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› [Tefal Multi Chef 10-in-1 Multifunction Pressure Cooker \(Model CY426850\) User Manual](#)

Tefal CY426850

Tefal Multi Chef 10-in-1 Multifunction Pressure Cooker

Model: CY426850

INTRODUCTION

This manual provides detailed instructions for the safe and efficient use of your Tefal Multi Chef 10-in-1 Multifunction Pressure Cooker, Model CY426850. This versatile appliance combines the functions of a slow cooker, steamer, pressure cooker, rice cooker, yogurt maker, soup maker, and more, designed to simplify your cooking process. Please read all instructions carefully before initial use and retain this manual for future reference.

Important Safety Information: Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. Ensure the appliance is placed on a stable, level surface away from heat sources and water. Do not immerse the main unit in water. Keep out of reach of children.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your Multi Chef pressure cooker.



Image: The Tefal Multi Chef pressure cooker shown with its main components: the main unit, removable spherical inner pot, steam basket, measuring cup, and serving spoon.

- **Main Unit:** Houses the heating element, control panel, and safety mechanisms.
- **Lid:** Features a pressure release valve, float valve, and sealing gasket.
- **Spherical Inner Pot:** Non-stick coated for easy cleaning and even heat distribution.
- **Steam Basket:** For steaming vegetables, fish, and other foods.
- **Measuring Cup:** For precise ingredient measurements.
- **Serving Spoon:** Designed for use with the non-stick inner pot.

SETUP

1. Unpacking and Initial Cleaning

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Wash the inner pot, steam basket, measuring cup, and serving spoon with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit and the lid with a damp cloth. Do not immerse the main unit in water.

2. Placement

Place the Multi Chef on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation. Ensure there is sufficient space around the appliance, especially above, for steam release.



Image: The Tefal Multi Chef pressure cooker positioned within a kitchen cabinet, demonstrating its compact size for storage or use.

3. Power Connection

Ensure the voltage of your power outlet matches the specifications of the appliance (127 Volts). Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

OPERATING INSTRUCTIONS

1. Control Panel Overview

The digital control panel allows you to select various cooking programs and adjust settings.



Image: A detailed view of the Tefal Multi Chef's digital control panel, showing buttons for programs like Rice, Risotto, Meat, Beans, Grains, Yogurt, Steam, Stew, Soup, Chicken, Sauté, Stir-fry, Slow Cook, and Manual Program, along with 'Program/Cancel', 'Keep Warm', and '+' / '-' buttons.

2. Using Preset Programs

Your Multi Chef features 14 automatic programs for various dishes:

- Rice
- Risotto
- Meat
- Beans
- Grains
- Yogurt
- Steam

- Stew
- Soup
- Chicken
- Sauté
- Stir-fry
- Slow Cook
- Manual Program

To use a preset program:

1. Add ingredients to the inner pot. Ensure the liquid level does not exceed the MAX fill line.
2. Place the lid on the cooker and turn it clockwise until it locks into place. Ensure the pressure release valve is in the sealed position for pressure cooking programs.
3. Press the button corresponding to your desired program (e.g., 'Rice', 'Meat').
4. The cooker will automatically set the cooking time and pressure level. You may adjust the cooking time using the '+' and '-' buttons if the program allows.
5. The cooker will begin the preheating phase, then start cooking.

3. Manual Program

For custom cooking, select the 'Manual Program' button. Use the '+' and '-' buttons to set your desired cooking time and pressure level (if applicable). Press 'Start' to begin.

4. Pressure Release

After pressure cooking, there are two methods for releasing pressure:

- **Natural Release:** Allow the cooker to cool down naturally. The pressure will dissipate gradually, and the float valve will drop. This method is suitable for foods that benefit from additional cooking time, such as large cuts of meat or stews.
- **Quick Release:** Carefully turn the pressure release valve to the 'Vent' position or press the quick release button. Steam will rapidly escape. Keep hands and face away from the steam vent. Once the float valve drops, it is safe to open the lid.



Image: A hand demonstrating the quick steam release function by pressing the dedicated button on the cooker's lid, showing steam being safely vented.

5. Keep Warm Function

After most cooking programs are complete, the appliance will automatically switch to the 'Keep Warm' function to maintain food temperature until serving. This function can also be manually selected.

6. Delay Start Timer

The programmable delay start timer allows you to set the cooker to begin cooking at a later time, up to 12 hours in advance. This feature is convenient for preparing meals to be ready at a specific time.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

1. Cleaning the Inner Pot and Accessories

The spherical inner pot, steam basket, measuring cup, and serving spoon are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge to protect the non-stick coating. Rinse thoroughly and dry.

2. Cleaning the Lid

Remove the sealing gasket and float valve for thorough cleaning. Wash the lid, gasket, and valve with warm, soapy water. Ensure all parts are dry before reassembling. Check the sealing gasket for any cracks or damage and replace if necessary.

3. Cleaning the Main Unit

Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.

4. Storage

Ensure all parts are clean and dry before storing the appliance. Store the Multi Chef in a cool, dry place. You may store the accessories inside the inner pot to save space.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Steam leaks from the lid during pressure cooking.	Lid not properly closed; sealing gasket damaged or misplaced; food debris on gasket.	Ensure the lid is fully locked. Check the sealing gasket for proper placement and damage. Clean the gasket and lid rim.
Float valve does not rise.	Insufficient liquid; lid not sealed; float valve blocked.	Add more liquid. Ensure the lid is properly sealed and the pressure release valve is in the 'Sealed' position. Clean the float valve.
Food is undercooked or overcooked.	Incorrect cooking time or program selected; insufficient liquid.	Adjust cooking time or select a different program. Ensure adequate liquid is used for pressure cooking.

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

SPECIFICATIONS

- **Brand:** Tefal
- **Model Number:** CY426850
- **Color:** Black
- **Capacity:** 4.8 Liters
- **Power:** 800 Watts

- **Voltage:** 127 Volts
- **Material:** Stainless Steel (exterior), Non-stick coating (inner pot)
- **Special Features:** Programmable, 10-in-1 functionality, 11 Safety Systems
- **Product Weight:** Approximately 6.82 Kilograms
- **Dimensions (Package):** 40.4 x 38.2 x 35.2 cm

WARRANTY AND SUPPORT

Warranty Information

This Tefal Multi Chef pressure cooker is covered by a manufacturer's warranty against defects in materials and workmanship. The warranty period typically lasts for 12 months from the date of purchase. Please retain your proof of purchase for warranty claims. The warranty does not cover damage resulting from misuse, neglect, accident, alteration, or unauthorized repair.

Customer Support

For technical assistance, warranty service, or to order replacement parts, please refer to the contact information provided in the original packaging or visit the official Tefal website for your region. When contacting support, please have your model number (CY426850) and date of purchase readily available.