WMF 795829990

WMF Perfect Pressure Cooker 4.5 L User Manual

Model: 795829990

Introduction

Thank you for choosing the WMF Perfect Pressure Cooker. This manual provides essential information for the safe and efficient use of your new appliance. The WMF Perfect Premium pressure cooker is designed for fast, healthy, and energy-efficient cooking, preserving nutrients and flavors. Please read these instructions carefully before first use and keep them for future reference.



Image: The WMF Perfect Pressure Cooker, showcasing its polished stainless steel body and black handle with integrated controls.

Important Safety Instructions

When using pressure cookers, basic safety precautions should always be followed.

- Read all instructions carefully before operating the pressure cooker.
- 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.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker 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" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be dangerous.
- Never fry or deep-fry in the pressure cooker with oil.
- Ensure the sealing ring is correctly seated before closing the lid.



Image: A visual representation of the pressure cooker highlighting its safety mechanisms, indicated by a shield and padlock icon.

Components Overview

Familiarize yourself with the main components of your WMF Perfect Pressure Cooker.

- **Pot Body:** Made from durable Cromargan 18/10 stainless steel with a TransTherm universal base.
- **Lid:** Features the main handle and pressure control mechanisms.
- **Main Handle with All-in-One Rotary Knob:** For opening, closing, and selecting cooking levels.
- **Pressure Indicator:** Visual indicator of internal pressure and cooking levels.
- **Silicone Sealing Ring:** Ensures a tight seal between the lid and the pot.
- **Steam Vent:** Releases excess steam.



Image: A detailed diagram illustrating the various components of the pressure cooker, including the lid, handle, and pot body, with labels for key parts.





Image: The underside of the pressure cooker handle, showing the internal mechanism and connection points to the lid.

Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body and lid (without the handle) thoroughly with warm soapy water. Rinse well and dry. The handle can be removed for cleaning; hold it under running water.
3. **Assemble:** Ensure the silicone sealing ring is properly seated inside the lid. Attach the handle securely to the lid if it was removed.
4. **Test Run (Optional but Recommended):** For your first use, it is recommended to perform a test run with water only. Fill the cooker with about 1 liter of water, close the lid, and bring it to pressure. Allow it to release pressure naturally or using the quick release method (refer to "Operating Instructions"). This helps you familiarize yourself with the cooker's operation and ensures all parts are functioning correctly.

Operating Instructions

1. Filling the Pressure Cooker

- Always add at least 250 ml (approx. 1 cup) of liquid to the pot.
- Do not fill the cooker more than 2/3 full. For foods that expand (e.g., rice, legumes), do not fill more than 1/2 full.

2. Closing the Lid

1. Place the lid onto the pot, aligning the arrow on the lid with the arrow on the pot handle.
2. Rotate the all-in-one rotary knob on the handle clockwise until it clicks into the locked position. The pressure indicator should be fully retracted.
3. Ensure the lid is securely locked before placing the cooker on the heat source.



Image: A person demonstrating the correct way to close and secure the lid of the pressure cooker, ensuring it is properly aligned and locked.

3. Cooking Levels and Pressure Buildup

- Place the pressure cooker on a suitable heat source. The TransTherm universal base ensures even heat distribution and is suitable for all hob types, including induction.
- As pressure builds, the pressure indicator on the handle will rise.
- The WMF Perfect Pressure Cooker features two cooking levels:
  - **Level 1 (Vitamin):** Indicated by the first ring on the pressure indicator (approx. 107 °C). Ideal for delicate foods like vegetables and fish.
  - **Level 2 (Speed):** Indicated by the second ring on the pressure indicator (approx. 115 °C). For foods requiring longer cooking times, such as meat and stews.
- Once the desired cooking level is reached, reduce the heat to maintain the pressure indicator at that level. Cooking time begins now.



Image: A close-up of the pressure indicator on the cooker's handle, showing the colored rings that signify different cooking pressure levels.



Image: The WMF Perfect Pressure Cooker placed on an induction hob, demonstrating its compatibility with various heat sources.

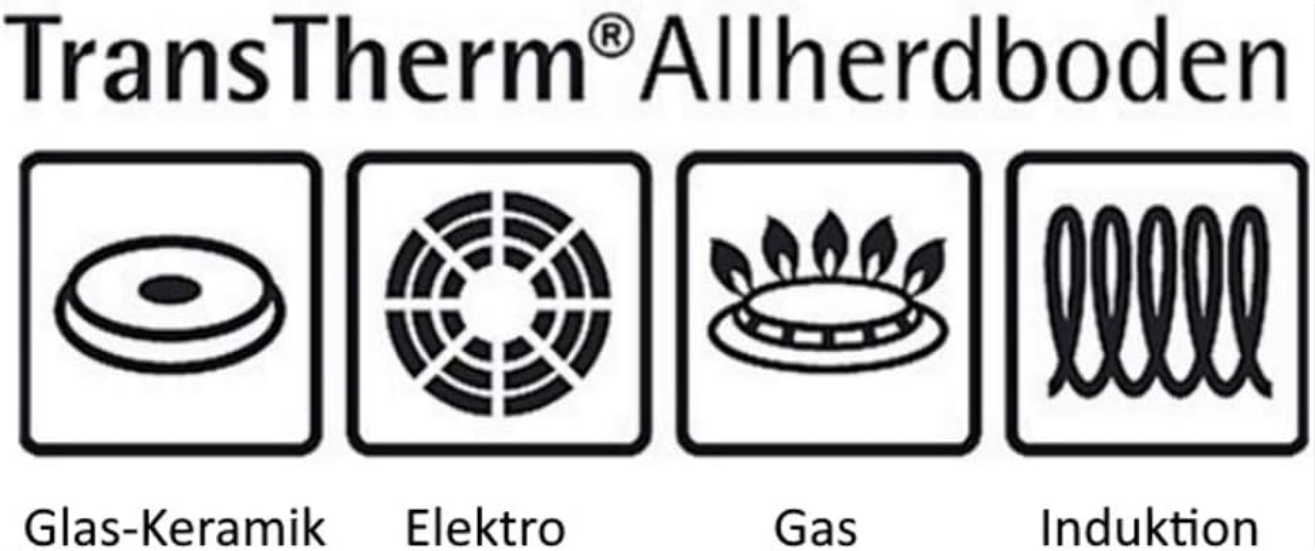


Image: Icons indicating compatibility of the TransTherm universal base with various cooktop types: ceramic, electric, gas, and induction.

4. Pressure Release

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

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure indicator will slowly drop. This method is ideal for foods that benefit from continued cooking, like stews and roasts.
- **Cold Water Release:** For faster release, place the cooker under cold running water (avoiding the lid and handle) until the pressure indicator fully drops. This method is suitable for delicate foods that can overcook quickly.
- **Controlled Steam Vent Release:** Carefully turn the all-in-one rotary knob to the steam release position. Steam will escape from the vent. Keep hands and face away from the steam. This method is suitable for most foods.

Important: Never attempt to open the lid until the pressure indicator has fully dropped and all pressure has been released.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your WMF Perfect Pressure Cooker.

- **Pot Body:** The Cromargan 18/10 stainless steel pot body is dishwasher safe. For stubborn food residues, soak in warm soapy water before cleaning.
- **Lid and Handle:** The lid and removable handle are **not** dishwasher safe. Remove the handle from the lid and rinse both under running water. Use a soft brush or sponge for cleaning. Ensure all steam vents and valves are clear of food particles.
- **Sealing Ring:** Remove the silicone sealing ring from the lid after each use and wash it with warm soapy water. Allow it to dry completely before reinserting. Replace the sealing ring annually or if it shows signs of wear or cracking.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.



Image: A hand demonstrating the removal of a component from the pressure cooker lid for thorough cleaning, emphasizing ease of maintenance.



Image: A close-up of the pot's interior, highlighting the "Cromargan" material, known for its durability and ease of cleaning.

Troubleshooting

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly closed; sealing ring damaged or misplaced; insufficient liquid; steam vent clogged.	Ensure lid is securely locked. Check and reposition or replace sealing ring. Add more liquid. Clean steam vent.
Steam escaping from lid edges.	Sealing ring not seated correctly or damaged; lid not properly closed.	Open, check, and reseat the sealing ring. Ensure lid is securely locked. Replace sealing ring if damaged.
Lid cannot be opened after cooking.	Cooker is still under pressure.	Do not force. Allow pressure to release completely (natural or cold water release) until the pressure indicator drops fully.

Problem	Possible Cause	Solution
Food is undercooked.	Insufficient cooking time; heat too low; pressure not maintained.	Increase cooking time. Ensure heat is sufficient to maintain desired pressure level.

Specifications

Brand: WMF

Model: 795829990

Capacity: 4.5 Liters

Material: Cromargan 18/10 Polished Stainless Steel

Color: Silver

Product Dimensions: 8.66"D x 8.66"W x 5.51"H

Item Weight: 8.74 pounds (3.97 Kilograms)

Control Method: Touch / Hand Control (Rotary Knob)

Heat Source Compatibility: Suitable for ceramic, gas, electric, and induction hobs (TransTherm universal base).

Dishwasher Safe: Pot body is dishwasher safe. Lid and handle are not.

Cooking Levels: 2 (Vitamin: 107 °C, Speed: 115 °C)



Image: The bottom of the pressure cooker, clearly showing the "TransTherm Germany" branding, indicating its high-quality universal base.

Warranty and Support

WMF products are manufactured to the highest quality standards. For information regarding warranty coverage, product registration, or technical support, please refer to the official WMF website or contact their customer service directly. Keep your proof of purchase for any warranty claims.
For further assistance, please visit the WMF official website.

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