

## WMF 792669990

# WMF Perfect Pressure Cooker Set

## USER MANUAL

### 1. Introduction

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Thank you for choosing the WMF Perfect Pressure Cooker Set. This set includes a 6.5L pressure cooker with lid and a 3L pressure cooker body, both crafted from durable Cromargan® Stainless Steel. The WMF Perfect series is renowned for its timeless design, advanced functionality, and robust construction, ensuring a long-lasting and efficient cooking experience.

Pressure cooking is a modern, fast, and healthy method of food preparation. It significantly reduces cooking times by up to 70% and can save approximately 50% energy compared to conventional cooking. The gentle cooking process helps preserve vitamins, minerals, and nutrients, resulting in more nutritious and flavorful meals. This manual will guide you through the safe and effective use of your WMF Perfect Pressure Cooker.



Figure 1: WMF Perfect Pressure Cooker Set (6.5L and 3L)

## 2. Safety Instructions

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Always adhere to the following safety guidelines to prevent injury or damage to the appliance:

- Read all instructions carefully before using the pressure cooker.
- Do not fill the pressure cooker more than two-thirds full (2/3 mark) for general cooking, and no more than one-third full (1/3 mark) for foods that expand, such as rice, pulses, or dried vegetables.
- Ensure the lid is properly closed and locked before applying heat. Never force the lid open while pressure is inside.
- Do not touch hot surfaces. Use handles or oven mitts.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Never use the pressure cooker without adding liquid.
- The WMF Perfect Pressure Cooker features TÜV tested safety mechanisms, including automatic steam release and remaining pressure safety, which prevent the lid from being opened until pressure has fully dissipated.
- Regularly inspect the sealing ring and valve for wear or damage. Replace if necessary.

## 3. Components Overview

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

- **Pressure Cooker Body:** The main pot, featuring an inside scale for precise filling.
- **Lid:** Equipped with the handle, valve system, and pressure indicator.
- **Lid Handle:** Contains the control mechanism and is removable for easy cleaning.
- **Pressure Indicator:** Displays the internal pressure and cooking settings.
- **Sealing Ring:** Ensures an airtight seal between the lid and the pot.



Figure 2: Pressure Cooker Lid



Figure 3: Inside Scale for Filling



Figure 4: Removable Lid Handle



Figure 5: Pressure Indicator

## 4. Setup

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1. **Initial Cleaning:** Before first use, wash all parts of the pressure cooker (pot, lid, sealing ring, and handle) with warm soapy water. Rinse thoroughly and dry.
2. **Assemble Handle:** If the handle was detached for cleaning or transport, reattach it securely to the lid according to the instructions provided in the packaging.
3. **Insert Sealing Ring:** Ensure the sealing ring is correctly seated in the groove on the inside of the lid.

## 5. Operating Instructions

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1. **Add Ingredients and Liquid:** Place your food and the required amount of liquid into the pressure cooker body. Observe the inside scale for maximum fill levels (2/3 for most foods, 1/3 for expanding foods).
2. **Close the Lid:** Place the lid onto the pot, aligning the handle with the pot handle. Rotate the lid handle clockwise until it clicks into place, indicating a secure lock.
3. **Heat Application:** Place the pressure cooker on a suitable hob (including induction, thanks to the TransTherm universal base) and set the heat to high.
4. **Pressure Build-Up:** As steam builds, the pressure indicator will rise. The WMF Perfect features two fixed adjustable cooking settings: 110°C (first ring) and 119°C (second ring). Once the desired pressure level is reached (indicated by the colored rings on the pressure indicator), reduce the heat to maintain that level.
5. **Cooking Time:** Begin timing your recipe once the desired pressure level is reached.

6. **Pressure Release:** Once cooking is complete, remove the cooker from the heat. There are three methods for pressure release:
- **Natural Release:** Allow the pressure to drop naturally. This is suitable for foods that benefit from continued cooking. The pressure indicator will fully retract.
  - **Quick Release (Cold Water Method):** For faster release, place the cooker under cold running water, avoiding the lid and valve, until the pressure indicator fully retracts.
  - **Controlled Release:** Use the one-hand cooking level control on the handle to slowly release steam. This is ideal for delicate foods.
7. **Open the Cooker:** Once the pressure indicator has fully retracted and no steam is escaping, you can safely open the lid by rotating the handle counter-clockwise and lifting it.



Figure 6: Pressure Cooker in Use

## 6. Maintenance and Cleaning

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Proper cleaning and maintenance will extend the life of your WMF Perfect Pressure Cooker:

- **Pot and Lid:** The pot and lid (without the handle) are dishwasher safe. For best results and to maintain shine, hand-wash with warm soapy water and dry immediately.
- **Sealing Ring and Lid Handle:** These components should always be hand-washed. The lid handle is removable for simple and easy cleaning.
- **Valve System:** The valve system is designed to be maintenance-free. However, ensure no food particles obstruct the valve openings after each use.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

## 7. Troubleshooting

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

| Problem                            | Possible Cause                                                      | Solution                                                                                                                                              |
|------------------------------------|---------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| Pressure not building up           | Lid not properly sealed; insufficient liquid; damaged sealing ring. | Ensure lid is securely locked; add more liquid; inspect and replace sealing ring if worn.                                                             |
| Steam escaping from lid edge       | Sealing ring improperly seated or damaged; food debris on rim.      | Re-seat sealing ring; clean rim and sealing ring; replace sealing ring if damaged.                                                                    |
| Lid cannot be opened after cooking | Pressure still inside the cooker.                                   | Ensure pressure indicator has fully retracted. If not, allow more time for natural release or use controlled/quick release methods. Never force open. |
| Food sticking to bottom            | Insufficient liquid; heat too high.                                 | Always use adequate liquid; reduce heat once pressure is reached.                                                                                     |

## 8. Specifications

- **Model Number:** 792669990
- **Set Contents:** 1x Pressure cooker 6.5L with lid, 1x Pressure cooker body 3L
- **Diameter:** 22 cm
- **Material:** Cromargan® Stainless steel 18/10, polished finish
- **Color:** Silver
- **Compatibility:** Suitable for all stove types, including induction hobs (TransTherm-Allherdboden)
- **Safety Features:** TÜV tested, automatic steam release, remaining pressure safety
- **Cooking Settings:** 2 fixed adjustable settings (110°C / 119°C)
- **Control:** One-hand cooking level control, mechanical knob
- **Cleaning:** Pot and lid dishwasher safe; sealing ring and lid handle hand-wash only.
- **Product Dimensions:** Approximately 16.54 x 12.99 x 10.24 inches
- **Item Weight:** Approximately 11.87 pounds (5.4 Kilograms)
- **Origin:** Made in Germany

## 9. Warranty and Support

WMF provides a **3-Year Warranty** for all WMF pressure cookers, covering manufacturing defects and material flaws. This warranty ensures the premium quality and durability of your product.

For technical support, spare parts, or warranty claims, please contact WMF customer service through their official website or the retailer from whom you purchased the product. Please have your model number (792669990) and proof of purchase ready when contacting support.

## ASK A QUESTION ABOUT THIS MANUAL

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

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