sealing gasket is securely placed on the lid (Fig.43).
- Take hold of the lid knob, place the lid on the appliance and turn it clockwise to lock it (Fig.22).

4. Attach the pressure limit valve

- Properly place the pressure limit valve on the lid (Fig.23). Please note that the valve will remain somewhat loose, it is normal.











5. Switch on the appliance

- Fully unwind the power cord and plug it into the mains (Fig.24).
- The appliance makes a 'beep' sound, the screen flashes and displays **HEI10**.

6. Select and launch a cooking program

- Each program has a default time and temperature and requires a specific lid position, please have a look at the cooking programs table:




COOKING PROGRAMS TABLE


Cooking program icon	Cooking program name	Default cooking time	Adjustable time	Default temperature	Adjustable temperature	Default pressure	Delayed start from 10min to 12h	Keep warm up to 24h	Lid status		
									Lid closed and locked	Lid closed but not locked	Lid open
	Stew	30min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Soup	12min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Brown/ Stir Fry	20min	from 1min to 1h	160C	Yes from 100C to 160C	No	No	No			•
	Steam	10min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Bake	40min	from 1min to 2h	160C	Yes from 100C to 160C	No	Yes	Yes		•	
	Slow-cook/ Sous-vide	4h	from 30min to 12h	85C	Yes from 55C to 95C	No	Yes	No	•	•	
	Rice	12min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Yogurt/ Bread Rise	8h	from 30min to 12h	30C	Yes from 22C to 40C	No	No	No	•	•	
	Oatmeal/ Porridge	15min	from 1min to 2h	100C	No	No	Yes	Yes		•	
	Manual Mode	30min	from 1min to 4h	80C	Yes from 70C to 160C	No	No	Yes	•	•	•

Note: When cooking, you may notice slight steam leakage from the lid, especially from the pressure limit valve. This is normal and occurs when pressure builds up.

Please refer to the figures from Quick Start Guide (from Fig.25 to Fig.36)

FOOD COOKING TABLE

Ingredient	Preparation/ Quantity	Timing	Additional Instruction	Accessory
PRESSURE COOKING IN BOWL 				
lentils	100-800g	24 min	add twice the weight in water	put the ingredient directly in the bowl
quinoa		5 min	add 300mL water	
wheat		5 min		
peas		3 min		
cabbage	1 piece cut in quarters	15 min		
STEAM PRESSURE COOKING 				
potatoes	100-400g, diced	14 min	add 200mL water	basket/tray accessory
brocoli	100-400g, in florets	3 min		
cauliflower		4 min		
carrots	100-400g, in slices	7 min		
green beans	100-400g	8min		
RICE 				
white rice	300g (4 people)	3 min	400mL water	put the ingredient directly in the bowl
	600g (8 people)		800mL water	
sticky rice	300g (4 people)	3 min	200mL water	
	600g (8 people)		400mL water	
brown rice	300g (4 people)	20 min	500mL water	
	600g (8 people)		930mL water	

Ingredient	Preparation/ Quantity	Timing	Additional Instruction	Accessory
SOUS VIDE 				
egg (medium poached)	as many as you like	45 min	68°C	put the ingredient directly in the bowl
red meat (beef steak, fillet)	2,5 cm thick	1h30	62°C	sous-vide appropriate bag
prawns	must fit in the sous-vide bag without overlapping	30	60°C	
root vegetables (carrots, parsnips, potatoes, turnips, beets, etc)		1h (firm) - 4h (tender)	85°C	
tender vegetables (asparagus, broccoli, aubergine, squash etc)		30 min (firm) - 1h30 (tender)	85°C	

EN



Notes on cooking tables :











These cooking tables are indicative, and are meant to provide you with well-done cooking results. You can adjust the ingredient quantity based on how done you like your food.

For more ingredients, please refer to the Tefal mobile app or your digital recipe book (availability depending on country).










Stew program






- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Stew program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).

- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.









Soup program




- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Soup program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen

displays the count down and the cooking in progress light indicator  turns on.









- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.





Brown/Stir Fry program

- Turn the control panel knob to the right to reach Brown/Stir Fry program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.










- Place the ingredients in the cooking pot and keep the lid open to stir-fry.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.




Steam program

- Place 150ml of water (3/4 cup) in the cooking pot, put your ingredients in the steam basket and place the steam basket on top of the cooking pot. Completely close and lock the lid.
- Turn the control panel knob to the right to reach Steam program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.












- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.

Bake program

- Place the preparation in the cooking pot and close but don't lock the lid.
- Turn the control panel knob to the right to reach Bake program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .

- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.

Slow-cook/Sous-vide program

- Place the ingredients in the cooking pot and close the lid.
- Turn the control panel knob to the right to reach Slow-cook/Sous-vide program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.







PRECAUTIONS FOR SOUS VIDE :







- The sous-vide cooking tables (p.25) ensure safe cooking of fresh ingredients through pasteurization at temperatures of 60°C or above, enabling a complete cooking at the heart of the ingredient. **EN**
- Be careful if not following the cooking table, as food that have not been completely pasteurized can cause health risks. Take caution when serving these foods to people with lower immunity including pregnant women, infants, and elderly people. Do not eat if there is any concern about the state of cooking or food, health, etc.
- After purchasing ingredients, immediately store them in a refrigerator. Do not leave them at room temperature.
- Use fresh ingredients. Use a new zip-lock bag every time.

NOTES ON SOUS-VIDE :

- Place the seasoned ingredients in a zip-lock bag and remove all air before sealing, then place the zip-lock bag in the bowl filled with water.





Rice program








- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Rice program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.

- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.









Yogurt/Bread Rise program




Yogurt/Bread Rise program can be used to make yogurt or raise bread/pastry dough.

- Place the ingredients in the cooking pot and close the lid. When raising dough, you can knead the dough directly in the cooking pot then place the cooking pot in the housing and close the lid.
- Turn the control panel knob to the right to reach Yogurt/Bread Rise program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.

- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.












Oatmeal/Porridge program

- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Oatmeal/Porridge program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .

- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time





Manual Mode


- Place the ingredients in the cooking pot and close the lid or not depending on your recipe.
- Turn the control panel knob to the right to reach Manual Mode . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.

7. Use the delayed start function

Delayed start can be useful to preset the appliance to start cooking later.

- First select a program following the steps described above in part 6.
- Before starting the selected program, press . The screen displays the default time for delayed start.
- Set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press . The screen displays the delayed start count down. When preset time is elapsed, the appliance will start cooking automatically.

8. Open the lid

- Do not attempt to open the lid if the float valve is up and if the under pressure light indicator  is turned on.
- The pressure can be release in 2 different ways at the end of the cooking:

Natural release: At the end of the cooking or after stopping the program, the appliance will cool down by itself, and the pressure will release naturally. During natural release, food might over-cook due to the remaining pressure in the pot. Use manual release to stop cooking process immediately.

Manual release: Press the pressure release button, on top of the lid. It will take a few seconds to a few minutes depending on the amount of food inside of the cooking pot (Fig.34).

WARNING: Be careful of the hot steam coming out from the appliance. Keep your face and hands away from the steam output (Fig.45).

When cooking soup, porridge and recipes with a lot of liquid, to avoid the liquid overflowing, intermittently press the pressure release button instead of one continuous hold.

- To open the lid, position your arm parallel to the side handles, take hold of the lid knob, turn anti-clockwise and lift the lid up (Fig.35 & 36).

WARNING: Be careful of the hot steam coming out from the cooking pot.

9. Unplug the appliance

- After usage, unplug the appliance and let it cool down for at least 2 hours before cleaning.

10. Clean after use

- Clean your appliance after each use.
- Before cleaning, let your appliance cool down for at least 2 hours.
- For cleaning instructions, refer to part 3. Clean all parts of the appliance in BEFORE FIRST USE section.

11. Maintenance tips

- To ensure the durability of the cooking pot time over time, do not cut food in it.
- Use the provided accessories. Do not use any metallic utensil as it could damage the nonstick coating in the pot.
- After usage, the sealing gasket may keep the smell of your dish. It is normal; silicone has little pores that open up when exposed to high temperature and close back once temperature drops. To eliminate the smell from the sealing gasket, you can:
 - Put the silicone ring in the dishwasher
 - Add 1 cup of vinegar, 1 cup of water and 1 lemon cut in large pieces into the cooking pot and launch a steam program for 2 minutes, then let the steam release naturally.
- Change the sealing gasket every 2 years or earlier in case of damage.

TECHNICAL TROUBLESHOOTING GUIDE

Problem	Possible reasons	Solutions
Unable to open lid	Unable to open because of pressure in the cooking pot.	Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released.
	Pressure in the cooking pot is fully released but the float valve is stuck because it is too dirty and therefore unable to move down.	<ol style="list-style-type: none"> Be sure the pressure is totally released by letting the appliance cool down for at least 2 hours. Gently push the float valve down by inserting a skewer or a long object into the float valve opening. If this does not work, send the appliance to an Approved Service Centre. For next use, please clean and dry off the float valve thoroughly.
Unable to close lid	The sealing gasket is not properly installed.	Install the sealing gasket properly.
	The cooking pot contains hot ingredients generating steam.	Wait for the ingredients in the cooking pot to cool down before trying to close the lid again.
	The float valve is stuck because it is too dirty and therefore unable to move down.	<ol style="list-style-type: none"> Gently push the float valve down by inserting a skewer or a long object into the float valve opening. If this does not work, send the appliance to an Approved Service Centre. For next use, please clean and dry off the float valve thoroughly.
	Position and or direction at which the lid was closed is incorrect.	Close the lid in the correct direction according to the instruction manual.
When opening the lid, the cooking pot remains attached to the lid.	The sealing gasket created a suction effect.	The cooking pot will free from the lid by itself. It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

Problem	Possible reasons	Solutions
Intense release of pressure from the pressure limit valve.	The inner pressure exceeds working pressure, or the inner pressure exceeds the safety pressure.	Clean pressure limit valve, float valve and lid thoroughly. If float valve still has steam coming out, please return appliance to the nearest Approved Service Center for inspecting, repairing or adjusting by authorized person.
	The pressure limit valve is in an incorrect position.	Carefully rotate/press the pressure limit valve to make it fall into place. Be careful of the hot steam. Position yourself safely and wear oven mitts.
	Faulty pressure control resulted in release of pressure.	Send the appliance to an Approved Service Centre for repair.
Continuous pressure release from the float valve.	Residue in the float valve.	<p>a. Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released.</p> <p>b. Let the appliance cool down for at least 2 hours.</p> <p>c. Clean and dry off the float valve before restarting the cooking.</p>
	The float valve is stuck.	<p>a. Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released.</p> <p>b. Let the appliance cool down for at least 2 hours.</p> <p>c. Clean and dry off the float valve before restarting the cooking.</p>

Problem	Possible reasons	Solutions
Steam leakage from lid.	The sealing gasket is not properly installed.	Remove the sealing gasket, clean it and reinstall it in the correct position.
	The sealing gasket is dirty.	Remove the sealing gasket, clean it and reinstall it in the correct position.
	The sealing gasket is damaged, or the edge of the cooking pot is damaged.	Send the appliance to an Approved Service Centre for repair.
Food is uncooked	Solid/liquid ingredients ratio is incorrect.	Try again by following precisely the quantities of the recipe.
	No electricity from the power supply.	Check your home electric circuit.
E0 displayed on the digital screen.	Pressure switch is faulty.	Send the appliance to an Approved Service Centre for repair.
E1 displayed on the digital screen.	The temperature sensor is faulty.	Send the appliance to an Approved Service Centre for repair.
E2 displayed on the digital screen.	The lid is not properly positioned for your cooking program. Each program requires a specific lid position.	Check and adjust the lid position required by your cooking program, refer to the cooking programs table in part 6 of this manual. Restart your program once the lid is correctly positioned. If the issue remains, send the appliance to an Approved Service Center for repair.

TEFAL/T-FAL* INTERNATIONAL LIMITED GUARANTEE

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This product is repairable by TEFAL/T-FAL*, during and after the guarantee period.
Accessories, consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL/T-FAL internet site www.tefal.com

The Guarantee**:

TEFAL/T-FAL guarantees this product against any manufacturing defect in materials or workmanship during the guarantee period within those countries*** as stated in the attached country list, starting from the initial date of purchase or delivery date. The international manufacturer's guarantee covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labour. At TEFAL/T-FAL's choice, an equivalent or superior replacement product may be provided instead of repairing a defective product. TEFAL/T-FAL's sole obligation and your exclusive resolution under this guarantee are limited to such repair or replacement.

Conditions & Exclusions.:

TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase. The product can be taken directly in person or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a TEFAL/T-FAL authorised service centre. Full address details for each country's authorised service centres are listed on TEFAL/T-FAL website (www.tefal.com) or by calling the appropriate consumer Service centre set out in the attached country list. In order to offer the best possible after-sales service and constantly improve customer satisfaction, TEFAL/T-FAL may send a satisfaction survey to all customers who have had their product repaired or exchanged in a TEFAL/T-FAL authorised service centre. This guarantee applies only for products purchased and used for domestic purposes and will not cover any damage which occurs as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, or a modification or unauthorised repair of the product, faulty packaging by the owner or mishandling by any carrier. It also does not cover normal wear and tear, maintenance or replacement of consumable parts, or the following:

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- mechanical damages, overloading
- ingress of water, dust or insects into the product (excluding appliances with features specifically designed for insects)
- damage as a result of lightning or power surges
- scaling (any de-scaling must be carried out according to the instructions for use)
- accidents including fire, flood, etc
- damage to any glass or porcelain ware in the product
- professional or commercial use
- damages or poor results specifically due to wrong voltage or frequency as stamped on the product ID or specification

Consumer Statutory Rights.:

This international TEFAL/T-FAL guarantee does not affect the Statutory Rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This guarantee gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country. The consumer may assert any such rights at his sole discretion.***Where a product purchased in a listed country and then used in another listed country, the international TEFAL/T-FAL guarantee duration is the period for the country of usage, even if the product was purchased in a listed country with a longer guarantee duration. The repair process may require a longer time if the product is not locally sold by TEFAL/T-FAL in the country of usage. If the product is not repairable in the new country of usage, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar or alternative product at similar cost, where possible. **TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB.

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**For India only:

Your Tefal product is guaranteed for 2 years. The guarantee covers exclusively the repair of a defective product, but at TEFAL's choice, a replacement product may be provided instead of repairing a defective product. It is mandatory that the consumer, to have his product repaired, has to log a service request on the dedicated Smartphone application TEFAL SERVICE APP or by calling TEFAL Consumer Care Center at 1860-200-1232, Opening hours Mon-Sat 09 AM to 06 PM. Products returned by Post will not be covered by the guarantee. As a proof of purchase consumer needs to provide both this stamped guarantee card and tax invoice.

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INTERNATIONAL GUARANTEE

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BOSNA I HERCEGOVINA	Info-linija za potrošače 033 551 220	2 godine 2 years	SEB Développement Predstavništvo u BiH Valtera Perića 6/I 71000 Sarajevo
BRASIL BRAZIL	11 2060 9777	1 ano 1 year	Seb Comercial gAv Jornalista Roberto Marinho, 85, 19º andar 04576 – 010 São Paulo - SP
БЪЛГАРИЯ BULGARIA	0700 10 330	2 години 2 years	Груп Себ България ЕООД бул. България 58 С, ет 9, офис 30 1680 София
CANADA	1-800-418-3325	1 an 1 year	Groupe SEB Canada Inc. 36 Newmill Gate, Unit 2 Scarborough, ON M1V 0E2
CHILE	02 2 884 46 06	2 años 2 years	GRUPE SEB CHILE Comercial y Servicios Plus Service Ltda Avenida Santa María 0858, Providencia - Santiago
COLOMBIA	018000520022	2 años 2 years	GRUPE SEB COLOMBIA Apartado Aereo 172, Kilometro 1 Via Zipaquira Cajica Cundinamarca
HRVATSKA CROATIA	01 30 15 294	2 godine 2 years	SEB mku & p d.o.o. Sarajevska 29, 10000 Zagreb
ČESKÁ REPUBLIKA CZECH REPUBLIC	731 010 111	2 roky 2 years	Groupe SEB ČR s.r.o. Futurama Business Park (budova A) Sokolovská 651/136a 186 00 Praha 8
DANMARK DENMARK	43 350 350	2 år 2 years	Groupe SEB Denmark A/S Delta Park 37, 3. sal 2665 Vallensbæk Strand
مصر EGYPT	16622	سنة واحدة 1year	جروب سب ايجيبت القاهرة ١١١ شارع الحجاز، مصر الجديدة الإسكندرية طريقه امينو، سموحة

EESTI ESTONIA	668 1286	2 aastat 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw
SUOMI FINLAND	09 8946 150	2 vuotta 2 years	Groupe SEB Finland OY Pakkalankuja 6 01510 Vantaa
FRANCE Continentale + Guadeloupe, Martinique, Réunion, St-Martin	09 74 50 47 74	2 ans 2 years	GRUPE SEB France Service Consommateur Tefal 112 Ch. Moulin Carron, TSA 92002 69134 ECULLY Cedex
DEUTSCHLAND GERMANY	0212 387 400	2 Jahre 2 years	GRUPE SEB DEUTSCHLAND GmbH Theodor-Stern-Kai 1 60596 Frankfurt
ΕΛΛΑΔΑ GREECE	2106371251	2 χρόνια 2 years	SEB GROUPE ΕΛΛΑΔΟΣ Α.Ε. Καβαλιερίου 7 Τ.Κ. 145 64 Κ. Κηφισιά
香港 HONG KONG	8130 8998	1 year	SEB ASIA Ltd. 9/F, South Block, Skyway House 3 Sham Mong Road, Tai Kok Tsui, Kowloon Hong-Kong
MAGYARORSZÁG HUNGARY	06 1 801 8434	2 év 2 years	GRUPE SEB CENTRAL-EUROPE Kft. 2040 Budaörs, Puskás Tivadar út 14
INDIA	1860-200-1232	2 years	Groupe SEB India (P) Limited C-67, 3RD FLOOR, DDA SHEDS, OKHLA PHASE 1, NEW DELHI – 110020, INDIA
INDONESIA	+62 21 5793 7007	1 year	PT GROUPE SEB INDONESIA MSD TCC Batavia Bld., Jl. K.H. Mas Mansyur No. 126, Karet Tengsin, Tanah Abang, Kota Jakarta Pusat, Daerah Khusus Ibukota Jakarta 10250, Indonesia
ITALIA ITALY	1 99 207 354	2 anni 2 years	GRUPE SEB ITALIA S.p.A. Via Montefeltro, 4 20156 Milano
日本 JAPAN	0570-077772	1年 1 year	株式会社 グループセブ ジャパン 〒107-0062 東京都港区南青山1-1-1 新青山ビル 東館4階
الأردن JORDAN	5665505	1 year	www.tefal-me.com
ҚАЗАҚСТАН KAZAKHSTAN	727 378 39 39	2 жыл 2 years	ЖАК "ГРУППА СЕБ-ВОСТОК", Mackey, 125171, Ленинград тас жолы, 16А үй, 3- күрлыс, XII-ғимарат
한국 KOREA	080-733-7878	1 year	(유)그룹 세브 코리아 서울특별시 중로구 중로1길 50, 더케이타워빌 B동 14층 03142
الكويت KUWAIT	1807777 Ext :2104	1 year	www.tefal-me.com
LATVJA LATVIA	6 616 3403	2 gadi 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw
لبنان LEBANON	4414727	1 year	www.tefal-me.com
LIETUVA LITHUANIA	5 214 0057	2 metai 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw

LUXEMBOURG	0032 70 23 31 59	2 ans 2 years	GROUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus
МАКЕДОНИЈА MACEDONIA	(02) 20 50 319	2 години 2 years	Груп Себ Българија ЕООД бул. Българија 58 С, ет 9, офис 30 1680 Софија
MALAYSIA	603 7802 3000	2 years	GROUPE SEB MALAYSIA SDN. BHD Unit No. 402-403, Level 4, Uptown 2, No. 2, Jalan SS21/37, Damansara Uptown, 47400, Petaling Jaya, Selangor D.E. Malaysia
MEXICO	(55) 52839354	1 año 1 year	Groupe Seb México S.A. de C.V. Calle Boulevard Miguel de Cervantes, Saavedra No 169 Piso 9, Col Ampliación Granada, C.P. 11520, Ciudad de México
MOLDOVA	22 224035	2 роки 2 years	ТОВ «Груп СЕБ Украйна», Харьківське шосе, 175, Київ, 02121, Україна
NEDERLAND The Netherlands	0318 58 24 24	2 jaar 2 years	GROUPE SEB NEDERLAND B.V. De Schutterij 27 3905 PK Veenendaal
NEW ZEALAND	0800 700 711	1 year	GROUPE SEB NEW ZEALAND PO Box 17 – 298, Greenlane, 1546 Auckland New Zealand
NORGE NORWAY	22 96 39 30	2 år 2 years	Gruppe SEB Norway AS Lilleakerveien 6d, 5 etg 0283, Oslo
سلطنة عمان OMAN	24703471	1 year	www.tefal-me.com
POLSKA POLAND	801 300 420 koszt jak za połączenie lokalne	2 lata 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw
PORTUGAL	808 284 735	2 anos 2 years	GROUPE SEB IBÉRICA SA Urb. da Matinha Rua Projectada à Rua 3 Blocco1 - 3° B/D 1950 - 327 Lisboa
قطر QATAR	44485555	1 year	www.tefal-me.com
REPUBLIC OF IRELAND	01 677 4003	2 years	GROUPE SEB IRELAND Unit B3 Aerodrome Business Park, College Road, Rathcoole, Co. Dublin
ROMANIA	0 21 316 87 84	2 ani 2 years	GROUPE SEB ROMÂNIA Str. Ernil Pangratti nr. 13 011881 București
РОССИЯ RUSSIA	495 213 32 30	2 года 2 years	ЗАО «Группа СЕБ-Восток», Москва, 125171, Ленинградское шоссе, д.16А, строение 3, помещение XII
المملكة العربية السعودية SAUDI ARABIA	920023701	2 years	www.tefal-me.com
SRBIJA SERBIA	060 0 732 000	2 godine 2 years	SEB Développement Đorđa Stanojevića 11b 11070 Novi Beograd
SINGAPORE	6550 8900	2 years	GROUPE SEB (Singapore) Pte. Ltd. 3A International Business Park #12-04/05, ICON@IBP Singapore 609935
SLOVENSKO SLOVAKIA	232 199 930	2 roky 2 years	GROUPE SEB Slovensko, spol. s r.o. Cesta na Senec 2/A 821 04 Bratislava

SLOVENIJA SLOVENIA	02 234 94 90	2 leti 2 years	GROUPE SEB Slovensko, spol. s r.o. Cesta na Senec 2/A 821 04 Bratislava
ESPAÑA SPAIN	933 06 37 65	2 años 2 years	GROUPE SEB IBÉRICA S.A. C/ Almagüvers, 119-123. Complejo Ecourban 08018 Barcelona
SVERIGE SWEDEN	08 629 25 00	2 år 2 years	TEFAL - OBH Nordica Group AB Lofströms Allé 5 172 66 Sundbyberg
SUISSE SCHWEIZ SWITZERLAND	044 837 18 40	2 ans 2 Jahre 2 years	GROUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 8152 Glattpark
ประเทศไทย THAILAND	02 765 6565	2 years	GROUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, New Phetchburi Road, Bangkapi, Huaykwang, Bangkok, 10320
TÜRKIYE TURKEY	444 40 50	2 YIL 2 years	GROUPE SEB ISTANBUL AS Dereboyu Cd, Bilim Sk. Sun Plaza No:5 K:2 Maslak 34398 Istanbul
الإمارات العربية المتحدة UAE	8002272	1 year	www.tefal-me.com
Україна UKRAINE	044 300 13 04	2 роки 2 years	ТОВ «Груп СЕБ Украйна», Харьківське шосе, 175, Київ, 02121, Україна
UNITED KINGDOM	0345 602 1454	2 years	GROUPE SEB UK LTD Riverside House, Riverside Walk Windsor, Berkshire, SL4 1NA
U.S.A.	800-395-8325	1 year	GROUPE SEB USA 2121 Eden Road Millville, NJ 08332
VIETNAM	1800-555521	2 năm 2 years	Vietnam Fan Joint Stock Company 25 Nguyen Thi Nho Str, Ward 9, Tan Binh Dist, HCM city

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- Capacity: 7.6L
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- Power: 1000-1200W
- Working Pressure: 70kPa
- PS: 140kPa
- Built-in heater: Enclosure heating resistor.

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