

# Tefal<sup>®</sup>

EN



Turbo Cuisine Maxi

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

## 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.

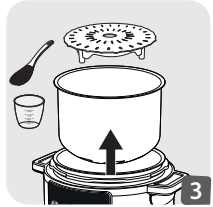
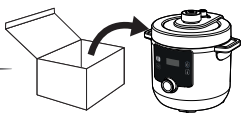
Thanks again for welcoming us to your kitchen.

Now let's cook together!

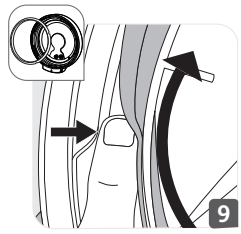
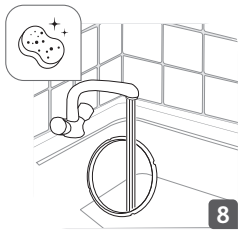
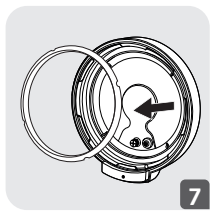
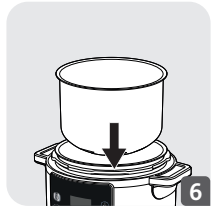
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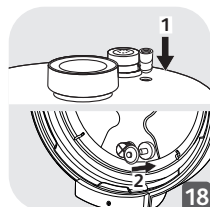
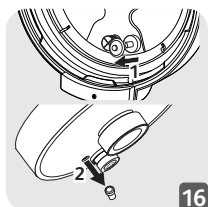
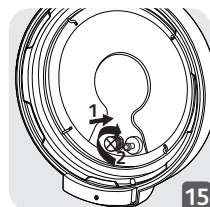
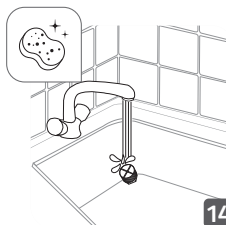
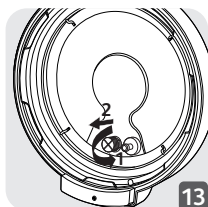
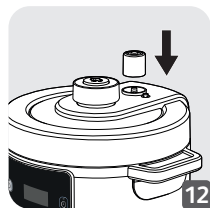
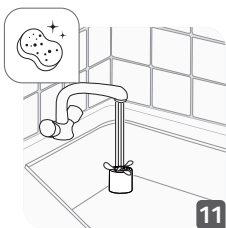
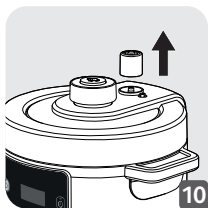
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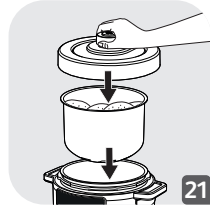
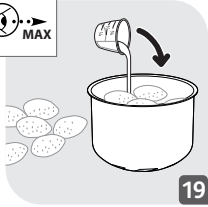


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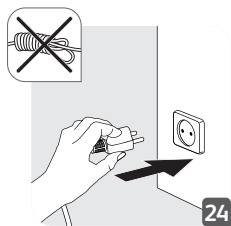
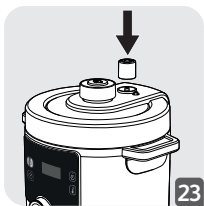
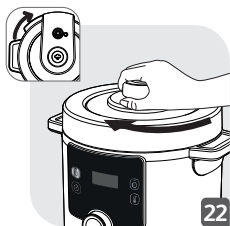




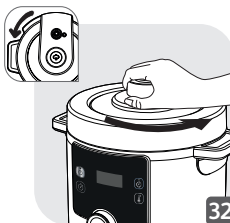
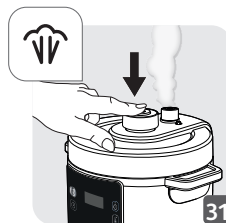
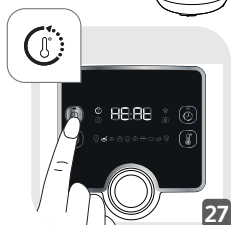
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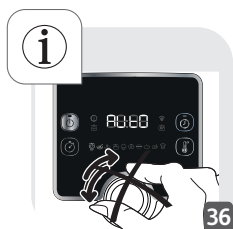
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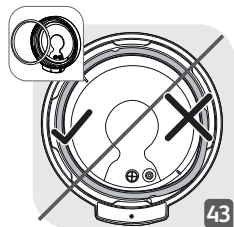
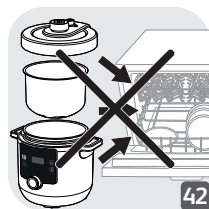
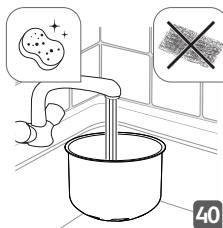
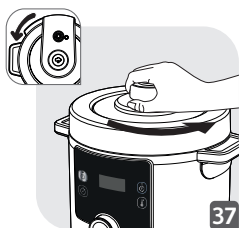
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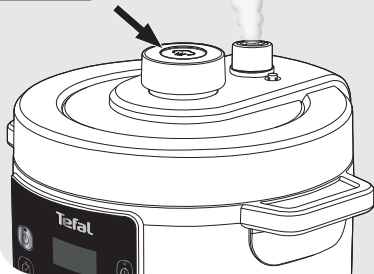
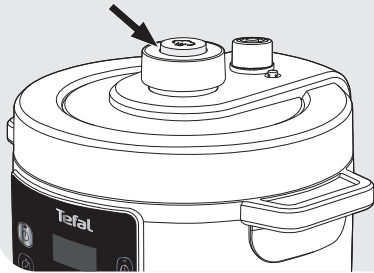








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## TEFAL RECOMMENDS SAFETY FIRST

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 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.
  - 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.

### 3. How to use safely – general usage?

- Do not use appliance for other than the intended purpose.
- Do not use the appliance to fry food in oil. 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.

#### **4. How to use safely – before cooking?**

- Before using your appliance, check that the float valve and the pressure limit valve are clean.
- 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 the appliance open.
- 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.
- Do not move the appliance when it is under pressure. 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.

## **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!



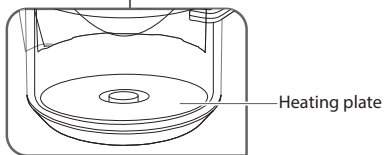
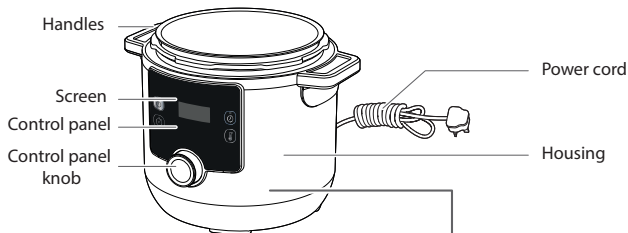
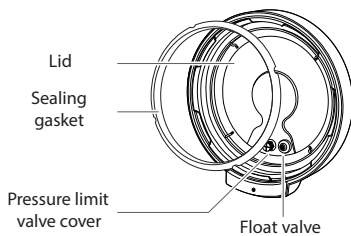
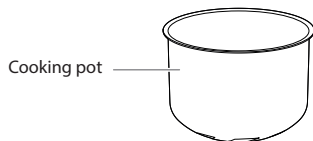
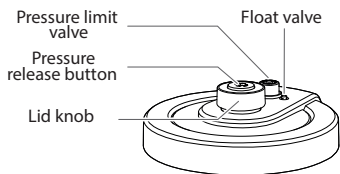
- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

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## 9. When does warranty apply?

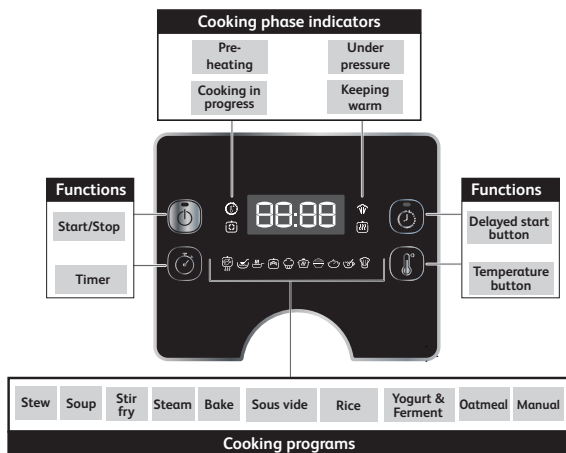
- The warranty does not cover the abnormal wear and tear of the cooking pot.
- Read these instructions for use carefully before using your appliance for the first time. Any use which does not conform to these instructions will absolve the manufacturer from any liability and void the warranty.
- In case 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



## GETTING FAMILIAR WITH THE CONTROL PANEL

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### STATUS MESSAGES

HE HO

Welcome message when appliance is turned on.

08:30

Time display. In this example: 1 hour 30 minutes.

114°C

Temperature display. In this example: 114 degrees Celsius.

AO EO

Indicates that the program has a default automatic temperature/ time setting. It cannot be modified.

00:00

Indicates that temperature is rising during pre-heating phase.

HE HE

Indicates that the appliance is pre-heating.

EE EE

Indicates that the program is finished.

HO HE

Indicates that the appliance is in keep warm phase.

SE OP

Indicates that the program has been interrupted.

88:88

Indicates that the appliance is in standby mode.

## HOW TO USE & CLEAN GUIDE

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 .

### 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	•		
	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		•	
	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 & Ferment	8h	from 30min to 12h	30C	Yes from 22C to 40C	No	No	No	•	•	
	Oatmeal	15min	from 1min to 2h	100C	No	No	Yes	Yes		•	
	Adjustable Chef 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)















## Stew program


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- 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.



## Stir-Fry program

- Turn the control panel knob to the right to reach 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.









### Sous-vide program





- Place the ingredients in the cooking pot and close the lid.
- Turn the control panel knob to the right to reach 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.












### 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 & Ferment program

Yogurt & Ferment 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 & Ferment 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 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 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







## Adjustable Chef mode

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- 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 Adjustable Chef 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).

- 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

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- 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.	<p>a. Be sure the pressure is totally released by letting the appliance cool down for at least 2 hours.</p> <p>b. 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.</p> <p>c. For next use, please clean and dry off the float valve thoroughly.</p>
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.	<p>a. 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.</p> <p>b. For next use, please clean and dry off the float valve thoroughly.</p>
	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.	<ol style="list-style-type: none"> <li>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.</li> <li>Let the appliance cool down for at least 2 hours.</li> <li>Clean and dry off the float valve before restarting the cooking.</li> </ol>
	The float valve is stuck.	<ol style="list-style-type: none"> <li>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.</li> <li>Let the appliance cool down for at least 2 hours.</li> <li>Clean and dry off the float valve before restarting the cooking.</li> </ol>

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.

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

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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 Украина», 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	Group SEB Norway AS Lilleakerveien 6d, 5 etg 0283, Oslo
سلطنة عُمان OMAN	24703471	1 year	www.tefal-me.com
POLSKA POLAND	801 300 420 koszt jak za połączenie lokalne	2 lata 2 years	Group 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 IBERICA SA Urb. da Matinha Rua Projectada à Rua 3 Bloco1 - 3° B/D 1950 - 327 Lisboa
قطر QATAR	44485555	1 year	www.tefal-me.com
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ROMANIA	0 21 316 87 84	2 ani 2 years	GROUPE SEB ROMANIA 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
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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

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<b>ESPAÑA SPAIN</b>	933 06 37 65	2 años 2 years	GRUPE SEB IBÉRICA S.A. C/ Almogàvers, 119-123, Complejo Ecourban 08018 Barcelona
<b>SVERIGE SWEDEN</b>	08 629 25 00	2 år 2 years	TEFAL - OBH Nordica Group AB Löfströms Allé 5 172 66 Sundbyberg
<b>SUISSE SCHWEIZ SWITZERLAND</b>	044 837 18 40	2 ans 2 Jahre 2 years	GRUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 8152 Glattpark
<b>ประเทศไทย THAILAND</b>	02 765 6565	2 years	GRUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, New Phetchburi Road, Bangkapi, Huaykwang, Bangkok, 10320
<b>TÜRKIYE TURKEY</b>	444 40 50	2 YIL 2 years	GRUPE SEB ISTANBUL AS Dereboyu Cd. Bilim Sk. Sun Plaza No:5 K:2 Maslak 34398 Istanbul
<b>الإمارات العربية المتحدة UAE</b>	8002272	1 year	www.tefal-me.com
<b>Україна UKRAINE</b>	044 300 13 04	2 роки 2 years	ТОВ «Груп СЕБ Україна», Харківське шосе, 175, Київ, 02121, Україна
<b>UNITED KINGDOM</b>	0345 602 1454	2 years	GRUPE SEB UK LTD Riverside House, Riverside Walk Windsor, Berkshire, SL4 1NA
<b>U.S.A.</b>	800-395-8325	1 year	GRUPE SEB USA 2121 Eden Road Millville, NJ 08332
<b>VIETNAM</b>	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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