

SEB 3045380022966

SEB Clipso Minute Eco Respect+ 9L Pressure Cooker User Manual

Model: 3045380022966

1. IMPORTANT SAFETY INSTRUCTIONS

- 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.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Never force the lid open. Ensure internal pressure is completely released before opening.
- Do not use the pressure cooker for purposes other than its intended use.
- Ensure all safety devices are clean and in working order before each use.
- Do not fill the cooker more than 2/3 full. For foods that expand (e.g., rice, dried vegetables), do not fill more than 1/2 full.
- Always add a minimum of 250ml (1 cup) of liquid when cooking under pressure.

2. PRODUCT OVERVIEW

The SEB Clipso Minute Eco Respect+ 9L Pressure Cooker is designed for efficient and safe pressure cooking. It features a durable stainless steel construction and a secure lid mechanism.



Figure 1: Overview of the SEB Clipso Minute Eco Respect+ 9L Pressure Cooker. This image displays the main components including the pot, lid, handles, and pressure control valve.

Key Components:

- **Pot:** Stainless steel cooking vessel.
- **Lid:** Features the sealing gasket, pressure valve, and safety mechanisms.
- **Handles:** Ergonomic handles for safe transport.
- **Pressure Indicator:** Visual indicator for internal pressure.
- **Steam Release Valve:** Controls steam release.
- **Safety Valve:** Secondary safety mechanism.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove all packaging materials. Retain the packaging for future storage or transport if needed. Check for any damage to the cooker or its components.

3.2 Initial Cleaning

1. Wash the pot, lid, and gasket with warm soapy water.
2. Rinse thoroughly with clean water.
3. Dry all parts completely before assembly.
4. Ensure the steam release valve and safety valve are clear of any debris.

4. OPERATING INSTRUCTIONS

4.1 Filling the Cooker

- Always add a minimum of 250ml (1 cup) of liquid.
- Do not fill the cooker more than 2/3 full with food and liquid.
- For foods that expand (e.g., rice, dried vegetables), do not fill more than 1/2 full.

4.2 Closing the Lid

1. Align the lid with the pot according to the markings.
2. Press down firmly and rotate the lid handle until it locks securely into place. You should hear a click.
3. Ensure the pressure indicator is in the down position.

4.3 Cooking Under Pressure

1. Place the pressure cooker on a suitable heat source (e.g., induction, gas, electric hob).
2. Set the heat to high.
3. Once pressure builds, the pressure indicator will rise. Steam will begin to escape from the operating valve.
4. Reduce the heat to maintain a steady, gentle release of steam. This is when the cooking time begins.
5. Refer to your recipe for specific cooking times.

4.4 Releasing Pressure and Opening the Lid

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool naturally. The pressure indicator will drop when all pressure is released. This method is suitable for foods that benefit from continued cooking.
- **Quick Release:** For foods that require precise cooking times, carefully turn the steam release valve to the "release" position. Steam will escape rapidly. Once the pressure indicator drops, all pressure is released. **Caution:** Avoid direct contact with escaping steam.

Once the pressure indicator has fully dropped, you can safely open the lid by rotating it in the opposite direction of closing.

5. MAINTENANCE AND CLEANING

5.1 Cleaning the Pot and Lid

- After each use, wash the pot and lid with warm soapy water.
- For stubborn food residues, soak the pot in warm water before cleaning.
- The pot is generally dishwasher safe, but hand washing is recommended for the lid to protect its delicate components.

5.2 Cleaning the Gasket and Valves

- Remove the sealing gasket from the lid and wash it separately. Ensure it is clean and flexible.
- Regularly check and clean the steam release valve and safety valve to ensure they are free from food particles and blockages. Use a small brush or toothpick if necessary.
- Reinsert the gasket correctly before storing or next use.

5.3 Storage

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the pot to allow air circulation and prevent the gasket from compressing permanently.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid edge	Lid not closed properly; Gasket dirty or worn; Food debris on rim.	Ensure lid is securely locked; Clean or replace gasket; Clean pot rim.
Pressure not building	Insufficient liquid; Lid not sealed; Valve blocked.	Add more liquid; Re-seal lid; Clean valves.
Lid stuck after cooking	Internal pressure not fully released.	Allow more time for natural pressure release or use quick release method until indicator drops completely.

7. SPECIFICATIONS

Brand: SEB

Model Number: 3045380022966

Capacity: 9 Litres

Material: Stainless Steel

Item Weight: 3429.98 kg (*Note: This weight appears unusually high. Please verify with product packaging if concerned*)

Voltage: 220 Volts

Wattage: 1200 Watts

Control Method: Push Button

Operation Mode: Automatic

Color: Stainless Steel

8. WARRANTY AND SUPPORT

This product comes with a manufacturer's warranty. For specific warranty terms and conditions, please refer to the documentation included with your purchase or visit the official SEB website.

For technical support, spare parts, or service inquiries, please contact SEB customer service. Contact details can typically be found on the manufacturer's website or in your product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question