

**WMF 791819990**

## WMF Perfect Rapid Cooker 3.2 Quarts Instruction Manual

Model: 791819990

### 1. INTRODUCTION

---

Thank you for choosing the WMF Perfect Rapid Cooker. This pressure cooker is designed to make healthy cooking quick and efficient, preserving natural vitamins and flavors. Crafted from durable Cromargan 18/10 stainless steel, it features a TransTherm base suitable for all hob types, including induction. This manual provides essential information for the safe and effective use, maintenance, and care of your new appliance.

Please read these instructions carefully before first use and keep them for future reference.

### 2. IMPORTANT SAFETY INSTRUCTIONS

---

When using pressure cookers, basic safety precautions should always be followed:

- Read all instructions carefully.
- 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.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker 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 "Closing the Lid" section.
- Never force the lid open. Make sure the internal pressure has completely dropped before opening. See "Releasing Pressure" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- After cooking meat with skin (e.g., ox tongue) which may swell under pressure, do not prick the meat while the skin is swollen; you could be scalded.

- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- Always ensure there is sufficient liquid in the cooker before heating.
- Do not use this pressure cooker for deep frying with oil.

### 3. PRODUCT COMPONENTS

---

Your WMF Perfect Rapid Cooker consists of the following main parts:

- **Pot:** The main cooking vessel, made from Cromargan 18/10 stainless steel with a TransTherm universal base.
- **Lid:** Features the main handle, pressure indicator, and safety mechanisms.
- **Main Handle:** Ergonomically designed for safe handling, integrated with the pressure valve system.
- **Side Handle:** For easier lifting and carrying.
- **Pressure Indicator:** Visual display of internal pressure and cooking levels.
- **Gasket:** The rubber ring inside the lid that creates a pressure-tight seal.



Image: Top-down view of the WMF Perfect Rapid Cooker, showing the lid, main handle with pressure indicator, and side handle.



Image: Interior view of the WMF Perfect Rapid Cooker pot, highlighting the maximum and minimum fill lines.

## 4. SETUP AND FIRST USE

---

### 4.1 Unpacking

Carefully remove all packaging materials and dispose of them responsibly. Check for any damage to the cooker or its components. If any parts are damaged or missing, do not use the cooker and contact customer service.

### 4.2 Initial Cleaning

Before first use, wash all parts of the pressure cooker (pot, lid, gasket, and handle assembly) with warm soapy water. Rinse thoroughly and dry completely. The handle assembly can be detached for easier cleaning (see Maintenance section).

### 4.3 Assembling the Lid

Ensure the gasket is correctly seated within the lid rim. Align the main handle with the corresponding slot on the pot and ensure the lid fits securely onto the pot.

## 5. OPERATING INSTRUCTIONS

---

### 5.1 Filling the Cooker

Add food and liquid to the pot. Always ensure there is a minimum of 250ml (approx. 1 cup) of liquid. Do not fill the cooker more than 2/3 full. For foods that expand (e.g., rice, beans), do not fill more than 1/2 full.



Image: Close-up of the pot's interior, clearly showing the 'max' and '1/2' fill lines for safe operation.

## 5.2 Closing the Lid

Place the lid on the pot, aligning the main handle with the pot handle. Slide the lid handle forward until it locks into place. You should hear a click, and the locking indicator on the handle should show a locked symbol. Ensure the lid is securely sealed before heating.



Image: The WMF Perfect Rapid Cooker with a visual representation of its safety locking mechanism, ensuring the lid is securely closed.

### 5.3 Heating and Pressure Build-up

Place the cooker on a suitable hob (induction, gas, electric, ceramic). Heat on high until the pressure indicator on the handle rises. The WMF Perfect Rapid Cooker features two cooking levels:

- **First Ring (Orange):** For delicate foods like vegetables, fish, and poultry.
- **Second Ring (Orange):** For robust foods like meat, potatoes, and stews.

Once the desired cooking level is reached, reduce the heat to maintain that level. Do not allow the pressure indicator to rise beyond the second ring.



Image: Close-up of the pressure indicator on the main handle, showing the orange rings that indicate pressure levels during cooking.

## 5.4 Cooking Times

Cooking times vary depending on the food type and desired doneness. Refer to specific pressure cooker recipes or general guidelines for pressure cooking. Start timing once the desired pressure level is reached.

## 5.5 Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure indicator will slowly drop. This method is ideal for foods that benefit from a longer cooking time or that might foam.
- **Quick Release:** For foods that require precise cooking times, carefully slide the steam release switch on the handle to the steam symbol. Steam will rapidly escape. Keep hands and face away from the steam vent.

Only open the lid once the pressure indicator has fully dropped and the locking mechanism disengages.



Image: Close-up of the main handle, showing the steam release switch and the lock/unlock symbols for safe operation.

## 5.6 Opening the Lid

Once all pressure has been released and the indicator is fully down, slide the lid handle backward to unlock. Carefully lift the lid away from you to avoid any residual steam.

## 6. MAINTENANCE AND CLEANING

---

Proper cleaning and maintenance ensure the longevity and safe operation of your WMF Perfect Rapid Cooker.

### 6.1 Detaching the Handle

For thorough cleaning, the main handle assembly can be detached from the lid. Consult the markings on the handle for the release mechanism. This allows for easy cleaning of the valve system.



Image: The detachable handle assembly being rinsed under running water, demonstrating ease of cleaning for the valve components.

## 6.2 Cleaning the Pot and Lid

The pot and lid (without the handle assembly) are dishwasher safe. For hand washing, use warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel surface.

## 6.3 Cleaning the Gasket and Valves

Remove the rubber gasket from the lid and wash it separately. Ensure the gasket is clean and flexible. Regularly check the pressure indicator and steam release valve for any food particles or blockages. Clean them thoroughly to ensure proper function.

## 6.4 Storage

Store the pressure cooker clean and dry. It is recommended to store the lid inverted on the pot to prevent the gasket from compressing and losing its elasticity over time.

# 7. TROUBLESHOOTING

---

Here are some common issues and their solutions:

- **Pressure not building up:**

- Ensure the lid is correctly closed and locked.
- Check if the gasket is properly seated and not damaged.
- Verify that the steam release valve is in the closed position.
- Ensure there is enough liquid in the pot.

- **Steam escaping from under the lid:**

- The lid might not be properly closed or locked.
- The gasket might be dirty, damaged, or incorrectly seated. Clean or replace if necessary.
- The rim of the pot might be dirty.

- **Lid cannot be opened after cooking:**

- This indicates there is still pressure inside. Do not force it open.
- Ensure the pressure indicator has fully dropped. If not, allow more time for natural release or use the quick release method.
- Run cold water over the lid (avoiding the valve) to cool it down faster.

- **Food sticking to the bottom:**

- Ensure sufficient liquid is used.
- Reduce heat once pressure is reached to prevent scorching.

If you encounter issues not listed here or if the problem persists, please contact WMF customer service.

## 8. SPECIFICATIONS

---

<b>Brand</b>	WMF
<b>Model Number</b>	791819990
<b>Capacity</b>	3 Liters (3.2 Quarts)
<b>Material</b>	Cromargan 18/10 Stainless Steel
<b>Color</b>	Polished Stainless Steel
<b>Product Dimensions</b>	16.26"D x 4.13"W x 10.12"H
<b>Item Weight</b>	2.96 Kilograms (6.51 pounds)
<b>Hob Compatibility</b>	Induction, Gas, Electric, Glass Ceramic (Suitable for all types of cookers)
<b>Dishwasher Safe</b>	Yes (Pot and lid without handle assembly)
<b>Control Method</b>	Touch (for pressure release)
<b>Operation Mode</b>	Manual

## 9. WARRANTY AND SUPPORT

---

### 9.1 Warranty Information

WMF products are manufactured to high-quality standards. For detailed warranty information, including terms and

conditions, please refer to the official WMF website or the warranty card included with your purchase. Keep your proof of purchase for any warranty claims.

## **9.2 Customer Support**

Should you have any questions, require assistance, or need to order spare parts, please contact WMF customer service. Contact details can typically be found on the official WMF website or on the product packaging.

EU Spare Part Availability Duration: 10 Years.