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> [Silit Sicomatic® T-Plus Pressure Cooker User Manual](#)

Silit 2120260189

Silit Sicomatic® T-Plus Pressure Cooker User Manual

Model: 2120260189 | Brand: Silit

1. INTRODUCTION

The Silit Sicomatic t-plus pressure cooker is designed for efficient and gentle cooking. It features a practical slider in the middle of the handle for selecting three different cooking settings: gentle, quick, and steam cooking. This allows for precise preparation of various foods including vegetables, fish, meat, and stews. The cooker is available in two versions: rust-free stainless steel and the nickel-free functional ceramic Silargan. Both versions are suitable for all hob types, including induction, and are designed for easy cleaning. The lid handle is removable for thorough cleaning, and the pot itself is dishwasher safe. The Silit Sicomatic t-plus is certified according to German technical and safety standards (TÜV Rhineland), ensuring safe operation.

2. PRODUCT FEATURES

- **Capacity:** 2.5 liters, Ø 18 cm.
- **Safety Features:** TÜV tested with automatic steam release and remaining pressure safety for secure opening.
- **Material:** Crafted from Silargan, a dishwasher-safe functional ceramic. This material is easy to clean, non-porous, cut and scratch resistant, and tasteless, ensuring pure food flavor. It features a nickel-free inner and outer ceramic surface. The lid is made of stainless steel.
- **Cooking Settings:** Features a color-coded doneness indicator and 3 fixed adjustable cooking settings (gentle, quick, steam cooking). One-hand cooking level control for ease of use.
- **Hob Compatibility:** Suitable for all stove types, including induction ovens.
- **Heat Distribution:** The bottom features a pulled-through steel core for fast heat conduction and optimal heat storage, promoting energy-efficient cooking.
- **Convenience:** Internal scaling simplifies measuring ingredients. The lid handle is removable for easy cleaning, and the valve system is maintenance-free.
- **Durability:** Made in Germany, ensuring premium quality.

Understanding Silargan® Functional Ceramic

Your browser does not support the video tag.

This video demonstrates the benefits of Silargan® functional ceramic, highlighting its non-porous, cut-resistant, and nickel-free properties,

which contribute to preserving the natural taste of food. It also shows the material's durability and ease of cleaning.

3. COMPONENTS OVERVIEW



Figure 3.1: The Silit Sicomatic T-Plus Pressure Cooker, showcasing its compact design and black Silargan body with a polished stainless steel lid and ergonomic handle.



Figure 3.2: Top view of the lid, highlighting the central control slider for adjusting cooking settings and the Silit branding.



Figure 3.3: Underside of the lid, displaying the removable sealing ring and the safety valves, crucial for pressure regulation.



Figure 3.4: Interior view of the pressure cooker pot, showing the internal scaling marks for easy measurement of liquids and ingredients.



Figure 3.5: The base of the pressure cooker, illustrating its robust construction and compatibility with induction hobs, indicated by the induction symbol.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all removable parts (sealing ring, lid handle) thoroughly with warm soapy water. Rinse well and dry completely. The pot and lid are dishwasher safe, but the sealing ring and lid handle should be hand-washed.
3. **Assemble Lid:** Ensure the sealing ring is correctly seated in the lid. Attach the lid handle securely if it was removed for cleaning.
4. **Familiarization:** Familiarize yourself with the control slider on the lid, which allows you to select the three cooking settings (gentle, quick, steam cooking) and the open/close position.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pressure Cooker

- Always add sufficient liquid (water, broth, etc.) to generate steam. Refer to recipes for specific liquid amounts.
- Do not fill the cooker more than 2/3 full for most foods. For foods that expand (e.g., rice, dried vegetables), do not fill more than 1/2 full. The internal scaling marks can assist with this.

5.2 Closing the Lid

- Place the lid on the pot, aligning the arrow on the lid with the arrow on the handle.
- Slide the control slider to the "closed" position until it locks securely. Ensure the lid is properly sealed before heating.

5.3 Cooking Settings

The Silit Sicomatic T-Plus offers three distinct cooking settings controlled by the slider:

- **Setting 1 (Gentle):** Ideal for delicate foods like fish, vegetables, or dishes that require slow, gentle cooking.
- **Setting 2 (Quick):** For faster cooking of meats, stews, or foods requiring higher pressure.
- **Steam Cooking Setting:** Used for steaming foods without pressure, or for releasing steam after cooking.

5.4 Heating and Pressure Buildup

- Place the pressure cooker on a suitable hob. Use a burner size that matches the base of the pot to ensure efficient heating.
- Heat on high until the desired pressure level is reached, indicated by the color-coded doneness indicator on the lid.
- Once the indicator shows the correct pressure, reduce the heat to maintain the pressure steadily.

5.5 Pressure Release

There are generally three methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow pressure to drop naturally. This is suitable for foods that benefit from continued cooking.
- **Quick Release (Steam Release Setting):** Move the control slider to the steam release position. Steam will rapidly escape. Use caution as hot steam will be released.
- **Cold Water Release:** For very quick release, place the cooker under cold running water, avoiding the lid and valves. This method is generally not recommended for electric hobs.

Always ensure all pressure has been released before attempting to open the lid. The automatic steam release and remaining pressure safety features will prevent opening if pressure is still present.

6. CLEANING AND MAINTENANCE

- **After Each Use:** Allow the cooker to cool down completely before cleaning.
- **Pot and Lid:** The Silargan pot and stainless steel lid are dishwasher safe. For best results and to prolong life, hand-washing with mild detergent and a soft sponge is recommended.
- **Lid Handle and Sealing Ring:** The lid handle is removable for easy cleaning. Both the lid handle and the sealing ring should be hand-washed with warm soapy water. Do not wash these parts in the dishwasher.
- **Valve System:** The valve system is maintenance-free. However, ensure no food particles are lodged in the valves after cleaning.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.
- **Regular Inspection:** Periodically inspect the sealing ring for cracks, hardening, or discoloration. Replace if necessary to ensure proper sealing and safe operation.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed; sealing ring damaged or improperly seated; insufficient liquid; heat too low.	Ensure lid is securely locked. Check sealing ring for proper placement and condition; replace if damaged. Add more liquid. Increase heat until pressure indicator rises, then reduce.
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.
Pressure indicator not rising.	Insufficient heat; lid not sealed; faulty valve.	Increase heat. Check lid seal. If problem persists, contact customer support.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Do not force open. Ensure all pressure is released (indicator fully down) before attempting to open. Use quick release or natural release method.

8. SPECIFICATIONS

Product Dimensions: 18.9 x 18.9 x 11.02 inches

Item Weight: 1.1 pounds

Manufacturer: Silit

ASIN: B002JM1B82

Item Model Number: 2120260189

Capacity: 2.5 Liters

Diameter: Ø 18 cm

Material: Silargan® Functional Ceramic, Stainless Steel

Hob Compatibility: All stove types, including Induction

Safety Certification: TÜV Rhineland certified

9. WARRANTY AND SUPPORT

Silit provides a comprehensive warranty for the Sicomatic® T-Plus Pressure Cooker:

- **30-Year Guarantee:** Applies to the inner and outer ceramic Silargan® surface, provided the product is used as intended.
- **10-Year Delivery Warranty:** For spare parts, ensuring long-term usability and support for your product.

For detailed information regarding the scope of the guarantee and proper use, please refer to the instructions for use enclosed with your product. For further assistance or to inquire about spare parts, please contact Silit customer support.



