

SEB P0531100

SEB Authentique 8L Stainless Steel Pressure Cooker Instruction Manual

Model: P0531100

1. PRODUCT OVERVIEW

The SEB Authentique 8L Pressure Cooker is designed for efficient and safe cooking. Made from high-quality stainless steel, it is compatible with all hob types, including induction. This pressure cooker allows you to prepare a variety of dishes, from vegetables and meats to fish and desserts, significantly reducing cooking times and preserving up to 80% of vitamins compared to traditional cooking methods.



**Ouverture et
fermeture sécurisée :
SECURIVIS SYSTEM**

Cuisson vapeur express

**Panier
vapeur**



**Cuve inox ultra
résistante :
80% recyclé**

Tous feux dont induction

Image 1.1: The SEB Authenticque 8L Pressure Cooker, showcasing its steam basket, included recipe book, and key features like the Securivis System for secure opening and closing, express steam cooking capability, and ultra-resistant stainless steel pot (80% recycled). It is suitable for all hob types, including induction.

The Authenticque model features a robust Securivis safety system, preventing excessive tightening and ensuring safe operation. It is built to last, with a 10-year warranty on the stainless steel pot and a commitment to reparability for 15 years.

2. SAFETY INSTRUCTIONS

Your SEB Authenticque pressure cooker is equipped with multiple safety features to ensure secure operation. Please read and follow these instructions carefully before use.

- **Lid Locking System:** The lid is designed to be placed and locked in only one correct position. Ensure the lid is properly sealed and locked before starting any cooking process. The pressure cooker will not build pressure if the lid is not correctly closed.
- **Pressure Regulation Valve:** The pressure regulation valve controls the internal pressure. When the cooker reaches operating pressure, the valve will whistle, indicating that steam is escaping. This is normal.
- **Overpressure Safety Systems:** The cooker includes 4 safety systems, with 3 specifically designed to manage overpressure. If the operating valve becomes obstructed, a secondary safety valve will activate. In the unlikely event of both failing, a final safety mechanism will deform the gasket to release pressure safely.
- **Liquid Requirement:** Always add a minimum of 250 ml (approximately 2 glasses) of liquid to the pressure cooker. Never fill the cooker beyond two-thirds of its height, or less depending on the food type, to allow for steam expansion.
- **Opening the Cooker:** Never attempt to open the pressure cooker until all internal pressure has been released.



jusqu'à

**2 FOIS PLUS
RAPIDE***



jusqu'à

**80 % DE VITAMINES
PRÉSERVÉES***

* comparé à un faitout standard Tefal®

Image 2.1: A close-up view of the pressure regulation valve on the SEB pressure cooker lid, highlighting the mechanism responsible for maintaining and releasing pressure during cooking. This image also visually reinforces the benefits of faster cooking and vitamin preservation.

3. SETUP AND FIRST USE

Before using your pressure cooker for the first time, please ensure all packaging materials are removed and wash all parts according to the cleaning instructions.

3.1 Unpacking

Carefully remove the pressure cooker and all its components from the packaging. Check for any damage. Retain the instruction manual and recipe book for future reference.

3.2 Initial Cleaning

Wash the pot, lid (excluding the valve assembly), and steam basket with warm, soapy water. Rinse thoroughly and dry. The pot is dishwasher safe, but the lid should be hand-washed.

3.3 Assembling the Lid

Ensure the gasket is correctly seated inside the lid. Familiarize yourself with the lid's closing mechanism and the pressure regulation valve.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective use of your SEB Authentique pressure cooker.

1. **Add Ingredients and Liquid:** Place your ingredients into the pressure cooker. Add at least 250 ml of liquid. Do not exceed the maximum fill line (typically two-thirds of the pot's height, or less for foods that expand, such as rice or legumes).
2. **Close the Lid:** Position the lid correctly and securely lock it. The cooker is designed not to build pressure if the lid is not properly sealed.
3. **Start Cooking:** Place the pressure cooker on your hob and set the heat source to maximum.
4. **Pressure Build-up:** After a few minutes, the pressure cooker will reach an internal temperature between 110°C and 120°C. The pressure regulation valve will begin to whistle, indicating that operating pressure has been reached and steam is escaping.
5. **Reduce Heat and Time:** Once the valve whistles, reduce the heat to maintain a steady, gentle steam release. Begin timing your cooking according to your recipe. This cooking method can save up to 70% energy compared to traditional boiling.
6. **Release Pressure:** At the end of the cooking time, turn off the heat. Carefully turn the pressure regulation valve to the pressure release position to allow steam to escape. Wait until all steam has been released and the pressure indicator has dropped before attempting to open the lid. For faster depressurization, you can run the pressure cooker under cold water (avoiding the lid mechanism).
7. **Open the Cooker:** Once all pressure is released, unlock and open the lid.

Your browser does not support the video tag.

Video 4.1: Official SEB pressure cooker demonstration video, showcasing various cooking methods, safety features, and the product's durability. This video illustrates the process of preparing meals, from adding ingredients to serving, and highlights the ease of use and safety mechanisms.

5. COOKING PROGRAMS AND VERSATILITY

The SEB Authentique pressure cooker operates with a single, efficient cooking program, making it straightforward to use for a wide range of dishes.

- **Versatile Cooking:** Ideal for cooking vegetables, meats, fish, and even desserts.
- **Steam Cooking:** Utilize the included steam basket for healthy steam cooking, preserving nutrients and flavors.



Image 5.1: The SEB pressure cooker with its steam basket in use, demonstrating its capability for healthy steam cooking of vegetables. This method helps retain vitamins and natural flavors.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your pressure cooker.

- **Pot Cleaning:** The stainless steel pot is dishwasher safe, making cleanup convenient.
- **Lid Cleaning:** The lid, including the valve assembly, should be hand-washed with warm water and soap. Do not immerse the lid in water or place it in the dishwasher, as this can damage the delicate safety mechanisms.
- **Gasket:** Regularly inspect the gasket for wear and tear. Replace it if it appears damaged or hardened to ensure a proper seal.
- **Valves:** Ensure the pressure regulation valve and safety valves are clean and free from food debris. Refer to the detailed instructions in the included recipe book for specific cleaning of valve components.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your pressure cooker.

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly closed; insufficient liquid; gasket worn or misplaced.	Ensure lid is securely locked. Add minimum liquid. Check and reposition/replace gasket.
Steam escaping from around the lid.	Gasket dirty, worn, or improperly seated; lid not closed correctly.	Clean or replace gasket. Ensure lid is securely locked.
Food not cooking properly.	Insufficient cooking time; heat too low after pressure reached; pressure not maintained.	Increase cooking time. Ensure heat is sufficient to maintain steady steam release.

If you encounter issues not listed here or if problems persist, please contact SEB customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	SEB
Model Number	P0531100
Capacity	8 Liters
Material	Stainless Steel
Color	Stainless Steel
Product Dimensions (L x W x H)	29 x 29 x 25 cm
Item Weight	3.58 Kilograms
Hob Compatibility	Gas, Electric, Ceramic, Induction
Safety Features	4 safety systems, including 3 for overpressure (Securivis System)
Control Type	Manual / Tactile
Automatic Shut-off	No
Power (if applicable)	1000 Watts (Note: This typically applies to electric models. For stovetop, it refers to heat input capacity.)
Voltage (if applicable)	220 Volts (Note: This typically applies to electric models.)

9. COMPATIBLE ACCESSORIES

Enhance your cooking experience with these compatible accessories:

- Steam Basket: 792654
- Gasket: MM790142
- Valve: 790076
- Handle: 790098
- Tightening Knob: X1040002

10. WARRANTY AND SUPPORT

SEB is committed to the quality and durability of its products.

- **Warranty:** The stainless steel pot comes with a 10-year warranty.
- **Repairability:** This product is designed to be repairable for 15 years at a fair price.
- **Safety Testing:** The pressure cooker has undergone over 55,000 tests to simulate 30 years of safe use.
- **Spare Parts:** Information regarding the availability of spare parts is currently unavailable. Please contact SEB customer service for assistance with specific part inquiries.



Image 10.1: A view of the SEB manufacturing facility in France, emphasizing the product's origin and commitment to quality and durability. The text "Made in France to last" is visible.

11. RECIPES AND INSPIRATION

Unlock a world of culinary possibilities with your SEB Authentique pressure cooker.

- **Included Recipe Book:** A recipe book with 110 recipes is included to get you started.
- **SEB Application:** Access over 400 additional recipes through the free SEB application, covering a wide range of dishes from soups and verrines to meats, fish, and desserts.



Image 11.1: A delicious cooked meal, illustrating the variety of dishes that can be prepared with the SEB pressure cooker. The image also references the availability of over 400 recipes via the SEB application and the included recipe book.

© 2023 SEB. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

What components are located between the knob and the lid on the SEB Authentique P0531100 pressure cooker?

Based on the manual for the SEB Authentique P0531100, the assembly between the tightening knob and the lid is part of the Securivis System. While the manual does not provide a granular exploded-view list...

[Read full answer](#)