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# WMF Perfect Plus 8-Inch Insert Set Instruction Manual

Model: 3201001088

## 1. PRODUCT OVERVIEW

The WMF Perfect Plus 8-Inch Insert Set is designed to enhance the functionality of your WMF Perfect Plus pressure cooker. This set includes a perforated stainless steel insert and a wire trivet, ideal for steaming various foods.

### Key Features:

- Designed to fit all WMF Perfect Plus pressure cookers.
- Constructed from durable stainless steel for longevity.
- Features perforations for efficient steaming of foods.
- Includes a wire trivet to elevate the insert within the pot.
- Equipped with a collapsible handle for easy lifting.
- Dishwasher safe for convenient cleaning.



**Figure 1:** The WMF Perfect Plus 8-Inch Perforated Steamer Insert. This image shows the stainless steel insert with its perforated base and collapsible handle in the upright position.

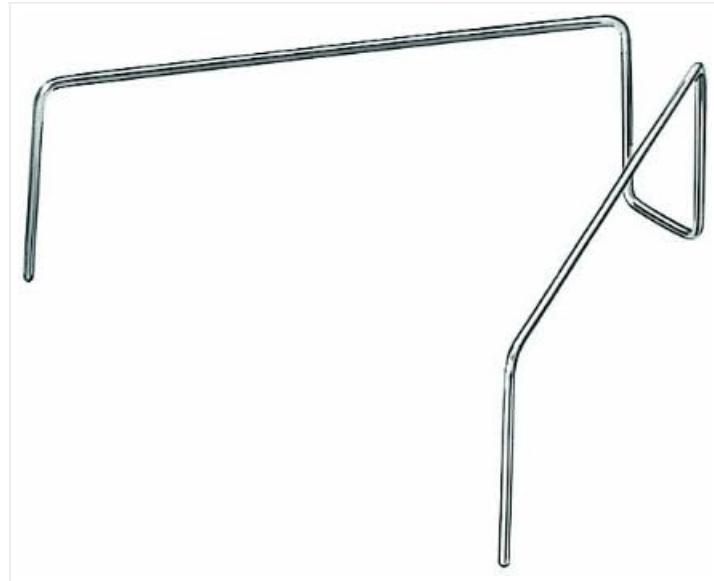
## **2. SETUP AND ASSEMBLY**

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Before first use, wash all components of the insert set with warm soapy water, then rinse thoroughly and dry. This ensures cleanliness and removes any manufacturing residues.

### **Placing the Insert and Trivet:**

1. Ensure your WMF Perfect Plus pressure cooker is clean and ready for use.
2. Place the wire trivet at the bottom of your pressure cooker. The trivet is designed to elevate the perforated insert, allowing space for water underneath.



**Figure 2:** The wire trivet included in the WMF Perfect Plus 8-Inch Insert Set. This trivet is used to elevate the steamer insert.

3. Carefully place the perforated insert onto the wire trivet inside the pressure cooker. The insert's feet should rest securely on the trivet.
4. Add the required amount of water to the pressure cooker, ensuring it is below the bottom of the perforated insert. The water should not touch the food being steamed.

### 3. OPERATING INSTRUCTIONS

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The WMF Perfect Plus 8-Inch Insert Set is primarily used for steaming vegetables, fish, and other delicate foods in your pressure cooker.

#### Steaming Process:

1. Prepare your food (e.g., chop vegetables) and place it evenly within the perforated insert. Do not overfill the insert.
2. Ensure the insert is properly seated on the trivet with water beneath it, as described in the Setup section.
3. Lower the collapsible handle of the insert so that it lies flat, allowing the pressure cooker lid to close properly.
4. Close and seal your WMF Perfect Plus pressure cooker according to its specific instructions.
5. Cook the food for the recommended time and pressure settings for steaming. Refer to your pressure cooker's manual or a reliable recipe for specific cooking times.
6. Once cooking is complete and pressure has been safely released, open the pressure cooker.
7. Carefully lift the insert out of the pressure cooker using its collapsible handle. Use oven mitts or a cloth as the handle may be hot.
8. Serve the steamed food immediately.

**Note:** Always ensure there is sufficient water in the pressure cooker to generate steam. The water level should always be below the bottom of the insert to prevent food from boiling instead of steaming.

### 4. CARE AND MAINTENANCE

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Proper care will ensure the longevity and performance of your WMF Perfect Plus 8-Inch Insert Set.

## Cleaning:

- The insert and trivet are dishwasher safe. For best results, place them on the top rack of your dishwasher.
- Alternatively, wash by hand with warm soapy water and a soft sponge or brush.
- Rinse thoroughly to remove all soap residue.
- Dry immediately after washing to prevent water spots and maintain the stainless steel's luster.
- Avoid using abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface.

## Storage:

Store the insert and trivet in a dry place. The insert's collapsible handle allows for compact storage within your pressure cooker or kitchen cabinets.

## 5. TROUBLESHOOTING

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This section addresses common questions or issues users might encounter.

- **Confusion about the Wire Trivet:** The wire trivet is designed to elevate the perforated insert above the water level in the pressure cooker. This ensures that food is steamed by hot vapor rather than submerged in boiling water. Place the trivet directly on the bottom of the pressure cooker, then place the perforated insert on top of the trivet.
- **Food Not Steaming Properly:**
  - Ensure there is enough water in the pressure cooker, but not so much that it touches the bottom of the insert.
  - Verify that the pressure cooker lid is properly sealed and reaching the correct pressure.
  - Check that the food is not packed too densely in the insert, which can impede steam circulation.
- **Insert Handle is Hot:** Always use oven mitts or a thick cloth when handling the insert after cooking, as the stainless steel handle will be hot.

## 6. SPECIFICATIONS

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Feature	Detail
Brand	WMF
Model Number	3201001088
Material	Stainless steel
Product Dimensions	8 x 7.75 x 1.75 inches
Item Weight	8.8 ounces
Dishwasher Safe	Yes
UPC	744004284744

## 7. WARRANTY AND SUPPORT

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For information regarding product warranty, please refer to the documentation included with your purchase or visit the official WMF website. Warranty terms and conditions may vary by region and retailer.

For further assistance or support, please contact WMF customer service through their official channels.

Keep your purchase receipt and model number (3201001088) handy when contacting support.

You can often find additional resources and contact information on the [WMF official website](#).

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