

**WMF 793119200**

## WMF Perfect Plus Pressure Cooker Instruction Manual

Model: 793119200

### 1. INTRODUCTION

Thank you for choosing the WMF Perfect Plus Pressure Cooker. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and keep this manual for future reference.

The WMF Perfect Plus pressure cooker combines advanced technology with a modern design, offering a fast and healthy way to prepare meals. Its robust Cromargan® stainless steel construction ensures durability and ease of cleaning, while the TransTherm universal base makes it suitable for all hob types, including induction.

### 2. IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See "Operating Instructions".
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles

are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be dangerous. See "Operating Instructions".

- Do not use this pressure cooker for deep frying with oil under pressure.
- To protect against electrical shock, do not immerse cord, plugs, or heating base in water or other liquid.
- The WMF Perfect Plus pressure cooker features TÜV tested safety, including automatic steam release and remaining pressure safety mechanisms to prevent accidental opening under pressure.

### 3. PRODUCT COMPONENTS

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Familiarize yourself with the main parts of your WMF Perfect Plus Pressure Cooker:

- **Pot Body:** Made from Cromargan® 18/10 stainless steel with an integrated measuring scale.
- **Lid:** Stainless steel lid with a sealing ring.
- **Lid Handle:** Ergonomic handle containing the control elements and safety mechanisms. It is removable for cleaning.
- **Cooking Indicator:** Visual indicator on the handle showing pressure levels and residual pressure.
- **Side Handle:** For easy handling and pouring.
- **TransTherm® Universal Base:** Ensures even heat distribution and is suitable for all hob types, including induction.
- **Insert:** Steaming insert for gentle cooking of vegetables or other foods.



Figure 3.1: Overview of the WMF Perfect Plus Pressure Cooker.



Figure 3.2: Close-up of the pressure cooker lid and handle assembly.



Figure 3.3: Interior of the pot showing the integrated measuring scale for fill levels.



Figure 3.4: The TransTherm® universal base, suitable for all hob types.

## 4. SETUP AND FIRST USE

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Before using your pressure cooker for the first time, please follow these steps:

1. **Unpack:** Carefully remove all packaging materials and dispose of them responsibly.
2. **Wash Components:** Wash the pot body, lid, and insert with warm soapy water. Rinse thoroughly and dry. The lid handle and sealing ring should be hand-washed.
3. **Inspect:** Check all parts for any signs of damage. Ensure the sealing ring is properly seated in the lid.
4. **Familiarize:** Practice opening and closing the lid without food to understand the locking mechanism.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Filling the Pressure Cooker

- Always add at least 250ml (approx. 1 cup) of liquid to the pot.
- Do not fill the pot more than 2/3 full (indicated by the MAX line inside the pot).
- For foods that expand (e.g., rice, dried vegetables, legumes), do not fill more than 1/2 full.

## 5.2 Closing the Lid

1. Place the lid onto the pot, aligning the arrow on the lid handle with the arrow on the pot handle.
2. Rotate the lid handle clockwise until it clicks into place and the locking indicator shows "locked". Ensure the lid is securely sealed.



Figure 5.1: The handle showing the open and locked positions.

## 5.3 Cooking Process

1. Place the pressure cooker on a suitable hob (induction compatible).
2. Set the heat to high. Steam will begin to escape from the valve, and the cooking indicator will rise.
3. Once the desired cooking ring is visible (e.g., first ring for 110°C, second ring for 119°C), reduce the heat to maintain the pressure.
4. Begin timing the cooking duration according to your recipe.



Figure 5.2: Pressure cooker in operation on an induction cooktop.

#### 5.4 Releasing Pressure and Opening the Lid

There are three methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat and allow it to cool down naturally. The pressure indicator will drop slowly. This method is suitable for foods that benefit from continued cooking.
- **Quick Release (Cold Water Method):** For faster pressure release, place the cooker under cold running water (avoiding the lid handle and valve) until the pressure indicator drops completely.
- **Controlled Steam Release:** Carefully press the steam release button on the handle to gradually release pressure. Keep hands and face away from the escaping steam.

**Important:** Do not attempt to open the lid until the pressure indicator has fully dropped and there is no more pressure inside the cooker. The lid handle will move freely when it is safe to open.

1. Once pressure is fully released, rotate the lid handle counter-clockwise to unlock.
2. Carefully lift the lid away from you to avoid residual steam.

### 6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your pressure cooker:

- **Pot Body and Lid:** The pot body and lid (without the handle) are dishwasher safe. For best results, hand wash with

warm soapy water.

- **Lid Handle and Sealing Ring:** The lid handle and sealing ring must be hand-washed. The handle is easily removable for thorough cleaning.
- **Cleaning the Handle:** To clean the handle, detach it from the lid. Rinse under running water, ensuring all food particles are removed from the valve system. The valve system is maintenance-free.



Figure 6.1: The lid handle can be easily detached for cleaning.



Figure 6.2: Cleaning the removable lid handle under running water.

- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.
- **Sealing Ring:** Inspect the sealing ring regularly for cracks or damage. Replace if necessary to ensure proper sealing.

## 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; sealing ring damaged or misplaced.	Ensure lid is securely locked. Add more liquid. Check and reposition/replace sealing ring. Increase heat.

Problem	Possible Cause	Solution
Steam escaping from lid edges.	Sealing ring dirty, damaged, or improperly seated; lid not closed correctly.	Clean or replace sealing ring. Ensure lid is aligned and locked properly.
Lid cannot be opened after cooking.	Residual pressure inside.	Do not force open. Allow more time for natural pressure release, or use the quick release method until the pressure indicator drops completely.
Food is undercooked.	Insufficient cooking time; heat too low; pressure not maintained.	Increase cooking time. Ensure correct pressure level is maintained by adjusting heat.

## 8. PRODUCT SPECIFICATIONS

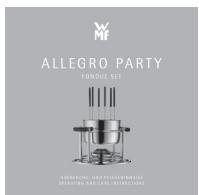
Feature	Detail
<b>Model Number</b>	793119200
<b>Capacity</b>	3 Liters
<b>Material</b>	Cromargan® Stainless steel 18/10
<b>Color</b>	Silver
<b>Product Dimensions</b>	17.1"D x 9.88"W x 7"H
<b>Item Weight</b>	7.54 pounds
<b>Hob Compatibility</b>	All stove types, including induction (TransTherm-Allherdboden)
<b>Dishwasher Safe</b>	Pot and lid (handle and sealing ring hand-wash only)
<b>Safety Features</b>	TÜV tested, automatic steam release, remaining pressure safety mechanism
<b>Cooking Settings</b>	2 fixed adjustable settings (110°C/119°C)
<b>Manufacturer</b>	WMF Group GmbH
<b>Country of Origin</b>	Germany

## 9. WARRANTY AND SUPPORT

WMF offers a **3-Year warranty** for all WMF pressure cookers, covering manufacturing defects and material flaws under normal household use.

For warranty claims, technical support, or spare parts, please contact WMF customer service or visit the official WMF website. Keep your proof of purchase for warranty validation.

**WMF Official Website:** [www.wmf.com](http://www.wmf.com)

	<p><a href="#"><b>WMF Cookware Operating and Care Instructions</b></a> Comprehensive guide for WMF cookware, detailing usage, care, and maintenance for Cromargan stainless steel products. Includes information on temperature resistance, oven use, dishwasher cleaning, and specific cooking methods.</p>
	<p><a href="#"><b>WMF Perfect Premium / Excellence Schnelltopf Bedienungsanleitung</b></a> Umfassende Bedienungsanleitung für den WMF Perfect Premium / Excellence Schnelltopf. Erfahren Sie mehr über sichere Anwendung, effizientes Kochen, Reinigung und Wartung dieses hochwertigen Küchengeräts.</p>
	<p><a href="#"><b>WMF Allegro Party Fondue Set: Operating and Care Instructions</b></a> Comprehensive guide for the WMF Allegro Party Fondue Set, covering operating instructions, safety guidelines, cleaning, and maintenance for various hob types. Includes quality features and material information.</p>
	<p><a href="#"><b>WMF Roasting Pan: Instructions, Care, and Recipes</b></a> Comprehensive guide for WMF roasting pans made of Cromargan® stainless steel with TransTherm® base, including usage, care, cleaning, and recipe suggestions.</p>
	<p><a href="#"><b>WMF Perfect Plus Pressure Cooker User Manual</b></a> Comprehensive user manual for the WMF Perfect Plus pressure cooker, covering safety instructions, operation, maintenance, troubleshooting, and cooking times.</p>
	<p><a href="#"><b>WMF Espresso Maker: Operating and Safety Instructions</b></a> A comprehensive guide to operating and safely using the WMF Espresso Maker. Learn about its high-quality Cromargan® stainless steel construction, how to use it on various hob types, and essential safety precautions for making delicious espresso.</p>