SEB P05316

SEB AUTHENTIQUE 10L Stainless Steel Induction Pressure Cooker P0531600 User Manual

Model: P05316

1. Introduction

Thank you for choosing the SEB AUTHENTIQUE 10L Pressure Cooker. This appliance is designed for efficient and safe cooking under pressure, preserving nutrients and flavors. Please read this manual carefully before first use and keep it for future reference. Proper use and maintenance will ensure years of reliable service.



Figure 1: The SEB AUTHENTIQUE 10L Pressure Cooker. This image displays the complete pressure cooker with its lid securely fastened, showcasing its stainless steel finish and robust handles.

Important Safety Instructions

- Always ensure the lid is properly closed and locked before applying heat.
- Do not open the pressure cooker until all internal pressure has been released.
- Never fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than halfway.
- Regularly check the safety valve and gasket for blockages or wear.
- Use caution when handling the hot pressure cooker and releasing steam.

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2. Components Overview

Familiarize yourself with the main parts of your SEB AUTHENTIQUE pressure cooker:

- **Pot Body:** The main stainless steel vessel.
- **Lid:** Features the main valve, safety valve, and locking mechanism.

- **Gasket (Sealing Ring):** Ensures an airtight seal between the lid and the pot.
- **Pressure Valve:** Regulates and releases cooking pressure.
- **Safety Valve:** An additional safety mechanism to release excess pressure.
- **Handles:** For safe handling and transport.
- **Steamer Basket (Optional/Included):** For steaming vegetables, fish, etc.



Figure 2: Interior view of the pressure cooker pot. This image shows the stainless steel interior of the pot, with various cooking ingredients like onions and garlic arranged around it, highlighting its capacity and material.

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3. Setup and First Use

Before First Use

1. Unpack all components and remove any packaging materials.
2. Wash the pot body, lid (without immersing the valve assembly), gasket, and steamer basket with warm soapy water. Rinse thoroughly and dry.
3. Perform a test run: Fill the cooker with 2-3 liters of water. Close the lid securely. Place on a heat source and bring to pressure. Once pressure is reached, reduce heat and maintain for 10 minutes. Release pressure (see Operating Instructions) and open. This cleans the interior and familiarizes you with operation.

Assembling the Steamer Basket

If using the steamer basket, place it inside the pot body. Ensure it sits securely above the water level, typically on a trivet (if included) or directly on the bottom if designed to do so. Add water below the basket.



Figure 3: Steamer basket being placed into the pressure cooker. This image shows a person carefully lowering a steamer basket filled with chopped vegetables into the pressure cooker pot, demonstrating its use for healthy cooking.

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4. Operating Instructions

Cooking Under Pressure

1. **Prepare Ingredients:** Place food and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill lines.
2. **Close the Lid:** Align the lid with the pot body and close it according to the locking mechanism. Ensure it is securely locked.
3. **Apply Heat:** Place the pressure cooker on a suitable heat source (compatible with induction, gas, electric, ceramic hobs). Use high heat until the pressure indicator rises and steam begins to escape steadily from the pressure valve.
4. **Reduce Heat:** Once steam is steadily escaping, reduce the heat to the lowest setting that maintains a steady stream of steam. Begin timing your recipe.
5. **Maintain Pressure:** Cook for the specified time.

Releasing Pressure

There are generally two methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop on its own. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times or to stop cooking quickly, carefully turn the pressure valve to the steam release position. **Caution:** A strong jet of steam will be released. Keep hands and face away from the valve.



Figure 4: Close-up view of the pressure valve on the lid. This image provides a detailed look at the pressure regulator valve, which is crucial for controlling and releasing steam during and after the cooking process.

Only open the lid once the pressure indicator has fully dropped and no steam is escaping.

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5. Maintenance and Cleaning

Cleaning

- **Pot Body:** The stainless steel pot body is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Lid:** Hand wash the lid with warm soapy water. Do not immerse the lid in water, especially the valve assembly. Clean the pressure valve and safety valve openings regularly to prevent blockages.
- **Gasket:** Remove the gasket from the lid after each use and wash it separately. Ensure it is clean and flexible. Replace the gasket if it becomes stiff, cracked, or shows signs of wear (typically every 1-2 years depending on usage).
- **Steamer Basket:** Wash with warm soapy water or place in the dishwasher.

Storage

Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors. Ensure all parts are completely dry before storage.

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6. Troubleshooting

Problem	Possible Cause	Solution
Pressure not building up	Lid not properly closed; Gasket worn or misplaced; Insufficient liquid; Valve blocked.	Ensure lid is locked; Check gasket position and condition; Add more liquid; Clean valves.
Steam leaking from lid edge	Gasket worn, dirty, or improperly seated; Lid not closed correctly.	Clean or replace gasket; Re-seat gasket; Ensure lid is fully locked.
Food undercooked	Insufficient cooking time; Pressure not maintained; Too much food.	Increase cooking time; Ensure steady steam release; Reduce food quantity.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Ensure all pressure is released (pressure indicator must be down) before attempting to open.

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7. Specifications

Feature	Detail
Brand	SEB
Model Number	P05316
Capacity	10 Liters
Material	Stainless Steel
Color	Silver
Product Dimensions (L x W x H)	87.6 x 34.49 x 27.89 cm

Feature	Detail
Item Weight	5 Kilograms
Special Feature	4 safety mechanisms including 3 for overpressure
Operating Mode	Manual
Compatibility	All heat sources, including Induction



Figure 5: Diagram illustrating the dimensions of the SEB AUTHENTIQUE Pressure Cooker. This image provides a visual representation of the cooker's height (24 cm), diameter (24 cm), and overall width including handles (34 cm).

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8. Warranty and Support

Warranty Information

The SEB AUTHENTIQUE pressure cooker pot body is guaranteed for 10 years against manufacturing defects. The guarantee for other parts (e.g., gasket, valves) is subject to standard consumer laws and typical wear and tear. Please retain your proof of purchase for warranty claims.
Spare parts are available for 10 years from the date of purchase.

Customer Support

For any questions, technical assistance, or warranty claims, please contact SEB customer service through their official website or the contact information provided with your purchase documentation.
For more information, visit the official SEB website:www.seb.fr

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