SEB P4624970

SEB Clipso Minut Eco Respect P4624970 Pressure Cooker User Manual

Model: P4624970 | Capacity: 9 Liters

1. Introduction

Thank you for choosing the SEB Clipso Minut Eco Respect Pressure Cooker. This appliance is designed to provide efficient and safe cooking. Please read this manual carefully before first use to ensure proper operation, maintenance, and to maximize the lifespan of your product. Keep this manual for future reference.



Image 1: The SEB Clipso Minut Eco Respect Pressure Cooker. This image displays the complete pressure cooker with its stainless steel body and beige and white lid mechanism, including the handles and pressure valve.

2. Important Safety Instructions

When using pressure cookers, 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.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See 'Closing the Lid' section.
- Never force open a pressure cooker. Make sure the internal pressure has completely dropped before opening. See 'Opening the Lid' section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- 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.
- After cooking meat with skin (e.g., ox tongue) which may swell under pressure, do not prick the skin while it is swollen; you could be scalded.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Do not use this pressure cooker for deep frying with oil.
- The pressure cooker is compatible with all heat sources, including induction.

3. Product Overview and Components

Familiarize yourself with the different parts of your SEB Clipso Minut Eco Respect pressure cooker:

- **Pot Body:** Made from 80% recycled stainless steel, suitable for all heat sources including induction.
- **Lid:** Features the Clipso Minut opening/closing system.
- **Main Handles:** Ergonomically designed for safe handling.
- **Operating Valve:** Regulates pressure release.
- **Safety Valve:** An additional safety feature to release excess pressure.
- **Pressure Indicator:** Shows when pressure has built up inside the cooker.
- **Gasket:** Ensures an airtight seal between the lid and the pot body.



Image 2: Top-down view of the SEB Clipso Minut Eco Respect lid. This image highlights the central locking mechanism, the operating valve, and the ergonomic handles of the pressure cooker.



Image 3: Close-up of the SEB Clipso Minut Eco Respect lid mechanism. This image provides a detailed view of the locking system and the handle design, showing how the lid is secured.

4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and labels from the pressure cooker.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and gasket with warm soapy water. Rinse thoroughly and dry. Ensure the operating valve and safety valve are clear of any debris.
3. **Gasket Placement:** Ensure the gasket is correctly seated inside the lid rim.

5. Operating Instructions

5.1. Filling the Pressure Cooker

- Always add a minimum of 250ml (1 cup) of liquid to the cooker.
- Do not fill the pressure cooker more than two-thirds (2/3) of its capacity.
- For foods that expand (e.g., rice, dried vegetables), do not fill more than half (1/2) of its capacity.

5.2. Closing the Lid (Clipso Minut System)



Image 4: Hand holding the SEB Clipso Minut Eco Respect lid handle. This image demonstrates the ease of handling the lid, which is crucial for the Clipso Minut closing mechanism.

1. Place the lid on the pot body, aligning the lid handles with the pot handles.
2. Press down firmly on the central part of the lid until you hear a click, indicating it is securely locked. The handles will automatically fold down and lock into place.
3. Ensure the pressure indicator is in the down position before starting to cook.

5.3. Cooking Under Pressure

1. Place the closed pressure cooker on a suitable heat source (gas, electric, ceramic, or induction).

2. Set the heat to high.
3. As pressure builds, the pressure indicator will rise. Once it reaches its highest position, steam will begin to escape from the operating valve.
4. Reduce the heat to maintain a steady, gentle release of steam from the operating valve. This is when the cooking time begins.
5. Cook for the recommended time for your recipe.



Image 5: The SEB pressure cooker containing ingredients like pumpkin and onions. The image highlights the benefits of pressure cooking, stating it is 'up to 2 times faster' and preserves 'up to 80% of vitamins'.

5.4. Releasing Pressure and Opening the Lid

There are two main methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop on its own. This method is ideal for foods that benefit from a longer cooking time or are prone to foaming.
- **Quick Release:** Carefully turn the operating valve to the steam release position. Steam will escape rapidly. Once the

pressure indicator has fully dropped, all pressure has been released. Use caution to avoid steam burns. This method is suitable for delicate foods or when you need to stop cooking quickly.

Opening the Lid: Only open the lid when the pressure indicator has completely dropped and no steam is escaping. To open, lift the central part of the lid mechanism, which will release the handles and allow you to remove the lid.

6. Maintenance and Cleaning

6.1. Daily Cleaning

- After each use, wash the pot body and lid with warm soapy water. The pot body is dishwasher safe.
- The lid should be washed by hand to protect the delicate mechanisms.
- Rinse thoroughly and dry all parts.

6.2. Gasket Care

- Remove the gasket from the lid for cleaning. Wash it with warm soapy water and rinse.
- Ensure the gasket is flexible and free from cracks or damage. Replace if necessary (refer to SEB spare parts).
- Store the gasket separately or inverted in the lid to prevent it from hardening or losing its elasticity over time.

6.3. Valve Cleaning

- Regularly check the operating valve and safety valve for any food particles or blockages.
- Clean the valve stem and the steam vent with a small brush or pipe cleaner to ensure they are clear.

7. Troubleshooting

- **Pressure not building:** Check if the lid is properly closed and sealed. Ensure the gasket is correctly positioned and not damaged. Verify that the operating valve is in the correct position for cooking.
- **Steam leaking from lid:** This usually indicates an improperly closed lid or a damaged/misplaced gasket. Re-seat the gasket or replace it if necessary.
- **Lid stuck after cooking:** Do not force the lid open. Ensure all pressure has been released by checking the pressure indicator. If it's still stuck, run cold water over the lid (avoiding the valve) to help cool it down and release any remaining pressure.
- **Food burning at the bottom:** Ensure there is always sufficient liquid in the cooker. Reduce heat once pressure is reached to maintain a gentle steam release.

8. Specifications

- **Model:** P4624970
- **Capacity:** 9 Liters
- **Material:** Stainless Steel (80% recycled)
- **Dimensions (L x W x H):** 29 x 38 x 27 cm
- **Heat Source Compatibility:** All heat sources, including Induction
- **Safety Features:** 5-point safety system
- **Origin:** Made in France



Image 6: The SEB Clipso Minut Eco Respect pressure cooker displayed in a modern kitchen setting, emphasizing its 'Eco Respect' feature, indicating its construction from 80% recycled stainless steel.



Image 7: Top view of the SEB Clipso Minut Eco Respect pressure cooker, showcasing the lid design and the 'Fabriqué avec 80% d'inox recyclé' (Made with 80% recycled stainless steel) label, highlighting its environmental commitment.

9. Warranty and Support

Your SEB Clipso Minut Eco Respect Pressure Cooker is covered by the manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or service inquiries, please contact SEB customer service through their official website or the contact information provided in your product packaging.
SEB also offers a recipe application and a recipe booklet to help you make the most of your pressure cooker.



Image 8: A bowl of soup, illustrating the culinary possibilities with the SEB pressure cooker. The image also mentions 'More than 400 recipes in the SEB application and recipe booklet included'.

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