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> Tefal P2534045 T-fal Pressure Cooker User Manual

Tefal P2534045

Tefal Secure Neo Pressure Cooker User Manual

Model: P2534045 | Brand: Tefal

INTRODUCTION

Thank you for choosing the Tefal Secure Neo Pressure Cooker. This appliance is designed to make your cooking experience efficient and safe, allowing you to prepare delicious meals in less time. This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your new pressure cooker.

The Tefal Secure Neo Pressure Cooker features a 3-liter capacity, making it suitable for 1-3 people. It is induction compatible and incorporates multiple safety mechanisms to ensure reliable operation.

IMPORTANT SAFETY INFORMATION

Before using your pressure cooker, please read all instructions carefully. Failure to follow these safety guidelines may result in serious injury or damage to the appliance.

- Always ensure the lid is properly closed and locked before applying heat. The dual locking mechanism prevents the lid from opening while under pressure.
- Do not fill the pressure cooker beyond two-thirds full for most foods, and no more than one-half full for foods that expand, such as rice or dried vegetables.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open the lid.
- Regularly inspect the gasket, safety valve, and pressure regulating weight for wear or damage. Replace components if necessary.
- Keep hands and face away from the steam vent when releasing pressure.
- This pressure cooker is not dishwasher safe. Refer to the "Care and Maintenance" section for cleaning instructions.

Five Secure Design Safety Features

Your Tefal Secure Neo Pressure Cooker is equipped with five integrated safety features for maximum protection:

1. **Pressure Regulating Weight:** Automatically releases excess pressure to maintain optimal internal pressure.
2. **Safety Valve:** An additional safety mechanism that activates if the primary pressure release is blocked, preventing over-pressurization.

3. **Safety Lock Pins:** Prevents the lid from being opened when the cooker is under pressure.
4. **Open and Close Lock:** Ensures the lid is securely fastened before pressure can build and prevents pressure build-up if not properly closed.
5. **Specially Designed Packing and Pressure Lid:** Provides a secure seal and is engineered to withstand high pressure safely.



Image: Diagram illustrating the five safety features of the Tefal pressure cooker, including the pressure regulating weight, safety valve, safety lock pin, open/close lock, and the specially designed packing and lid.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Tefal Secure Neo Pressure Cooker:



Image: The Tefal Secure Neo Pressure Cooker shown with its main pot, lid, handle, and included steaming basket.

- **Main Pot:** The stainless steel body of the pressure cooker.
- **Lid:** Features the main handle, pressure regulating weight, and safety mechanisms.
- **Main Handle:** Ergonomically designed for secure grip and lid operation.
- **Pressure Regulating Weight/Selector:** Controls and releases pressure. Allows switching between high and low pressure settings.
- **Safety Valve:** Secondary pressure release.
- **Safety Lock Pin:** Visual indicator and physical lock for lid safety.
- **Gasket (Sealing Ring):** Located inside the lid, essential for creating a pressure seal.
- **Steaming Basket:** Included accessory for steaming vegetables, fish, and other foods.



圧力切り替え

Image: Close-up view of the pressure selector dial on the lid, showing symbols for different pressure settings.

SETUP AND FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Wash Components:** Wash the pot, lid (avoid submerging the lid's handle mechanism), gasket, and steaming basket with warm, soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the gasket is properly seated in the lid's groove. A correctly installed gasket is crucial for sealing.
4. **Test Run (Optional but Recommended):** For your first use, add 2-3 cups of water to the pot. Close the lid securely and place it on the stove over medium-high heat. Allow pressure to build and then release naturally or quickly (refer to operating instructions for pressure release methods). This helps you become familiar with the cooker's operation.

and ensures all parts are functioning correctly.

OPERATING INSTRUCTIONS

1. Filling the Pressure Cooker

- Add food and the required amount of liquid (water, broth, etc.) to the pot. Always ensure there is at least 1 cup of liquid to generate steam.
- Do not fill the cooker more than 2/3 full. For foods that expand (e.g., beans, grains), do not fill more than 1/2 full.

2. Closing the Lid

- Align the lid with the pot.
- Press down firmly and rotate the handle until it clicks into the locked position. The safety lock pin should rise, indicating the lid is securely closed.

3. Heating and Pressure Build-up

- Place the pressure cooker on a suitable heat source (induction, gas, electric).
- Set the heat to high. Steam will begin to escape from the pressure regulating weight/selector.
- Once the pressure indicator rises and steam is steadily escaping, reduce the heat to maintain a gentle, steady release of steam. This indicates that full pressure has been reached.
- Begin timing your recipe from this point.

4. Pressure Release Methods

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure indicator will drop on its own as the pressure dissipates. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For foods that require precise cooking times or to stop cooking immediately, carefully move the pressure regulating weight/selector to the steam release position. **Caution:** A strong jet of steam will be released. Keep hands and face clear. Once the pressure indicator drops completely, all pressure has been released.

5. Opening the Lid

- Ensure the pressure indicator has fully dropped and no steam is escaping.
- Rotate the lid handle to unlock and lift the lid away from you to allow any remaining steam to escape safely.

CARE AND MAINTENANCE

Proper care will extend the life of your pressure cooker.

- **Cleaning the Pot:** Wash the stainless steel pot with warm, soapy water after each use. For stubborn food residue, soak the pot or use a non-abrasive cleaner.
- **Cleaning the Lid:** Wipe the lid with a damp cloth. **Do not immerse the lid in water**, especially the handle and valve mechanisms, as this can damage internal components.
- **Gasket:** Remove the gasket from the lid and wash it separately. Ensure it is clean and flexible. Replace the gasket if it becomes stiff, cracked, or loses its elasticity (typically every 1-2 years with regular use).
- **Valves and Vents:** Regularly check the pressure regulating weight/selector and safety valve for any food particles or blockages. Clean them carefully according to the manufacturer's instructions.

- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent the gasket from compressing and losing its shape.
- **Dishwasher Safety:** The Tefal Secure Neo Pressure Cooker is **NOT dishwasher safe**. Hand wash all components.

TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Steam leaking from lid edge	Lid not properly closed; Gasket dirty, worn, or improperly seated; Food debris on rim.	Ensure lid is fully locked. Clean and properly seat gasket. Clean pot rim. Replace gasket if worn.
Pressure not building	Insufficient liquid; Heat too low; Lid not sealed; Vent pipe blocked.	Add more liquid. Increase heat. Check lid seal and gasket. Clean vent pipe.
Lid stuck after cooking	Pressure not fully released.	Do not force. Allow more time for natural pressure release or use quick release method. Ensure pressure indicator has dropped.
Food burning at bottom	Insufficient liquid; Heat too high.	Always use adequate liquid. Reduce heat once pressure is reached.

SPECIFICATIONS

Feature	Detail
Model Number	P2534045
Capacity	3 Liters (1.6 Gallons)
Material	Stainless Steel 304L (Main Body, Lid), SUS304L, Aluminum, Stainless Steel SUS430 (Bottom), Phenolic Resin (Handle)
Color	Silver
Product Dimensions (W x D x H)	16.54" x 8.86" x 6.3" (42 x 22.5 x 16 cm)
Inner Diameter	7.9 inches (20 cm)
Depth	4.1 inches (10.6 cm)
Item Weight	6.26 pounds (2.85 kg)
Special Feature	Induction Compatible Base, 5-Point Secure Design
Operation Mode	Manual
Dishwasher Safe	No (Hand wash recommended)
Country of Origin	China

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please contact Tefal customer service directly. Retain your proof of purchase for warranty claims.

You can typically find contact information on the official Tefal website or through the retailer where you purchased the product.