

Silit 2120258520

Silit Sicomatic Econtrol Pressure Cooker Instruction Manual

Model: 2120258520

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Silit Sicomatic Econtrol Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.

The Silit Sicomatic Econtrol pressure cooker is designed for efficient and healthy cooking. It features a control dial for three cooking settings, suitable for various foods. Made from stainless steel, it is compatible with all hob types, including induction, and is dishwasher safe. The handle is removable for easy cleaning.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the lid is properly closed and sealed before heating.
- Do not force open the pressure cooker. Ensure all pressure has been released before opening.
- Do not fill the pressure cooker more than two-thirds full. For foods that expand, such as rice or dried vegetables, do not fill more than half full.
- Use caution when moving the pressure cooker containing hot liquids.
- Keep children away from the pressure cooker during use.
- Regularly check the sealing ring and valves for wear and tear. Replace if necessary.
- Only use genuine Silit replacement parts.

PRODUCT COMPONENTS

Familiarize yourself with the main components of your Silit Sicomatic Econtrol pressure cooker.



Image 1: The Silit Sicomatic Econtrol pressure cooker pot, showing the main body and the long side handle.



Image 2: The lid of the Silit Sicomatic Econtrol pressure cooker, featuring the central control dial and pressure indicator.



Image 3: Interior view of the pressure cooker pot, showing the maximum fill level markings (MAX. 2/3, -1/2, -1/3) for safe operation.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and dispose of them responsibly.
2. **Initial Cleaning:** Before first use, wash the pot and lid thoroughly with warm soapy water. Rinse and dry completely. The handle can be detached for easier cleaning (refer to Maintenance section).
3. **Inspect Components:** Check the sealing ring, valves, and control dial for any damage or debris. Ensure they are correctly seated.
4. **Compatibility:** This pressure cooker is suitable for all hob types, including glass ceramic, electric, gas, and induction.



Image 4: The base of the Silit pressure cooker, indicating compatibility with glass ceramic, electric, gas, and induction hobs.

OPERATING INSTRUCTIONS

1. Filling the Pressure Cooker

- Add food and liquid to the pot. Ensure the liquid level is at least 1/4 cup (60ml) for proper pressure build-up.
- Do not exceed the maximum fill lines indicated inside the pot (MAX. 2/3 for most foods, 1/2 for expanding foods).

2. Closing the Lid

- Align the lid with the pot, ensuring the handle on the lid aligns with the handle on the pot.
- Press the lid down and rotate the handle until it locks securely into place. You should hear a click.
- Verify the lid is firmly sealed and cannot be rotated further.

3. Setting the Cooking Level

- The Sicomatic Econtrol features a control dial with three settings:
 - **Setting 1 (Gentle):** For delicate foods like vegetables and fish.
 - **Setting 2 (Fast):** For meat and stews.
 - **Setting 3 (Steam Release):** For quick pressure release.
- Rotate the control dial on the lid handle to select the desired cooking setting.



Image 5: Close-up view of the control dial on the lid handle, showing the different pressure settings.

4. Cooking Process

- Place the pressure cooker on a suitable hob and turn the heat to high.
- The pressure indicator will rise as pressure builds inside. Once the desired cooking level is reached (indicated by rings on the pressure indicator), reduce the heat to maintain that level.
- Begin timing the cooking process once the desired pressure level is stable.

5. Releasing Pressure

- **Natural Release:** Remove the pressure cooker from the heat and allow it to cool down naturally. Pressure will gradually decrease. This method is suitable for foods that benefit from continued cooking, like stews.
- **Quick Release:** For foods that require immediate stopping of cooking, rotate the control dial to the steam release setting (Setting 3). Steam will rapidly escape. Keep hands and face clear of the steam vent.
- **Cold Water Release:** For very fast pressure release, place the pressure cooker under cold running water, avoiding the lid and steam vent, until pressure drops.
- Only open the lid once the pressure indicator has fully dropped and no steam is escaping.

CARE AND MAINTENANCE

Cleaning the Pot

- The pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- For stubborn food residues, soak the pot before cleaning.

Cleaning the Lid and Handle

- The lid handle can be easily removed for thorough cleaning. Press the release button on the handle and slide it off.



Image 6: The removable handle of the Silit Sicomatic Econtrol pressure cooker being rinsed under running water, demonstrating ease of cleaning.

- Wash the lid and handle by hand with warm soapy water. Ensure all valves and openings are clear of food particles.
- The sealing ring should be removed from the lid and washed separately. Inspect it for cracks or hardening. Replace if necessary.
- After cleaning, reassemble the handle and sealing ring onto the lid. Ensure they are correctly positioned.

Storage

- Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up	Lid not properly sealed; insufficient liquid; sealing ring damaged or incorrectly placed; valve blocked.	Ensure lid is locked correctly. Add more liquid. Check and reposition/replace sealing ring. Clean valves.
Steam escaping from lid edge	Sealing ring damaged or incorrectly placed; lid not properly closed.	Check and reposition/replace sealing ring. Ensure lid is securely locked.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Ensure all pressure has been released (pressure indicator fully dropped) before attempting to open. Use quick release or cold water release if necessary.
Food sticking to the bottom	Insufficient liquid; heat too high.	Add more liquid. Reduce heat once pressure is reached.

SPECIFICATIONS

- **Brand:** Silit
- **Model:** Sicomatic Econtrol
- **Model Number:** 2120258520
- **Capacity:** 3 Liters
- **Material:** Stainless Steel
- **Color:** Silver
- **Diameter:** 22 Centimeters
- **Compatibility:** All hob types (Glass ceramic, Electric, Gas, Induction)
- **Dishwasher Safe:** Yes (Pot only; handle and lid components hand wash recommended)
- **Manufacturer:** WMF Group GmbH

WARRANTY INFORMATION

Silit offers a 30-year warranty on the inner and outer ceramic Silargan surface if used as intended. This warranty applies only if the product is used as intended. More information on the scope of the warranty and correct usage can be found in the instructions for use provided with the products.

Please retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For further assistance, spare parts, or warranty inquiries, please contact Silit customer service or visit the official Silit website.

Website: www.silit.com

(Note: Specific contact details may vary by region. Please refer to the Silit website for local support information.)

