

WMF 0793919300

WMF Perfect Plus Pressure Cooker Set User Manual

Models: 0793919300, 3201001137

INTRODUCTION

Thank you for choosing the WMF Perfect Plus Pressure Cooker Set. This set includes a 6.5-quart pressure cooker, a 4.5-quart pressure cooker base, and a glass lid. The 4.5-quart pot can be used with the pressure lid or as a regular pot with the included glass lid. This manual provides essential information for the safe and efficient use, maintenance, and care of your new pressure cooker set. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of injury. Failure to follow these instructions may result in property damage or personal injury.

- **Read All Instructions:** Familiarize yourself with all operating procedures and safety warnings before using the appliance.
- **Children:** Close supervision is necessary when the pressure cooker is used near children.
- **Hot Surfaces:** Do not touch hot surfaces. Use handles or knobs.
- **Pressure Release:** Exercise extreme caution when opening the pressure cooker. Always ensure the internal pressure has been completely released before attempting to open the lid.
- **Proper Sealing:** Ensure the lid is correctly closed and locked before applying heat. The WMF Perfect Plus features a locking handle for safety.
- **Overfilling:** Do not fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.
- **Foaming Foods:** Certain foods, such as applesauce, cranberries, pearl barley, oatmeal, or other cereals, split peas, noodles, and rhubarb, can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- **Oil and Fat:** Do not use the pressure cooker for pressure frying with oil.
- **Maintenance:** Regularly check the pressure release devices for clogging.
- **Replacement Parts:** Use only genuine WMF replacement parts.

PRODUCT COMPONENTS

Your WMF Perfect Plus Pressure Cooker Set includes the following items:

- One 6.5-Quart Pressure Cooker Pot (18/10 Cromargan Stainless Steel)
- One 4.5-Quart Pressure Cooker Base Pot (18/10 Cromargan Stainless Steel)
- One Pressure Cooker Lid with Handle and Pressure Indicator
- One Glass Lid (for use with 4.5-Quart pot as a regular pot)
- One Extra Sealing Ring



Image 1: The WMF Perfect Plus Pressure Cooker Set, showcasing both the 6.5-quart and 4.5-quart pots, along with the pressure lid and the additional glass lid. The main pressure lid is attached to the larger pot, while the smaller pot is shown without a lid.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for potential future transport or storage.
2. **Wash:** Before first use, wash all parts (pots, lid, sealing ring) with warm soapy water. Rinse thoroughly and dry. The handle can be rinsed under a faucet; the sealing ring should be removed for cleaning.
3. **Inspect:** Check the sealing ring and all valves on the lid for any damage or obstructions. Ensure the sealing ring is properly seated in the lid.
4. **Handle Attachment:** The handle is designed for secure attachment. Ensure it is firmly in place.

OPERATING INSTRUCTIONS

1. Preparing for Cooking

- **Add Ingredients:** Place your ingredients and the required amount of liquid into the pressure cooker pot. Refer to recipes for specific liquid quantities. Ensure the pot is not overfilled (max 2/3 full, 1/2 for expanding

foods).

- **Attach Lid:** Place the pressure lid onto the pot, aligning the markings on the lid and the pot handle. Rotate the lid handle clockwise until it locks securely into place. The locking handle provides a visual and tactile confirmation of proper closure.
- **Heat Source:** Place the pressure cooker on a suitable stovetop (induction, ceramic, gas, or electric). The TransTherm base ensures even heat distribution.

2. Building Pressure

- **High Heat:** Turn the heat to high. The pressure indicator on the lid handle will begin to rise as pressure builds inside the cooker.
- **Pressure Levels:** The WMF Perfect Plus features a simple mechanical plug with rings to indicate pressure levels.
 - **First Ring:** Low pressure setting.
 - **Second Ring:** High pressure setting.

Adjust the heat to maintain the desired pressure level.

- **Cooking Time:** Once the desired pressure level is reached, reduce the heat to the lowest setting that maintains the pressure. Begin timing your recipe.



Image 2: The WMF Perfect Plus Pressure Cooker on a stovetop, actively cooking a meal. The pressure lid is securely in place, and the pot contains various ingredients, demonstrating its use for preparing food.

3. Releasing Pressure

There are generally three methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will slowly drop. This method is suitable for foods that benefit from additional cooking time, such as stews and roasts.

- **Quick Release (Cold Water Method):** For faster pressure release, place the pressure cooker under cold running water, avoiding the lid's pressure valve. The pressure indicator will drop rapidly. This method is ideal for delicate foods like vegetables.
- **Controlled Release:** The WMF Perfect Plus features controlled pressure release points. Carefully operate the steam release mechanism on the handle to gradually release pressure. Always direct steam away from your face and hands.

Important: Never attempt to open the lid until the pressure indicator has fully dropped and all internal pressure has been released.

4. Opening the Pressure Cooker

Once the pressure indicator has fully dropped, rotate the lid handle counter-clockwise to unlock and remove the lid. Always open the lid away from your face to avoid residual steam.

MAINTENANCE AND CLEANING

- **Daily Cleaning:** After each use, wash the pot and lid with warm soapy water. The pots are dishwasher safe.
- **Lid Cleaning:** The pressure lid handle can be removed for thorough cleaning. Once the handle is removed, the lid can be rinsed under a faucet. The sealing ring should be removed and washed separately.
- **Sealing Ring:** Inspect the sealing ring regularly for cracks, hardening, or other signs of wear. Replace the sealing ring every 1-2 years, or sooner if damage is observed, to ensure optimal performance and safety. An extra sealing ring is included with your set.
- **Valves:** Ensure all valves and pressure release points on the lid are clean and free from food particles or blockages. Use a small brush if necessary.
- **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 or escaping steam	Lid not properly sealed; Sealing ring damaged or incorrectly placed; Valve blocked; Insufficient liquid.	Ensure lid is locked correctly. Check and reposition/replace sealing ring. Clean valves. Add more liquid.
Lid cannot be opened after cooking	Residual pressure inside.	Do not force open. Ensure pressure indicator has fully dropped. If not, release remaining pressure using a controlled method or natural release.
Food is undercooked	Insufficient cooking time; Pressure not maintained.	Increase cooking time. Ensure heat is adjusted to maintain the correct pressure level throughout cooking.
Food is overcooked	Excessive cooking time; Pressure too high.	Reduce cooking time. Ensure heat is adjusted to maintain the correct pressure level. Use quick release for delicate foods.

SPECIFICATIONS

- **Brand:** WMF
- **Model Numbers:** 0793919300 (Set), 3201001137 (Item)
- **Material:** 18/10 Cromargan Stainless Steel
- **Capacities:** 6.5 Quarts, 4.5 Quarts
- **Base:** TransTherm (suitable for Induction, Ceramic, Gas, Electric stovetops)
- **Special Features:** Dishwasher Safe (pots), Removable Handle (for cleaning), Controlled Pressure Release, Locking Handle
- **Product Dimensions:** Approximately 18 x 12 x 16 inches (overall set)
- **Item Weight:** Approximately 16.81 pounds
- **UPC:** 744004478211
- **Origin:** Made in Germany



WARRANTY AND SUPPORT





WMF products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your purchase or visit the official WMF website. For customer support, replacement parts, or service inquiries, please contact WMF customer service through their official channels.

Online Resources: For additional recipes, tips, and product information, please visit the official WMF website.

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Related Documents - 0793919300

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