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> Tefal Clipso Minut Perfect Pressure Cooker User Manual

## Tefal Clipso

# Tefal Clipso Minut Perfect Pressure Cooker User Manual

Model: Clipso

## INTRODUCTION

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The Tefal Clipso Minut Perfect Pressure Cooker is designed for efficient and safe cooking. Made from durable stainless steel, it features 5 security systems and an easy one-hand closure mechanism. This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your pressure cooker.

## IMPORTANT SAFETY INSTRUCTIONS

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Always read all instructions carefully before using your pressure cooker. Failure to follow these instructions can result in serious injury or damage.

- 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.
- Ensure the lid is properly closed and locked before applying heat.
- Never force the lid open. Ensure all internal pressure has been released before attempting to open.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not use the pressure cooker for purposes other than those intended.
- Always check the pressure regulating valve and safety valve for clogging before each use.
- Do not use the pressure cooker in an oven.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.

## COMPONENTS AND PARTS

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Familiarize yourself with the main components of your Tefal Clipso Minut Perfect Pressure Cooker.



**Figure 1:** The Tefal Clipso Minut Perfect Pressure Cooker shown with its included steamer basket. This image highlights the main pot, the lid with its red handles and white control panel, and the stainless steel steamer basket.



**Figure 2:** A close-up view of the stainless steel steamer basket, featuring perforated holes for steam circulation and a wire handle for easy insertion and removal from the pressure cooker.



**Figure 3:** A detailed view of the pressure cooker lid, showing the pressure regulating valve with its various settings (steam release, low pressure, high pressure) and the integrated digital timer for precise cooking control.



**Figure 4:** An overhead view of the pressure cooker lid, clearly displaying the digital timer display and control buttons, along with the main locking mechanism and handles.

- **Pot:** The main stainless steel cooking vessel.
- **Lid:** Features the sealing gasket, pressure regulating valve, safety valve, and locking mechanism.
- **Pressure Regulating Valve:** Controls the release of steam and maintains pressure.
- **Safety Valve:** An additional safety feature that releases pressure if the main valve is blocked.
- **Sealing Gasket:** Ensures an airtight seal between the lid and the pot.
- **Handles:** Ergonomically designed for safe handling.
- **Steamer Basket:** For steaming vegetables, fish, and other foods.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all removable parts (gasket, steamer basket, valve components) with warm soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the sealing gasket is correctly seated in the lid's groove.
4. **Valve Check:** Verify that the pressure regulating valve and safety valve are clear of any obstructions.

## OPERATING INSTRUCTIONS

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### 1. Filling the Cooker

- Add ingredients and the required amount of liquid to the pot.
- Do not fill the cooker more than two-thirds (2/3) full. For foods that expand (e.g., rice, dried beans, grains), do not fill more than half (1/2) full.
- Ensure there is always a minimum of 250ml (1 cup) of liquid in the pot for pressure to build.



**Figure 5:** Illustrates the process of adding ingredients to the pressure cooker pot, which is placed on a stovetop. This shows the cooker ready for the lid to be secured.

## 2. Closing the Lid

1. Place the lid on the pot, aligning the lid's arrow with the handle's arrow.
2. Press down firmly on the lid handle and rotate it clockwise until it clicks into place, indicating a secure lock. The one-hand closure system allows for easy sealing.
3. Ensure the pressure regulating valve is set to the desired pressure setting (e.g., high or low pressure, or steam release if not cooking under pressure).

## 3. Cooking Process

1. Place the pressure cooker on a suitable heat source (gas, electric, induction).
2. Set the heat to high. Pressure will begin to build inside the cooker.
3. Once the operating pressure is reached, the pressure indicator will rise, and steam will begin to escape from the valve.
4. Reduce the heat to maintain a steady, gentle release of steam. This is when the cooking time begins.
5. Use the integrated digital timer to monitor cooking duration.



**Figure 6:** The pressure cooker positioned on an induction stovetop, with the lid removed and placed beside it, indicating the completion of a cooking cycle. A person is shown holding a bowl of cooked food.

#### 4. Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. Pressure will gradually decrease. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** Carefully turn the pressure regulating valve to the steam release position. Steam will rapidly escape. Use caution as hot steam will be released. This method is suitable for delicate foods like vegetables or when you need to stop cooking quickly.

**Warning:** *Never attempt to open the lid until all pressure has been released and the pressure indicator has dropped completely.*

#### 5. Opening the Lid

- Once the pressure indicator has dropped, rotate the lid handle counter-clockwise until it unlocks.
- Carefully lift the lid away from you to avoid any residual steam.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and safe operation of your pressure cooker.

- **Pot:** The stainless steel pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Lid:** The lid should be hand washed. Remove the sealing gasket and wash it separately. Clean the pressure regulating valve and safety valve thoroughly to prevent blockages.
- **Gasket:** Wash the sealing gasket after each use. Inspect it regularly for cracks or damage. Replace if necessary (Tefal recommends replacing the gasket every year or two, depending on frequency of use).
- **Valves:** Ensure all valve openings are clear. Use a small brush or toothpick if necessary to remove food particles.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.



**Figure 7:** Shows the steamer basket being used to hold small containers, demonstrating its versatility for preparing multiple items simultaneously or for specific cooking methods like making custards or individual portions.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building.	Lid not properly closed; gasket not seated correctly; insufficient liquid; valve clogged.	Ensure lid is locked; check gasket position; add more liquid; clean valves.

Problem	Possible Cause	Solution
Steam escaping from lid edges.	Gasket dirty, damaged, or improperly seated; lid not closed correctly.	Clean or replace gasket; ensure lid is securely locked.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure all pressure is released (pressure indicator dropped) before attempting to open. If necessary, run cold water over the lid (avoiding valves) to cool rapidly.
Food is undercooked.	Insufficient cooking time; pressure not maintained.	Increase cooking time; ensure heat is adjusted to maintain steady pressure.

## SPECIFICATIONS

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**Brand:** Tefal

**Model:** Clipso

**Capacity:** 7.5 Liters

**Material:** Stainless steel

**Color:** Multicolor (Red handles, white lid components)

**Finish Type:** Metallic

**Special Features:** Dishwasher Safe (pot), Electric Stovetop Compatible, Gas Stovetop Compatible, Induction Compatible Base

**Item Weight:** Approximately 2.2 Kilograms (4.84 pounds)

**Control Method:** Touch (for timer), Hand Control (for lid)

**Operation Mode:** Manual

**Closure Type:** Clip On (one-hand closure)

**Product Dimensions:** 14.57 x 9.92 x 8.74 inches

**Batteries:** 1 A battery required (for digital timer)

**Date First Available:** May 3, 2017

## WARRANTY AND SUPPORT

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For warranty information, product registration, or technical support, please refer to the official Tefal website or contact their customer service department. Keep your purchase receipt as proof of purchase.

**Tefal Official Website:** [www.tefal.com](http://www.tefal.com)