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› **Tefal Turbo Cuisine Multicooker CY7548 Instruction Manual**

Tefal CY7548

Tefal Turbo Cuisine Multicooker Instruction Manual

MODEL: CY7548

1. INTRODUCTION

Welcome to the instruction manual for your new Tefal Turbo Cuisine Multicooker. This versatile appliance is designed to simplify your cooking experience, offering a wide range of functions including pressure cooking, steaming, slow cooking, frying, braising, and more. With its intuitive controls and advanced features, you can prepare delicious meals effortlessly. Please read this manual thoroughly before first use to ensure safe and optimal operation of your multicooker.

VERSATILE



Image 1.1: The Tefal Turbo Cuisine Multicooker showcasing its versatility with various prepared dishes.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or heating base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance 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".
- Do not fill the inner pot above the MAX fill line.
- Do not open the multicooker until the pressure has been completely released.
- The appliance is equipped with 12 safety protectors to ensure safe operation.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Tefal Turbo Cuisine Multicooker:

- **Main Unit:** The primary body of the multicooker housing the heating element and control panel.
- **Lid:** The removable lid with a locking mechanism and steam release valve.
- **Inner Pot (Spherical Bowl):** The non-stick cooking pot with patented spherical technology for optimal heat distribution.
- **Control Panel:** Digital display, function buttons, and jog dial for program selection and adjustments.
- **Steam Release Valve:** Located on the lid, used to release pressure after cooking.
- **Handles:** Integrated handles on the main unit for easy transport.
- **Accessories:** Steaming basket, measuring cup, rice spoon, and trowel.



Image 3.1: Front view of the Tefal Turbo Cuisine Multicooker, highlighting the control panel and jog dial.

4. SETUP

Before using your multicooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and accessories.
2. **Clean:** Wash the inner pot, lid, and all accessories with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the multicooker on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation. Ensure there is sufficient space above the unit for steam release.
4. **Assemble:** Place the clean, dry inner pot into the main unit. Ensure it is seated correctly.

5. OPERATING INSTRUCTIONS

5.1 Control Panel and Display

The control panel features a digital display, various indicator icons, and a central jog dial for easy navigation and selection.

INTUITIVE INTERFACE



Image 5.1: The intuitive interface of the multicooker, showing a hand interacting with the jog dial.

5.2 Basic Operation

1. **Power On:** Plug the power cord into a grounded electrical outlet. The display will illuminate.
2. **Select Program:** Use the jog dial to scroll through the 10 automatic cooking programs (e.g., Steamer, Slow Cooking, Frying, Braising, Rice, Soups, Yogurt) or select the manual mode. Press the jog dial to confirm your selection.
3. **Adjust Settings:** For most programs, the time and temperature/pressure are pre-set. In manual mode, or if you wish to adjust, use the jog dial to modify the cooking time and temperature/pressure as needed.
4. **Start Cooking:** Press the Start button to begin the cooking process. The display will show the remaining cooking time.
5. **Automatic Warm Function:** After cooking is complete, the multicooker will automatically switch to the Keep Warm function for up to 24 hours, unless manually turned off.

5.3 Pressure Cooking

The Tefal Turbo Cuisine excels as a pressure cooker, offering up to 3 times faster cooking results compared to traditional methods.

1. **Prepare Ingredients:** Place your ingredients and liquid into the inner pot. Ensure the liquid level does not exceed the MAX fill line.
2. **Secure Lid:** Place the lid on the multicooker, aligning the arrow on the lid with the unlock symbol on the main unit. Rotate the lid clockwise until it locks into place, aligning the arrow with the lock symbol. Ensure the steam release valve is in the sealed position.
3. **Select Program:** Choose a pressure cooking program or manual mode with appropriate pressure settings.
4. **Pressure Build-up:** Once cooking starts, the unit will begin to heat up and build pressure. The display may show "HEAT" during this phase. Do not attempt to open the lid during pressure build-up or cooking.
5. **Pressure Release:** After cooking, there are two methods for releasing pressure:
 - **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is released.
 - **Quick Release:** Carefully turn the steam release valve to the venting position. Use a utensil to avoid direct contact with steam. Steam will rapidly escape. Once the float valve drops, it is safe to open the lid.
6. **Open Lid:** Once pressure is fully released and the float valve has dropped, rotate the lid counter-clockwise to unlock and lift it away from you to avoid residual steam.

EXPRESS COOKING



Image 5.2: The multicooker set up for express cooking with fresh ingredients.

5.4 Delay Start Function

The multicooker features a delay start function, allowing you to program cooking to begin at a later time, up to 12 hours in advance. Select your desired program and settings, then activate the delay start and set the desired delay time before pressing Start.



Image 5.3: Enjoy monitor-free cooking with the automatic programs and delay start function.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Tefal Turbo Cuisine Multicooker.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge. Do not use harsh chemicals or abrasive cleaning pads, as they can damage the non-stick coating.
3. **Lid:** The lid can be disassembled for thorough cleaning. Wash all removable parts of the lid (e.g., sealing

gasket, anti-clog shield) with warm soapy water. Ensure all parts are dry before reassembling.

4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
5. **Accessories:** The steaming basket, measuring cup, rice spoon, and trowel are all dishwasher safe.
6. **Storage:** Store the multicooker in a dry place. You may place the lid upside down on the inner pot for compact storage.

7. TROUBLESHOOTING

If you encounter issues with your multicooker, refer to the following common problems and solutions:

Troubleshooting Guide

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure power cord is securely plugged in. Check household circuit breaker. Try a different outlet.
Lid will not close or lock.	Inner pot not properly seated; sealing gasket misplaced; food debris blocking.	Ensure inner pot is correctly placed. Check sealing gasket for proper position. Clean any debris from lid or rim.
Steam leaks from lid during pressure cooking.	Sealing gasket not installed correctly or damaged; food debris on gasket; steam release valve not sealed.	Check and reposition sealing gasket. Clean gasket and lid rim. Ensure steam release valve is in the sealed position. Replace gasket if damaged.
Food is undercooked or overcooked.	Incorrect cooking time/temperature; insufficient liquid for pressure cooking.	Adjust cooking time/temperature. Ensure adequate liquid is added for pressure cooking.
Error code displayed.	Internal malfunction or sensor issue.	Unplug the unit, wait a few minutes, then plug it back in. If the error persists, contact customer support.

If the problem persists after attempting these solutions, please contact Tefal Customer Support for further assistance.

8. SPECIFICATIONS

Product Specifications

Feature	Detail
Brand	Tefal
Model Number	CY7548
Capacity	4.8 Liters

Feature	Detail
Material	Stainless steel
Color	Black
Finish Type	Matte
Product Dimensions (D x W x H)	12.2"D x 13.23"W x 11.3"H
Special Feature	Keep Warm Setting
Wattage	1000 watts
Item Weight	4.7 Kilograms (10.34 pounds)
Control Method	Touch
Controller Type	Jog dial
Operation Mode	Automatic
Dishwasher Safe	Yes (Inner pot and accessories)
Voltage	230 Volts
Closure Type	Locking Lid



Image 8.1: Dimensions of the Tefal Turbo Cuisine Multicooker.

9. WARRANTY AND SUPPORT

Your Tefal Turbo Cuisine Multicooker is covered by a manufacturer's warranty. Please refer to the warranty card included with your product or visit the official Tefal website for detailed warranty terms and conditions specific to your region.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Tefal Customer Support. Contact information can typically be found on the Tefal website or on the product packaging.

DELICIOUS RESULTS



Image 9.1: The Tefal Turbo Cuisine Multicooker delivers delicious cooking results.