

**WMF 0796279990**

# WMF Perfect Pro 0796279990 Pressure Cooker Set Instruction Manual

Model: 0796279990

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use, maintenance, and troubleshooting of your WMF Perfect Pro Pressure Cooker Set. Please read this manual thoroughly before first use and keep it for future reference. Your WMF Perfect Pro Pressure Cooker Set includes two pots (3L and 4.5L capacity) and one universal lid, all crafted from durable Cromargan 18/10 polished stainless steel.

## 2. PRODUCT OVERVIEW

The WMF Perfect Pro Pressure Cooker Set is designed for efficient and fast cooking. It features a unique handle system, two pressure settings, and a TransTherm universal base suitable for all hob types, including induction.



**Figure 2.1:** The WMF Perfect Pro Pressure Cooker Set, showcasing both the 3L and 4.5L pots with the universal lid attached to the larger pot.



**Figure 2.2:** Top view of the WMF Perfect Pro Pressure Cooker lid, highlighting the ergonomic handle and control knob.



**Figure 2.3:** Interior view of the pressure cooker pot, showing the maximum fill lines (MAX. 2/3, -1/2, -1/3) for safe operation.



**Figure 2.4:** The TransTherm universal base of the pressure cooker, ensuring even heat distribution and compatibility with all hob types.



**Figure 2.5:** Detail of the pressure cooker handle, showing the control knob for selecting pressure levels (1 or 2) and the locking mechanism.



**Figure 2.6:** Close-up of the lid's bayonet locking mechanism, ensuring a secure seal during pressure cooking.



**Figure 2.7:** The detachable handle of the pressure cooker, designed for easy cleaning and maintenance.



**Figure 2.8:** The WMF Perfect Pro Pressure Cooker in use on an induction hob, demonstrating its versatility.

### 3. SAFETY INSTRUCTIONS

Always follow these safety precautions to prevent injury or damage to the appliance:

- Read all instructions carefully before using the pressure cooker.
- Do not touch hot surfaces. Use handles or oven mitts.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.

- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Never force the pressure cooker open. Ensure all pressure has been released before opening.
- Do not use the pressure cooker for purposes other than its intended use.
- Ensure the pressure regulating valve and safety valve are clean and free from obstruction before each use.
- Do not fill the pot beyond the MAX 2/3 line. For foods that expand (e.g., rice, dried vegetables), do not fill beyond the 1/2 line.
- Always add sufficient liquid for pressure to build.

## 4. SETUP

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1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or transport.
2. **Initial Cleaning:** Before first use, wash all parts (pots, lid, handle, gasket) with warm soapy water. Rinse thoroughly and dry. The pot and lid (without handle and gasket) are dishwasher safe.
3. **Handle Assembly:** Ensure the handle is securely attached to the lid. The WMF Perfect Pro handle is designed for easy detachment for cleaning; ensure it clicks firmly into place before use.
4. **Gasket and Valve Check:** Inspect the rubber gasket for any cracks or damage. Ensure it is correctly seated in the lid. Check that the pressure regulating valve and safety valve are clear and move freely.

## 5. OPERATING INSTRUCTIONS

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1. **Prepare Ingredients:** Place your ingredients and the required amount of liquid into the pressure cooker pot. Observe the internal fill lines (MAX 2/3, 1/2, 1/3) to avoid overfilling.
2. **Close the Lid:** Place the lid onto the pot, aligning the handle with the pot handle. Rotate the lid handle clockwise until it locks securely into place. The bayonet mechanism ensures a tight seal.
3. **Set Pressure Level:** On the handle, rotate the control knob to select your desired pressure level:
  - **Level 1 (First Ring):** For delicate foods like fish, vegetables, or fruits.
  - **Level 2 (Second Ring):** For robust foods like meat, stews, or legumes.
4. **Heat Application:** Place the pressure cooker on a suitable hob over high heat. The semaphore indicator on the handle will begin to rise as pressure builds.
5. **Cooking Time:** Once the indicator reaches your selected pressure level (first or second ring), reduce the heat to maintain that pressure. Begin timing your cooking from this point.
6. **Pressure Release:** After cooking, there are two methods to release pressure:
  - **Natural Release:** Remove the pot from heat and allow it to cool naturally. The pressure indicator will slowly drop. This method is suitable for foods that benefit from continued cooking or for frothy foods.
  - **Quick Release:** For faster pressure release, carefully turn the control knob on the handle to the steam release position. Steam will escape rapidly. Keep hands and face away from the steam vent.
7. **Open the Lid:** Once the pressure indicator has fully dropped and no steam is escaping, you can safely open the lid. Rotate the lid handle counter-clockwise and lift.

## 6. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance ensure the longevity and safe operation of your WMF Perfect Pro Pressure

Cooker.

- **Pots:** The stainless steel pots are dishwasher safe. For stubborn food residues, soak in warm soapy water before cleaning.
- **Lid (without handle and gasket):** The metal part of the lid is dishwasher safe.
- **Handle:** Detach the handle from the lid by pressing the release button. Wash the handle under running water, ensuring all valves and channels are clear. Do not immerse the handle in water or wash it in a dishwasher.
- **Gasket:** Remove the rubber gasket from the lid and wash it with warm soapy water. Rinse thoroughly and allow it to air dry completely before reinserting. Inspect for wear and tear; replace if damaged.
- **Valves:** Regularly check the pressure regulating valve and safety valve for any food particles or blockages. Clean with a small brush if necessary.
- **Storage:** Store the pressure cooker clean and dry. It is recommended to store the lid inverted on the pot to allow air circulation and prevent the gasket from compressing permanently.

## 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 closed; Gasket damaged or incorrectly seated; Insufficient liquid; Valve blocked.	Ensure lid is securely locked; Check and reposition/replace gasket; Add more liquid; Clean valves.
Steam leaking from lid edge	Gasket damaged or incorrectly seated; Lid not properly closed.	Check and reposition/replace gasket; Ensure lid is securely locked.
Lid cannot be opened after cooking	Residual pressure inside.	Ensure all pressure has been released (indicator fully dropped) before attempting to open. If necessary, run cold water over the lid (avoiding the valve) to cool it down.
Food burning at the bottom	Too little liquid; Heat too high.	Always add sufficient liquid; Reduce heat once pressure is reached.

If problems persist, contact WMF customer support.

## 8. SPECIFICATIONS

Feature	Detail
Brand	WMF
Model Number	0796279990

Feature	Detail
Material	Cromargan 18/10 Stainless Steel
Color	Silver
Capacities	3 Liters, 4.5 Liters
Diameter	22 Centimeters
Weight	5.55 Kilograms (total item weight)
Dishwasher Safe	Yes (Pots and lid without handle/gasket)
Special Feature	Pressure Cooker, TransTherm Base
Manufacturer	WMF Group GmbH

## 9. WARRANTY AND SUPPORT

For warranty information, spare parts availability, or customer support, please refer to the official WMF website or contact your local WMF retailer. Information regarding spare parts availability is not provided in this document.