

Tefal 7114000613

Tefal OptiSpace 7L Stainless Steel Pressure Cooker Instruction Manual

1. INTRODUCTION

Welcome to the Tefal OptiSpace 7L Stainless Steel Pressure Cooker. This compact and efficient pressure cooker is designed to optimize space in your kitchen while providing safe and fast cooking. Crafted from premium stainless steel, it features a triple bottom for even heat distribution and multiple integrated safety systems. This manual provides essential information for the safe and effective use of your new pressure cooker.



Image 1: The Tefal OptiSpace 7L Stainless Steel Pressure Cooker, showcasing its sleek design.

2. SAFETY INSTRUCTIONS

Your Tefal OptiSpace pressure cooker is equipped with **5 integrated safety systems** to ensure maximum protection during use. Please read and understand all safety warnings before operating the appliance.

- **Lid Closure Detection:** The pressure cooker will only build pressure if the lid is correctly and securely closed.
- **Pressure Valve:** Regulates internal pressure during cooking.
- **Safety Valve:** An additional safety mechanism to release excess pressure if the main valve malfunctions.
- **Safety Window:** Designed to release pressure safely in extreme circumstances.
- **Lid Lock and Safety Indicator:** Prevents the lid from being opened while the cooker is under pressure.

General Safety Precautions:

- Never force open the lid while the cooker is under pressure.
- Always check that all valves and seals are clean and free from obstruction before each use.
- Do not fill the pressure cooker more than two-thirds full for most foods, and no more than half full for foods that expand, such as rice or dried vegetables.
- Ensure the pressure cooker is stable on the heat source.
- Keep children away from the pressure cooker during use.

5 SISTEMAS DE SEGURANÇA



Image 2: Diagram illustrating the 5 safety systems of the Tefal OptiSpace pressure cooker, including the pressure valve, safety valve, safety window, lid lock, and lid closure detection.

3. PRODUCT COMPONENTS

Your Tefal OptiSpace pressure cooker includes the following main components:

- **Pressure Cooker Body:** Made of premium stainless steel with a 7-liter capacity.
- **Lid:** Features the integrated safety systems and pressure selector.
- **Steam Basket:** An accessory for delicate foods and vegetables.
- **Triple Bottom:** Ensures uniform heat distribution.

AÇO INOXIDÁVEL DE QUALIDADE PREMIUM



Image 3: The Tefal OptiSpace pressure cooker shown with its accompanying steam basket, highlighting its premium stainless steel construction.

4. SETUP

4.1 Initial Cleaning

Before first use, wash all parts of the pressure cooker (body, lid, steam basket, and gasket) with warm soapy water. Rinse thoroughly and dry completely. Ensure all valves on the lid are clear and free from any packaging residue.

4.2 Lid Placement and Closure

To close the lid, align the arrow on the lid with the arrow on the handle of the pot. Press down and rotate the handle until it locks into place. The safety indicator will confirm proper closure. To open, reverse the process after ensuring all pressure has been released.

FÁCIL DE ABRIR E FECHAR



Image 4: A person demonstrating the easy closing mechanism of the Tefal OptiSpace pressure cooker lid, with an indicator showing the correct alignment.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pressure Cooker

Observe the internal markings for minimum (min 1/3) and maximum (max 2/3) capacity. Never exceed the maximum fill line. For foods that expand, such as rice or dried beans, do not fill more than half full.

MARCAÇÕES INTERNAS

Marcações na parte interna da panela indicando o mínimo e o máximo de capacidade



Image 5: Close-up of the internal markings within the pressure cooker, indicating minimum and maximum fill levels.

5.2 Selecting Pressure Levels

Your pressure cooker offers two pressure levels:

- **Level 1 (Lower Pressure):** Ideal for delicate foods like vegetables and fish, preserving nutrients and vitamins.
- **Level 2 (Higher Pressure):** Suitable for heavier foods such as grains and meats, ensuring faster cooking.

Rotate the pressure selector on the lid to choose the desired setting before heating.

2 NÍVEIS DE PRESSÃO



Para legumes e alimentos delicados. Preserva os nutrientes.

Para alimentos mais duros como carnes e tubérculos.

Image 6: The pressure selector on the lid, showing options for two pressure levels for different food types.

5.3 Using the Steam Basket

The included steam basket allows for healthy steam cooking. Place the basket inside the cooker with a small amount of water below it, ensuring the water does not touch the food. This method is perfect for delicate items, retaining their nutrients and vitamins.

ACOMPANHA CESTO DE VAPOR



Image 7: A hand placing the steam basket, filled with chopped vegetables, into the pressure cooker for healthy cooking.

5.4 Heat Sources

The Tefal OptiSpace pressure cooker is compatible with all heat sources, including gas, electric, ceramic, and induction cooktops, thanks to its triple bottom design that ensures uniform heat distribution.

PANELA DE PRESSÃO TEFAL OPTI'SPACE INOX 7L COM FUNDO TRIPLO



Image 8: The triple bottom of the pressure cooker, indicating its compatibility with various heat sources, including induction.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your pressure cooker.

- **Dishwasher Safe:** The pressure cooker body and steam basket are dishwasher safe.
- **Hand Washing:** For the lid, hand washing with warm soapy water is recommended to protect the delicate valve mechanisms.
- **Gasket:** Regularly inspect the gasket for wear and tear. Replace if damaged to maintain proper sealing.
- **Valves:** Ensure all valves are clean and free of food particles after each use. Use a small brush if necessary.

7. TROUBLESHOOTING

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

- **No Pressure Build-up:** Check if the lid is properly closed and sealed. Ensure the gasket is correctly positioned and not damaged. Verify that the pressure valve is not clogged.
- **Steam Leaking from Lid:** This often indicates an improperly seated lid or a worn-out gasket. Re-seat the lid or replace the gasket if necessary.
- **Food Not Cooking Properly:** Ensure the correct pressure level was selected for the food type and that the cooking time was adequate. Verify that the heat source is appropriate and consistent.

For persistent issues, please contact Tefal customer support.

8. SPECIFICATIONS

Brand	Tefal
Model Name	OptiSpace
Model Number	7114000613
Capacity	7 Liters
Material	Stainless Steel
Color	Stainless Steel
Special Features	Dishwasher safe, 5 safety systems, 2 pressure levels, Triple bottom, Steam basket included
Product Dimensions	36.1 x 29.1 x 29.4 cm; 4.52 kilograms
INMETRO Registration	002809/2021



Image 9: Visual representation of the Tefal OptiSpace pressure cooker with its key dimensions.

9. WARRANTY AND SUPPORT

Your Tefal OptiSpace pressure cooker comes with a comprehensive warranty:

- **Metallic Body:** 10-year warranty against manufacturing defects.
- **Other Components:** 2-year warranty for all other parts, as specified in the warranty terms and instruction manual.

For support, spare parts, or warranty claims, please refer to the official Tefal website or contact your local authorized service center. You can also visit the [Tefal Store on Amazon](#) for more information.

10. PRODUCT VIDEOS

10.1 Product Details Video

Your browser does not support the video tag.

Video 1: A detailed overview of the pressure cooker's features and benefits, provided by Amazon Brasil.