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> T-fal CY05E Electric Pressure Cooker 6-Quart User Manual

Tefal 7211002162

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Model: 7211002162

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your T-fal CY05E Electric Pressure Cooker. Designed with 25 cooking programs and 12 automatic functions, this appliance simplifies meal preparation, allowing you to cook a variety of dishes with ease. Please read all instructions thoroughly before first use and retain this manual for future reference.



Figure 1: T-fal CY05E Electric Pressure Cooker

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or heating base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Do not fill unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill unit over 1/2 full.
- Always check the pressure release valve for clogging before use.

PRODUCT FEATURES

- Versatile and multifunctional Electric Pressure cooker with 25 cooking programs and 12 automatic functions: rice, oatmeal, baby food, stew/soup, steam, brown, simmer, slow cook, pressure cook, reheat, bake, and DIY Chef.
- DIY Chef program: select the optimal cooking temperature from 40-160 degrees Celsius (104-320 degrees Fahrenheit), with a range of 10 degrees.
- Timer up to 12 hours; Automatic keep warm and 24 hours delayed start function.
- 6-quart capacity, 1000 Watts of power.
- 4-layer non-stick ceramic cooking pot.
- Detachable cord and stainless steel housing.
- Cord length: 36 Inches.

COMPONENTS AND PARTS



Figure 2: Control Panel with various program buttons and digital display.



Figure 3: Inner cooking pot, showing non-stick ceramic coating and capacity markings.



Figure 4: The hinged lid mechanism, designed for easy opening and closing.



Figure 5: Included accessories: measuring cup, rice paddle, and steamer rack, all dishwasher safe.

BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the inner cooking pot, lid, and all accessories (measuring cup, rice paddle, steamer rack) with warm, soapy water. Rinse thoroughly and dry completely. The inner pot and accessories are dishwasher safe.
3. **Wipe Exterior:** Wipe the exterior of the cooker body with a damp cloth. Never immerse the main unit in water or any other liquid.
4. **Assemble:** Place the inner cooking pot into the heating base. Ensure it is seated correctly.
5. **Familiarize:** Review the control panel and understand the various program buttons.

OPERATING INSTRUCTIONS

General Operation

1. Add ingredients to the inner pot. Do not exceed the MAX fill line.
2. Close the lid securely. Ensure the pressure release valve is in the correct position for pressure cooking (usually sealed).
3. Plug the power cord into a grounded electrical outlet.
4. Select your desired cooking program from the control panel.
5. Adjust cooking time or temperature if necessary using the arrow buttons.
6. Press the Start button to begin cooking.
7. Once cooking is complete, the cooker will typically switch to a "Keep Warm" mode.
8. Carefully release pressure before opening the lid. Use a utensil to turn the pressure release valve to avoid direct contact with steam.

Using Pre-set Programs

The T-fal CY05E offers 25 pre-set programs for various dishes. Simply select the program that best suits your recipe. Common programs include:

- **Rice:** For perfectly cooked rice.
- **Oatmeal:** Ideal for breakfast cereals.
- **Stew/Soup:** For hearty stews and flavorful soups.
- **Steam:** For healthy steamed vegetables, fish, and more.
- **Brown:** To sear meats or sauté vegetables before pressure cooking.
- **Slow Cook:** For traditional slow-cooked recipes.
- **Pressure Cook:** Manual pressure cooking with adjustable time and pressure levels.
- **Bake:** For baking cakes and other desserts.
- **DIY Chef:** Allows for custom temperature and time settings for advanced users.



Figure 6: The Delayed Start function allows you to program cooking to begin at a later time.

Cooking Demonstration Video

Watch this official T-fal video for a demonstration on how to use your pressure cooker for various recipes, including a quick risotto.

Your browser does not support the video tag.

Video: T-fal Pressure Cooker demonstration, showing preparation of risotto and other dishes. This video highlights the ease of use and versatility of the appliance.

CARE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your T-fal Electric Pressure Cooker.

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Inner Pot:** The 4-layer non-stick ceramic cooking pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly.
- **Lid:** The lid can be wiped clean with a damp cloth. Pay special attention to the sealing gasket and pressure release valve, ensuring they are free of food debris. The sealing gasket can be removed for thorough cleaning and should be reinserted correctly before next use.
- **Exterior Body:** Wipe the exterior stainless steel housing with a damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water.
- **Accessories:** The measuring cup, rice paddle, and steamer rack are dishwasher safe.
- **Storage:** Store the pressure cooker in a dry place. Ensure all parts are completely dry before storing.

TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker not building pressure.	Lid not properly closed or sealing gasket is not in place/damaged. Pressure release valve is open. Insufficient liquid.	Ensure lid is securely locked. Check and properly seat the sealing gasket. Close the pressure release valve. Add minimum required liquid.
Food is undercooked.	Insufficient cooking time. Incorrect program selected.	Increase cooking time. Select the appropriate program for the food type.
Steam leaking from lid.	Sealing gasket is dirty, damaged, or improperly installed. Food debris on rim.	Clean or replace sealing gasket. Ensure gasket is properly installed. Clean the rim of the inner pot and lid.
Error code displayed.	Specific internal issue or sensor malfunction.	Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact customer support.

TECHNICAL SPECIFICATIONS

Specification	Detail
Brand	Tefal
Model Number	7211002162 (CY05E)
Capacity	6 Quarts
Material	Stainless Steel (housing), Ceramic (inner pot)
Color	Silver
Wattage	1000 Watts
Voltage	110 Volts
Item Weight	12.76 Pounds
Product Dimensions	12.63 x 12.63 x 14.68 inches
Control Method	Touch (Digital)
Operation Mode	Automatic
Dishwasher Safe Parts	Inner Pot, Accessories

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official T-fal website or contact their customer service department. A detailed user manual in PDF format is also available for download:

Official User Manual (PDF): [Download PDF Manual](#)

Please have your model number (7211002162) and purchase date ready when contacting support.

