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Tefal P25107

T-fal Ultimate Stainless Steel Pressure Cooker 6.3 Quart

Model: P25107 | Brand: Tefal

INTRODUCTION AND OVERVIEW

The T-fal Ultimate Stainless Steel Pressure Cooker is designed to simplify your cooking process while retaining valuable nutrients and flavor. This 6.3-quart capacity cooker efficiently prepares a wide range of home-cooked meals, including roasts, soups, stews, and chili, by reducing cook times by up to 70% compared to conventional methods. Its durable stainless steel construction ensures optimal performance and longevity, compatible with all heat sources, including induction cooktops.



Figure 1: T-fal Ultimate Stainless Steel Pressure Cooker.

PRODUCT FEATURES

- **COOKS UP TO 70% FASTER:** Reduces cooking time while retaining valuable nutrients and flavor (compared to standard cooking methods).
- **TWO PRESSURE SETTINGS:** Choose between 10 and 15 PSI to cook various types of meals.
- **DURABLE STAINLESS STEEL CONSTRUCTION:** Ensures optimal cooking and long-lasting performance.
- **SECURE LOCKING MECHANISM:** Ensures risk-free opening and closing.
- **INDUCTION COMPATIBLE:** Suitable for all heat sources including induction.
- **DISHWASHER SAFE:** With the lid removed, the base can go in the dishwasher for hassle-free cleanup.

**PREMIUM STAINLESS-STEEL
CONSTRUCTION:**
Designed to provide long-lasting
and reliable performance.



Figure 2: Premium stainless-steel construction for durability.

STAY SECURE, COOK SMART:

Includes a secure locking mechanism to ensure risk-free opening and closing.



Figure 3: Secure locking mechanism for safe operation.

COMPONENTS AND WHAT'S INCLUDED

Your T-fal Pressure Cooker package includes the following components:

- 6.3-Quart Pressure Cooker Base with Lid
- Steam Basket
- Stand for Steam Basket

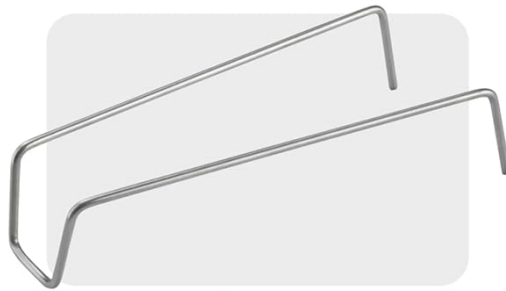
THIS PRODUCT INCLUDES:



6.3QT Pressure cooker



Steam Basket



Stand

Figure 4: All components included in the product package.

SETUP

Before first use, thoroughly wash all parts of the pressure cooker with warm, soapy water. Rinse and dry completely. It is recommended to perform a