Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Tefal P46207

Tefal Clipso Minut' Perfect Pressure Cooker User Manual

Model: P46207

Introduction

Welcome to the user manual for your new Tefal Clipso Minut' Perfect Pressure Cooker. This 6-liter stainless steel pressure cooker is designed for efficient and safe cooking, featuring a unique one-hand opening system and an integrated smart timer. Please read this manual thoroughly before first use to ensure proper operation, safety, and maintenance of your appliance.

Important Safety Instructions

When using your pressure cooker, basic safety precautions should always be followed:

- Read all instructions carefully before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Never force the pressure cooker open. Ensure the internal pressure has been completely released before opening.
- Do not use the pressure cooker for purposes other than those intended.
- Ensure the pressure regulating valve is clean and free of obstructions before each use.
- 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.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.

Components

Your Tefal Clipso Minut' Perfect Pressure Cooker consists of several key components:



Overall View: The complete pressure cooker with its stainless steel pot and white lid with red accents, featuring the integrated timer.



Lid Mechanism: A detailed view of the lid's central locking system, pressure indicator, and the removable smart timer. The timer helps monitor cooking time precisely.



Steamer Basket: Included for healthy steaming of vegetables, fish, and other foods, preserving nutrients and flavor.



Pot Interior: The spacious 6-liter stainless steel pot, designed for even heat distribution and durability.

Setup

Before first use, and for optimal performance, follow these setup steps:

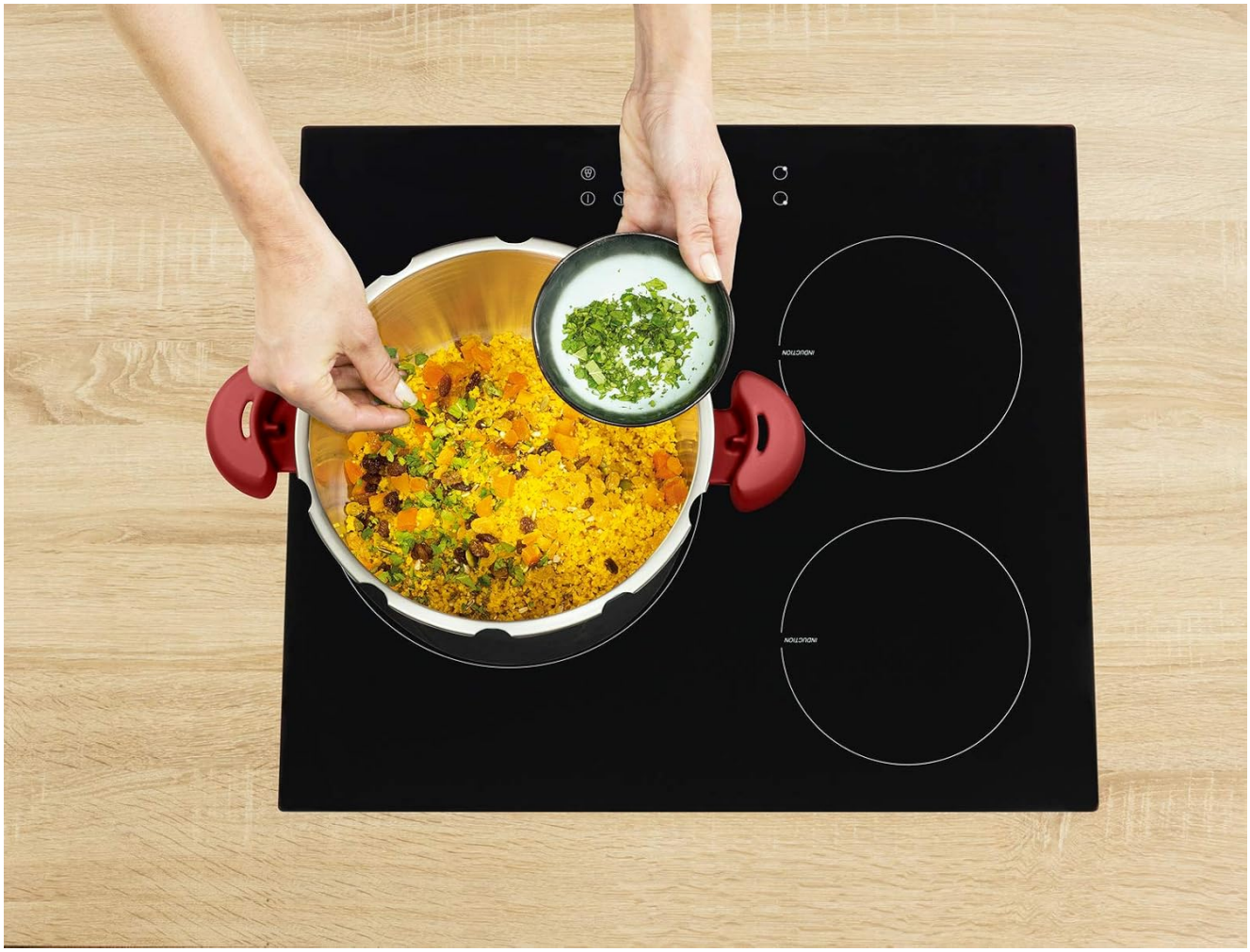
1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Wash the pot, lid (excluding the timer and valve assembly), and steamer basket with warm soapy water. Rinse thoroughly and dry completely. The sealing gasket should also be washed.
3. **Timer Battery:** The smart timer requires one CR2 battery (included). Insert the battery according to the polarity markings. The timer will activate automatically.
4. **Assemble Lid:** Ensure the sealing gasket is correctly positioned inside the lid. Place the pressure regulating valve firmly in its designated slot on the lid.
5. **First Test Run:** For your first use, fill the pressure cooker with approximately 2 liters of water. Close the lid securely and place it on a heat source. Bring to pressure, allow to cook for 5-10 minutes, then release pressure and open. This helps to clean the interior and test the sealing.

Operating Instructions

Follow these steps for safe and effective pressure cooking:

1. **Prepare Ingredients:** Place your desired ingredients and the required amount of liquid into the pressure cooker pot. Ensure the liquid level is above the minimum fill line and below the maximum fill line (2/3 full, or 1/2 full for expanding foods).
2. **Close the Lid:** Align the lid with the pot and lower it. Use the one-hand opening/closing system to securely lock the

lid in place. You will hear a click when it's properly sealed.

3. **Set Pressure Valve:** Rotate the pressure regulating valve to the desired pressure setting (usually indicated by a symbol for pressure cooking).
4. **Place on Heat:** Put the pressure cooker on a suitable heat source (gas, electric, ceramic, or induction hob). Set the heat to high.
5. **Reach Pressure:** As the pressure builds, the pressure indicator will rise. Once full pressure is reached, steam will begin to escape steadily from the valve, and the smart timer will automatically start counting down if attached.
6. 

   Cooking in Progress: Once pressure is reached, reduce the heat to maintain a steady, gentle release of steam. The smart timer will count down the set cooking time. You can detach the timer and take it with you.
7. **Release Pressure:** Once cooking time is complete (timer alarm sounds), turn off the heat. There are two methods for pressure release:
   - **Natural Release:** Allow the pressure cooker to cool down naturally until the pressure indicator drops completely. This is ideal for foods like stews and meats.
   - **Quick Release:** Carefully turn the pressure regulating valve to the steam release position. Be cautious of hot steam. Only use for foods that benefit from quick stopping of cooking, like vegetables. Do not use for foamy foods.
8. **Open Lid:** Once the pressure indicator has fully dropped and no more steam is escaping, you can safely open the lid using the one-hand system. Always open the lid away from your face to avoid residual steam.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your pressure cooker:

- **After Each Use:** Allow the pressure cooker to cool completely before cleaning.
- **Pot and Basket:** The stainless steel pot and steamer basket are dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Lid:** The lid (excluding the timer) can be washed by hand with warm soapy water. Ensure the pressure regulating valve and safety valve are thoroughly cleaned to prevent blockages. The sealing gasket should be removed and washed separately.
- **Smart Timer:** The smart timer is electronic and should not be immersed in water. Wipe it clean with a damp cloth.
- **Storage:** Store the pressure cooker with the lid inverted on top of the pot. This helps to preserve the shape and elasticity of the sealing gasket.
- **Gasket Replacement:** The sealing gasket should be replaced annually or if it shows signs of wear or damage to ensure proper sealing and safety.

Troubleshooting

If you encounter issues with your pressure cooker, refer to the table below:

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edge.	Lid not properly closed; sealing gasket dirty, worn, or misplaced; pressure valve not set correctly.	Ensure lid is securely locked. Check and clean/reposition the sealing gasket. Ensure pressure valve is in the correct position.
Lid cannot be opened after cooking.	Internal pressure has not been fully released.	Ensure the pressure indicator has fully dropped. If not, allow more time for natural pressure release or use the quick release method if safe for your food. Never force open.
Food is undercooked.	Insufficient cooking time; heat too low during pressure cooking.	Increase cooking time for future recipes. Ensure heat is maintained to keep pressure steady.
Timer not working.	Battery depleted or incorrectly inserted.	Check battery polarity. Replace CR2 battery if necessary.

Specifications

Feature	Detail
Brand	Tefal
Model Number	P46207
Capacity	6 Liters
Material	Stainless Steel
Color	Stainless Steel with White/Red Accents
Special Features	Dishwasher Safe (Pot & Basket), Locking Lid, Integrated Smart Timer
Item Weight	2.2 Kilograms (approx. 4.84 pounds)
Dimensions (Product)	5.74 x 3.91 x 3.44 inches (approximate, as per product data)

Feature	Detail
Timer Battery	1 x CR2 (included)

Warranty and Support

Tefal products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official Tefal website. For technical support, spare parts, or service, please contact Tefal customer service in your region. Keep your proof of purchase for warranty claims.
Note: Specific warranty terms may vary by region.

© 2024 Tefal. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B06XCK9STB

More documents and user manuals: **https://manuals.plus/**