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› [WMF Perfect Premium Pressure Cooker Instruction Manual \(Models 4.5L & 3.0L\)](#)

WMF 795456040

WMF Perfect Premium Pressure Cooker Instruction Manual

Models: 4.5L & 3.0L | Item Number: 0795456040

1. INTRODUCTION

Thank you for choosing the WMF Perfect Premium Pressure Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. The WMF Perfect Premium series is designed for fast and healthy cooking, offering convenience and ease of use with its innovative features.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the pressure cooker. Failure to follow these instructions may result in product damage or personal injury.

- Never fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, legumes), do not fill more than half full.
- Ensure the lid is correctly closed and locked before applying heat.
- Do not force the lid open. Ensure all internal pressure has been released before attempting to open.
- Always check the pressure indicator and steam vent for blockages before each use.
- Do not use the pressure cooker in an oven.
- Keep children away from the pressure cooker during use.
- Use only genuine WMF replacement parts, especially for the sealing ring and valves.



Image: The WMF Perfect Premium Pressure Cooker, highlighting its safety features with a shield icon.

3. PRODUCT COMPONENTS

Your WMF Perfect Premium Pressure Cooker set includes the following parts:

- 1x Pressure Cooker Pot (4.5 litres, Diameter 22 cm)
- 1x Stir-fry Pan (3.0 litres, Diameter 22 cm) - can be used as a smaller pressure cooker pot with the lid.
- 1x Pressure Cooker Lid with removable handle and sealing ring.
- 1x Sieve Insert Kit.



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



Image: The sieve insert kit, designed for steaming or cooking delicate foods within the pressure cooker.

The pots are made from durable Cromargan 18/10 stainless steel, known for its polished finish, dishwasher-safe properties, ease of care, and acid resistance.



Image: A close-up view of the 'Cromargan' branding on the side of the pressure cooker pot, indicating the high-quality stainless steel material.

4. SETUP AND FIRST USE

4.1 Initial Cleaning

Before first use, wash all parts (pot, lid, sealing ring, handle) with warm soapy water. Rinse thoroughly and dry. The lid handle and sealing ring are not dishwasher safe.

4.2 Assembling the Lid Handle

The lid handle is designed for easy removal for cleaning. To attach, align the handle with the designated slots on the lid and push firmly until it clicks into place. Ensure it is securely fastened.



Image: The removable lid handle, showing its attachment mechanism for easy assembly and disassembly.

4.3 Inserting the Sealing Ring

Place the sealing ring securely into the groove on the underside of the lid. Ensure it is evenly seated and not twisted.



Image: A hand demonstrating the proper way to remove or insert the sealing ring into the lid for cleaning or preparation.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pot

Add food and liquid to the pot. Observe the internal litre scale. Do not exceed the maximum fill line (2/3 full for most foods, 1/2 full for expanding foods).

5.2 Closing the Lid

Place the lid on the pot, aligning the handle with the pot handle. Rotate the single-handed pressure regulator knob to the closed position (indicated by a locked padlock symbol). Ensure the lid is firmly sealed.



Image: A top-down view of the pressure cooker lid, showing the handle and the single-handed pressure regulator knob in the closed position.



Image: A detailed view of the single-handed pressure regulator knob, showing the lock/unlock symbols and pressure settings.

5.3 Heat Source and Cooking Levels

The WMF Perfect Premium is suitable for all heat sources, including induction, thanks to its TransTherm universal base. Place the cooker on a suitable burner and select your desired cooking level using the regulator knob:

- **Level 1 (Vitamin):** Approximately 107 °C, ideal for delicate vegetables and fish.
- **Level 2 (Speed):** Approximately 115 °C, for meats, stews, and foods requiring longer cooking times.



Image: The base of the pressure cooker, featuring the 'TransTherm Germany' logo, indicating its universal compatibility with various heat sources, including induction.



Image: A close-up of the pressure indicator on the lid, showing the colored rings that rise to indicate pressure levels during cooking.

The pressure indicator will rise, showing green rings for the selected cooking level. Once the desired pressure is reached, reduce heat to maintain the pressure.

5.4 Releasing Pressure and Opening the Lid

After cooking, there are several ways to release pressure:

- **Natural Release:** Remove the cooker from heat and allow pressure to drop naturally. This is suitable for foods that benefit from continued cooking.
- **Controlled Steam Release:** Slowly turn the regulator knob to the steam release position. Steam will vent gradually.
- **Cold Water Release:** For faster release, place the cooker under cold running water, avoiding the lid and handle, until pressure drops.

Only open the lid when the pressure indicator has fully dropped and the lid can be turned freely. Never force the lid open.



Image: The WMF Perfect Premium pressure cooker in operation, demonstrating its use for cooking, in this case, octopus.

6. CARE AND MAINTENANCE

6.1 Cleaning

- The pots are dishwasher safe.
- The lid handle and sealing ring are not dishwasher safe. Wash them by hand with warm soapy water.
- To clean the lid, remove the handle and sealing ring. Wash the lid body by hand. Ensure all steam vents and valves are clear of food residue.





Image: The pressure cooker lid with the handle detached, illustrating how to prepare it for thorough cleaning.



Image: The underside of the pressure cooker lid, showing the internal mechanisms that require regular cleaning to ensure proper function.

6.2 Storage

Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not closed properly; insufficient liquid; sealing ring damaged or incorrectly placed; steam vent blocked.	Ensure lid is locked; add more liquid; check/replace sealing ring; clean steam vent.
Lid cannot be opened	Internal pressure still present.	Release all pressure using one of the methods described in Section 5.4. Do not force.
Steam leaking from lid edge	Sealing ring incorrectly placed or damaged; food residue on rim; lid not closed properly.	Check/reposition/replace sealing ring; clean pot rim and lid; ensure lid is locked.

8. PRODUCT SPECIFICATIONS

- **Brand:** WMF
- **Model Number:** 795456040
- **Material:** Cromargan 18/10 Stainless Steel
- **Capacities:** 4.5 Liters (main pot), 3.0 Liters (stir-fry pan/smaller pot)
- **Diameter:** 22 cm
- **Color:** Silver
- **Special Features:** Dishwasher Safe (pots), Induction Compatible Base (TransTherm), Single-handed Pressure Regulator, Two Cooking Levels (107 °C, 115 °C)
- **Item Weight:** 5.77 Kilograms (total set)
- **Control Method:** Manual / Hand Control
- **Voltage:** 220 Volts (if applicable for specific components)

9. WARRANTY AND SUPPORT

9.1 Manufacturer's Guarantee

WMF provides a 3-year warranty on the function of the fast cooking pot. For detailed warranty conditions and claims, please refer to the official WMF website or contact customer service.

9.2 Customer Support

For any questions, technical assistance, or to order replacement parts, please contact WMF customer support through their official website or the contact information provided with your purchase documentation.