WMF 793136440

WMF Cromargan Perfect Plus Pressure Cooker User Manual

Model: 793136440

Introduction

This manual provides essential instructions for the safe and efficient use of your WMF Cromargan Perfect Plus Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The WMF Cromargan Perfect Plus Pressure Cooker, showcasing its polished stainless steel body and ergonomic handle.

1. Setup and First Use

1.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and labels from the pressure cooker.
2. Wash the pot and lid thoroughly with warm soapy water. Rinse well and dry completely.
3. The sealing ring and lid handle should be hand-washed. The pot and lid (without the handle) are dishwasher safe.

1.2 Hob Compatibility

Your WMF Perfect Plus Pressure Cooker features a **TransTherm universal base**, making it suitable for use on all types of hobs, including induction, gas, electric, and ceramic cooktops. Ensure the cooker is centered on the heat source for optimal performance.



Image: The underside of the pressure cooker, displaying the 'TransTherm' universal base logo, indicating compatibility with various cooktops.

2. Operating Instructions

2.1 Filling Levels

- Do not fill the pressure cooker more than **two-thirds (2/3) full** for most foods.
- For foods that expand or foam (e.g., rice, pulses, dried vegetables), do not fill more than **one-half (1/2) full**.
- Always ensure there is a minimum of **1/3 cup (80ml) of liquid** in the pot to generate steam.



Image: Interior view of the pressure cooker pot, showing clear measuring marks for maximum and minimum fill levels.

2.2 Closing the Lid

1. Place the lid onto the pot, aligning the handle with the pot handle.
2. Rotate the lid handle clockwise until it clicks into the locked position. The blue button on the handle should be fully engaged, and the 'locked' indicator visible.

3. Ensure the lid is securely sealed before applying heat.



Image: The lid of the WMF pressure cooker, showing the handle mechanism in the closed position.

2.3 Cooking Process

1. Place the closed pressure cooker on a suitable heat source. Use high heat initially.
2. Observe the cooking indicator on the handle. As pressure builds, the indicator will rise, showing different colored rings.
3. The WMF Perfect Plus offers **two fixed adjustable cooking settings**: 110°C (first ring) and 119°C (second ring).
4. Once the desired cooking level is reached, reduce the heat to maintain that level. Start timing your recipe.



Image: A close-up of the pressure indicator on the WMF Perfect Plus handle, showing the colored rings that indicate pressure levels.

2.4 Pressure Release and Opening

There are three methods to release pressure:

- **Natural Release:** Remove the cooker from the heat and allow pressure to dissipate naturally. This is suitable for foods that benefit from continued cooking.
- **Quick Release:** For faster pressure release, slide the control button on the handle to the steam release position. *Caution: Steam will be released forcefully. Keep hands and face away from the steam vent.*
- **Cold Water Release:** For very quick release, run cold water over the lid (avoiding the handle and valve) until pressure drops. This method is generally not recommended for electric cooktops.

Once the pressure indicator has fully dropped and no steam is escaping, slide the control button to the 'open' position and rotate the lid handle counter-clockwise to unlock and open the lid.



Image: A detailed view of the WMF Perfect Plus pressure cooker handle, highlighting the blue control button used for adjusting

cooking levels and releasing steam.

2.5 Safety Features

The WMF Perfect Plus Pressure Cooker is equipped with TÜV tested safety features, including an automatic steam release and a residual pressure safety mechanism. These ensure the lid cannot be opened until all pressure has been safely released.



Image: The WMF pressure cooker in active use on an induction hob, demonstrating its practical application in a kitchen setting.

3. Maintenance and Cleaning

3.1 Cleaning Instructions

- Always allow the pressure cooker to cool completely before cleaning.
- The pot and lid (without the handle) are dishwasher safe.
- The lid handle is removable for simple and easy cleaning. It should be hand-washed under running water.
- The sealing ring should also be hand-washed. Inspect it regularly for cracks or damage and replace if necessary.
- The valve system is maintenance-free.



Image: A close-up of the WMF Perfect Plus handle, showing its design for easy removal and cleaning.

3.2 Storage

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the pot to allow air circulation and prevent odors.

4. Troubleshooting

If you encounter issues with your WMF Perfect Plus Pressure Cooker, please review the following common points:

- **Pressure not building:** Ensure the lid is correctly closed and sealed. Check the sealing ring for proper placement or damage. Verify there is sufficient liquid in the pot.
- **Steam leaking from lid:** This often indicates an improperly closed lid or a damaged/misplaced sealing ring. Ensure the sealing ring is clean and correctly seated.
- **Lid difficult to open:** Ensure all pressure has been released. The residual pressure safety mechanism prevents opening under pressure. Do not force the lid.

For more detailed troubleshooting or issues not listed here, please refer to the comprehensive manual included with your product or contact WMF customer support.

5. Specifications

Feature	Detail
Brand	WMF
Model Number	793136440
Capacity	6.5 Liters
Material	Cromargan Stainless steel rust-free 18/10 polished
Color	Silver
Product Dimensions	10.24"D x 10.24"W x 16.54"H (42 x 26 x 26 cm)
Item Weight	4.1 Kilograms (9.02 pounds)
Hob Compatibility	All stove types, including induction (TransTherm-Allherdboden)
Dishwasher Safe	Pot and lid (handle and sealing ring hand-wash only)
Safety Features	TÜV tested, automatic steam release, residual pressure safety

6. Warranty Information

WMF offers a **3-year warranty** for all WMF pressure cookers. This warranty covers manufacturing defects and material flaws under normal household use. Please retain your proof of purchase for warranty claims.
For complete warranty terms and conditions, please refer to the documentation included with your product or visit the official WMF website.

7. Customer Support

Should you require further assistance, have questions about your WMF Cromargan Perfect Plus Pressure Cooker, or need to make a warranty claim, please contact WMF customer service.
You can typically find contact information on the official WMF website:www.wmf.com

© 2023 WMF. All rights reserved. Information subject to change without notice.

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