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WMF 795819990

WMF Perfect Premium Pressure Cooker 3.0 Litres - Instruction Manual

Model: 795819990

INTRODUCTION

This instruction manual provides essential information for the safe and efficient use of your WMF Perfect Premium Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The WMF Perfect Premium Pressure Cooker, 3.0 litres, made of polished stainless steel, with its lid securely closed. The ergonomic handle and rotary knob are visible.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the lid is properly closed and locked before heating.
- Do not overfill the pressure cooker. Observe the maximum fill lines inside the pot.
- Never force the lid open. Ensure all pressure has been released before attempting to open.

- Keep hands and face away from the steam vent during operation and pressure release.
- Regularly inspect the sealing ring and other removable parts for wear and tear. Replace as necessary.
- This appliance is not intended for use by persons 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.

SETUP

Before first use, wash all parts of the pressure cooker according to the cleaning instructions. Ensure all components are dry before assembly.

Components Overview



Image: An exploded diagram illustrating the various components of the WMF Perfect Premium Pressure Cooker, including the pot, lid, handle, sealing ring, and pressure regulator.

1. **Pot:** Made from Cromargan 18/10 stainless steel with a TransTherm universal base suitable for all heat sources, including induction.
2. **Lid:** Features an all-in-one rotary knob for easy operation and a locking indicator.
3. **Lid Handle:** Ergonomically designed for comfortable handling. Removable for cleaning.
4. **Sealing Ring:** Ensures an airtight seal during pressure cooking.
5. **Pressure Regulator:** Controls the internal pressure and indicates cooking levels.

Initial Assembly

Ensure the sealing ring is correctly seated within the lid. Attach the lid handle by aligning it with the designated slots and securing it firmly.

OPERATING INSTRUCTIONS

Filling the Pressure Cooker

- Always add at least the minimum amount of liquid (indicated by the "min" mark) to generate steam.
- Do not exceed the "max" fill line to ensure safe operation.
- For foods that expand (e.g., rice, beans), do not fill more than 1/2 of the pot's capacity.



Image: A close-up view of the interior of the pressure cooker pot, clearly showing the "min", "1/2", and "max" fill lines for safe liquid and food levels.

Closing the Lid

1. Align the dot on the lid with the pin under the pot handle.
2. Press the button on the handle and turn the lid to the right until the locking indicator clicks and switches from red to green, confirming proper closure.

Your browser does not support the video tag.

Video: A demonstration of how to open and close the pressure cooker lid, including aligning the lid and observing the locking indicator changing from red to green.

Cooking Process

1. Place the pressure cooker on the stovetop and heat on the highest energy level.

2. Steam will escape from under the lid handle for a few minutes. This is normal and indicates oxygen is being released.
3. Once steam release stops, pressure begins to build. The cooking indicator will rise, showing two white rings for different cooking settings.
 - **First ring:** Gentle cooking (approx. 107 °C) for delicate dishes like fish or vegetables.
 - **Second ring:** Express cooking (approx. 115 °C) for stews or meat.
4. Adjust the stovetop heat when your desired cooking setting (white ring) is reached. If the indicator continues to rise after the second white ring appears, reduce the heat.
5. Cooking times vary based on ingredients. Refer to recipes for specific timings.

Pressure Release

After cooking, there are different options to release the steam:

- **Option 1 (Quick Release):** Press the button on the lid handle lightly. Continue pressing until the cooking indicator has completely lowered and no more steam escapes.
- **Option 2 (Natural Release/Energy Saving):** Use the residual heat by removing the pressure cooker from the stovetop shortly before the end of cooking time. Then press the button to release any remaining steam.

Your browser does not support the video tag.

Video: A comprehensive guide on using the pressure cooker, including filling, closing the lid, monitoring pressure levels, and safely releasing steam.

Opening the Lid

The pressure cooker will only open when there is no more pressure inside the pot. The locking indicator must be fully lowered (red) before attempting to open. Press the button on the handle and turn the lid to the left to open.

MAINTENANCE AND CLEANING

Clean the pressure cooker after each use to ensure longevity and hygiene.

Disassembly for Cleaning

1. Remove the sealing ring from the lid.
2. Remove the pressure regulator by twisting and lifting.
3. Remove the lid handle by pressing the release button and sliding it off.

Your browser does not support the video tag.

Video: A guide on how to disassemble the pressure cooker lid for thorough cleaning, showing removal of the sealing ring, pressure regulator, and lid handle.

Cleaning Instructions

- The pot and the lid (without attachment parts) are dishwasher safe.
- Clean the removed parts (sealing ring, pressure regulator, lid handle) by hand with warm soapy water.
- Removable parts, especially the silicone sealing ring and other rubber components, are subject to wear and should be replaced after approximately 400 uses or every two years, whichever comes first.
- To preserve the stainless steel surface, use a stainless steel care product regularly.



Image: The removable lid handle of the WMF Perfect Premium Pressure Cooker being rinsed under running water, demonstrating its easy-to-clean design.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Lid cannot be closed.	Sealing ring not correctly seated or pot overfilled.	Check sealing ring position. Reduce contents if overfilled.

Problem	Possible Cause	Solution
Steam escapes from under the lid during cooking.	Lid not properly closed, sealing ring damaged, or pressure regulator clogged.	Ensure lid is locked (green indicator). Inspect and replace sealing ring if damaged. Clean pressure regulator.
Pressure does not build up.	Insufficient liquid, heat too low, or steam vent blocked.	Add more liquid. Increase heat. Check and clear steam vent.
Lid cannot be opened after cooking.	Pressure still inside the pot.	Ensure all pressure is released (locking indicator fully lowered) before attempting to open.

SPECIFICATIONS

- **Brand:** WMF
- **Model:** 795819990
- **Capacity:** 3.0 Litres
- **Material:** Cromargan 18/10 Stainless Steel
- **Finish:** Polished
- **Diameter:** 22 cm
- **Cooking Levels:** 2 (Vitamin: 107 °C, Speed: 115 °C)
- **Base:** TransTherm Universal Base (suitable for all heat sources including induction)
- **Special Features:** Dishwasher Safe (pot and lid without attachments), All-in-One Rotary Knob, Controlled Steam Vent, Litre Scale
- **Item Weight:** 3.71 Kilograms (8.16 pounds)
- **Product Dimensions:** 10.24"D x 17.72"W x 3.01"H





Image: The base of the WMF Perfect Premium Pressure Cooker, featuring the "TransTherm Germany" logo and icons indicating compatibility with ceramic, electric, gas, and induction hobs.






WARRANTY AND SUPPORT

WMF offers a 3-year warranty on the function of the fast cooking pot. For detailed warranty conditions and support, please refer to the manufacturer's official documentation or website.

For customer service inquiries, please contact WMF directly through their official channels.

Related Documents - 795819990

Preview	WMF Perfect Premium / Excellence Schnelltopf Bedienungsanleitung Umfassende Bedienungsanleitung für den WMF Perfect Premium / Excellence Schnelltopf. Erfahren Sie mehr über sichere Anwendung, effizientes Kochen, Reinigung und Wartung dieses hochwertigen Küchengeräts.
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	<p>WMF Cookware Operating and Care Instructions</p> <p>Comprehensive guide for WMF cookware, detailing usage, care, and maintenance for Cromargan stainless steel products. Includes information on temperature resistance, oven use, dishwasher cleaning, and specific cooking methods.</p>
	<p>WMF Perfect Plus Pressure Cooker User Manual</p> <p>Comprehensive user manual for the WMF Perfect Plus pressure cooker, covering safety instructions, operation, maintenance, troubleshooting, and cooking times.</p>
	<p>WMF Perfect Premium Schnelltopf Bedienungsanleitung Sicherheit & Gebrauch</p> <p>Entdecken Sie die WMF Perfect Premium Schnelltopf Bedienungsanleitung. Erfahren Sie alles über sichere Handhabung, Reinigung und Kochtipps für Ihren WMF Schnelltopf. Enthält wichtige Informationen zur Inbetriebnahme und Fehlerbehebung.</p>
	<p>WMF KÜCHENminis Reiskocher mit Lunch-to-go-Box Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den WMF KÜCHENminis Reiskocher mit Lunch-to-go-Box. Enthält Sicherheitshinweise, Gebrauchsanweisungen, Reinigungs- und Pflegehinweise sowie Kochtabellen für Reis, Getreide und Hülsenfrüchte.</p>
	<p>WMF Function 4 & Other Cookware - 20-Year Warranty Declaration</p> <p>Official 20-year warranty declaration from WMF for their cookware, including product lines like Function 4, Ultimate Cool+, Gourmet Plus, and Iconic. Details warranty terms, exclusions, claim procedures, and legal rights.</p>