Tefal P45009

T-fal Clipso Stainless Steel Pressure Cooker User Manual

Model: P45009

Important Safety Instructions

Please read all instructions carefully before using your T-fal Clipso Pressure Cooker. Failure to follow these instructions may result in serious injury or property damage.

- Always ensure the lid is properly sealed and locked before applying heat.
- Do not force the lid open while the cooker is pressurized. Wait until all pressure has been released.
- Never fill the pressure cooker beyond the maximum fill line (usually 2/3 full for most foods, 1/2 full for foods that expand like rice or beans).
- Do not immerse the lid in water for cleaning, especially the pressure valve assembly. Refer to cleaning instructions.
- Keep hands and face clear of the steam release valve when releasing pressure.
- Use caution when moving the pressure cooker containing hot liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Regularly inspect the gasket and valves for wear or damage. Replace if necessary.

Setup and First Use

Unpacking

Carefully remove all packaging materials, labels, and protective films from the pressure cooker and its accessories. Retain the packaging for future storage or transport if needed.

Initial Cleaning

Before first use, wash the pot body, steam basket, and stand with warm soapy water. Rinse thoroughly and dry. The lid should be wiped clean with a damp cloth, ensuring the gasket and valve areas are free of debris. Do not immerse the lid in water.

Assembling the Lid and Gasket

Ensure the sealing gasket is correctly seated around the inner rim of the lid. The gasket is crucial for creating a proper seal during pressure cooking.



Image: The T-fal Clipso Stainless Steel Pressure Cooker, showing its overall design and components.

Operating Instructions

Filling the Pressure Cooker

Place your ingredients and liquid into the pressure cooker pot. Ensure the liquid level is at least 1 cup (250ml) to generate sufficient steam. Do not exceed the maximum fill line indicated inside the pot.

Closing the Lid

Align the lid with the pot. The T-fal Clipso features a convenient one-hand opening and closing system. Simply press the button on the handle and lift to open, or press down firmly until it clicks into place to close and lock. Ensure the lid is securely locked before placing on the heat source.



Image: A hand demonstrating the one-hand secure locking system on the T-fal Clipso Pressure Cooker lid.

Cooking

Place the pressure cooker on a suitable heat source (compatible with all cooktops, including induction). Heat on high until the pressure indicator rises and steam begins to escape steadily from the valve. Reduce heat to maintain a steady, gentle steam release, or as indicated by your recipe. Begin timing your cooking from this point.

Releasing Pressure

Once cooking is complete, there are several methods to release pressure:

- **Natural Release:** Remove the cooker from heat and allow pressure to dissipate naturally. This is ideal for foods that benefit from continued cooking, like stews or roasts.
- **Quick Release:** For faster pressure release, carefully turn the variable steam release valve to the steam symbol. Steam will rapidly escape. Keep hands and face away from the steam.
- **Cold Water Release (for specific recipes only):** For very quick release, carefully place the cooker under cold running water, avoiding the lid and valve assembly, until pressure drops. Consult your recipe before using this method.



Image: A close-up view of the T-fal Clipso Pressure Cooker's controlled steam release valve, showing the steam flow direction.

Opening the Pressure Cooker

Only open the pressure cooker when the pressure indicator has fully dropped and no steam is escaping. Press the lid release button and lift the lid. Always open the lid away from your face to avoid residual steam.

Care and Maintenance

Cleaning

After each use, clean all parts of the pressure cooker. The pot body is dishwasher safe (ensure the gasket and pressure valve are removed before placing in the dishwasher). For the lid, wipe with a damp cloth and mild detergent. Do not immerse the lid in water. Clean the steam release valve and safety valve regularly to prevent blockages. The sealing gasket should be removed and washed separately with warm soapy water, then dried thoroughly before reinserting.



Image: The T-fal Clipso Pressure Cooker pot body positioned in a dishwasher rack for cleaning.

Storing

Store the pressure cooker with the lid inverted on the pot, or slightly ajar, to allow air circulation and prevent odors. This also helps to prolong the life of the gasket.

Gasket Replacement

The sealing gasket is a wear-and-tear item and should be replaced periodically (e.g., every 1-2 years, or if it shows signs of cracking, hardening, or leakage). Use only genuine T-fal replacement parts.

Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Steam leaking from lid rim	Gasket not properly seated or damaged; lid not closed correctly; food debris on rim.	Check gasket position, clean rim, ensure lid is securely locked. Replace gasket if damaged.
Pressure not building	Insufficient liquid; lid not sealed; valve blocked.	Add more liquid; ensure lid is locked; clean valves.
Lid cannot be opened after cooking	Pressure still inside.	Ensure all pressure has been released (pressure indicator must be down). Do not force.
Food is undercooked	Cooking time too short; heat too low.	Increase cooking time or heat. Ensure pressure is maintained throughout cooking.

Product Specifications

Feature	Detail
Brand	Tefal
Model Name	Clipso
Model Number	P45007 (Note: Product title indicates P45009)
Material	Stainless Steel
Color	Silver
Capacity	8 Quarts
Special Features	Induction Cooktop Compatible, Dishwasher Safe (pot body), One-Hand Opening/Closing System, Variable Steam Release
Dimensions	36.83 x 26.42 x 28.96 cm (approx. 14.5 x 10.4 x 11.4 inches)
Weight	4.54 kg (approx. 10 lbs)

Warranty and Customer Support

T-fal products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Tefal website. In case of issues or for customer support, please contact Tefal's authorized service centers or customer service line in your region. Keep your proof of purchase for warranty claims.

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