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Moulinex Turbo Cuisine Electric Pressure Cooker (Model CE753827) User Manual

Model: CE753827 | Brand: Moulinex

INTRODUCTION

Welcome to the Moulinex Turbo Cuisine Electric Pressure Cooker. This appliance is designed to simplify your cooking process, offering a variety of automatic programs for diverse meals. Its spherical bowl technology ensures even heat distribution for optimal results. Please read this manual thoroughly before first use to ensure safe and efficient operation.



Image: Front view of the Moulinex Turbo Cuisine Electric Pressure Cooker.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- **Read all instructions** before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit 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.
- Never force open the pressure cooker. Ensure the internal pressure has completely dropped before opening.
- Do not fill the unit above the MAX fill line.
- Do not use this pressure cooker for deep frying with oil.
- Ensure the pressure release valve is clean and free of obstructions before each use.

PRODUCT COMPONENTS

Familiarize yourself with the various parts of your Moulinex Turbo Cuisine Electric Pressure Cooker.



Image: Exploded view showing the main unit, spherical inner pot, lid, steam basket, measuring cup, and ladle.

- **Main Unit:** The base of the cooker containing the heating element and control panel.
- **Spherical Inner Pot:** Non-stick cooking pot designed for optimal heat distribution.
- **Lid:** Pressure-sealing lid with safety mechanisms and pressure release valve.
- **Steam Basket:** For steaming vegetables, fish, and other foods.
- **Measuring Cup:** For precise ingredient measurement.
- **Ladle:** For serving.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Wash the inner pot, steam basket, measuring cup, and ladle 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 cooker on a stable, flat, heat-resistant surface, away from heat sources and water. Ensure adequate ventilation around the appliance.
4. **Insert Inner Pot:** Place the spherical inner pot into the main unit, ensuring it sits correctly.
5. **Lid Placement:** Place the lid onto the main unit and rotate it clockwise until it locks securely. Ensure the pressure release valve is in the correct position (usually sealed for pressure cooking).
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. The display will illuminate.

OPERATING INSTRUCTIONS

The Moulinex Turbo Cuisine offers 10 automatic programs and an intuitive control panel for ease of use.



Image: A hand interacting with the control panel, demonstrating ease of use.

Control Panel Overview

The control panel features a central display and a single control knob for program selection and adjustment.

- **Display:** Shows cooking time, program selection, and status indicators.
- **Control Knob:** Rotate to scroll through programs, press to confirm selection or adjust settings.
- **Program Buttons:** Dedicated buttons for various cooking functions (e.g., Pressure Cook, Steam, Slow Cook).
- **Start/Cancel Button:** Initiates or stops a cooking program.

- **Keep Warm Button:** Activates or deactivates the automatic keep warm function.

Cooking Programs

The Turbo Cuisine offers 10 automatic programs for versatile cooking:

- **Pressure Cooker:** For fast cooking of meats, stews, and grains.
- **Slow-Cooker:** For tender, flavorful dishes cooked over extended periods.
- **Stir-Fry:** For quick sautéing and browning ingredients.
- **Steam:** For healthy cooking of vegetables, fish, and dumplings.
- **Bake:** For preparing cakes, gratins, and other baked items.
- **Sous-vide:** For precise temperature cooking.
- And more, including custom recipes.



Image: The cooker displayed with a variety of prepared meals, showcasing its versatility.

General Cooking Steps

1. **Prepare Ingredients:** Measure and prepare all ingredients according to your recipe.
2. **Add Ingredients:** Place ingredients into the spherical inner pot. Do not exceed the MAX fill line.
3. **Secure Lid:** Place the lid on the cooker and rotate clockwise until it locks. Ensure the pressure release valve is set to the appropriate position for your chosen program (e.g., sealed for pressure cooking).
4. **Select Program:** Use the control knob to select your desired cooking program. The display will show the default cooking time and temperature.
5. **Adjust Settings (if needed):** If the program allows, use the control knob to adjust cooking time or temperature.
6. **Start Cooking:** Press the Start button to begin the cooking process.
7. **Pressure Release (for pressure cooking):** Once cooking is complete, the cooker will beep. For pressure cooking, allow natural pressure release or use the quick release method as per your recipe and safety guidelines. Always ensure the pressure indicator has dropped before attempting to open the lid.
8. **Serve:** Carefully open the lid away from your face to avoid steam burns. Serve your meal.



Image: Diagram showing the spherical bowl technology, which enhances heat diffusion and circulation for tender and juicy results.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Moulinex Turbo Cuisine.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The spherical inner pot is non-stick and dishwasher-safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
3. **Lid:** The lid can be washed by hand with warm, soapy water. Pay special attention to cleaning the sealing gasket and pressure release valve to ensure no food particles are trapped. Ensure all parts are dry before reassembling.
4. **Steam Basket, Measuring Cup, Ladle:** These accessories are dishwasher-safe.
5. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads.
6. **Storage:** Store the clean and dry appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure power cord is securely plugged into a working outlet. Check household circuit breaker.
Pressure is not building up.	Lid not properly closed; sealing gasket not in place; pressure release valve open.	Ensure lid is securely locked. Check that the sealing gasket is correctly installed. Close the pressure release valve.

Problem	Possible Cause	Solution
Steam leaks from the lid.	Sealing gasket dirty or damaged; lid not properly closed.	Clean or replace the sealing gasket. Ensure the lid is correctly aligned and locked.
Food is undercooked or overcooked.	Incorrect cooking time/temperature; insufficient liquid.	Adjust cooking time or temperature. Ensure adequate liquid is added for pressure cooking.

If the problem persists after attempting these solutions, please contact customer support.

TECHNICAL SPECIFICATIONS

- **Model:** CE753827
- **Brand:** Moulinex
- **Capacity:** 5 Liters
- **Power/Wattage:** 915-1090W
- **Material:** Aluminum (Inner Pot)
- **Color:** Black
- **Item Weight:** 5.86 Kilograms
- **Control Method:** Touch / Knob
- **Special Features:** Dishwasher Safe (accessories), Keep Warm Setting, Spherical Bowl Technology, 12 Safety Mechanisms
- **Dimensions:** Approximately 38D x 38W x 37.2H centimeters

WARRANTY AND SUPPORT

This Moulinex Turbo Cuisine Electric Pressure Cooker (Model CE753827) comes with a **2-year warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, neglect, accident, alteration, or commercial use.

For warranty claims, technical support, or service inquiries, please contact your local Moulinex authorized service center or refer to the official Moulinex website for contact information. Please retain your proof of purchase for warranty validation.

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