

## Tefal P3534447

# T-fal Compact Easy Stainless Steel Pressure Cooker, 8 Liter, Model P3534447 User Manual

Your guide to safe and efficient use of your T-fal pressure cooker.

## 1. INTRODUCTION

Thank you for choosing the T-fal Compact Easy Stainless Steel Pressure Cooker. This manual provides essential information for the safe and effective operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

This 8-liter pressure cooker is designed for rapid and efficient cooking, preserving nutrients and flavor while saving up to 70% of cooking time compared to conventional methods. It features a durable 18/10 stainless steel construction and five integrated safety systems for peace of mind.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions thoroughly before operating the appliance.
- 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.
- Do not use the pressure cooker for purposes other than its 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 open a pressure cooker. Make sure internal pressure has completely dropped before opening. See "Opening the Lid Safely" section.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dehydrated 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, 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.
- Use only T-fal replacement parts as this may affect safety.

### 3. PRODUCT OVERVIEW AND COMPONENTS

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Familiarize yourself with the main parts of your T-fal Compact Easy Pressure Cooker:

- **Pot:** The main cooking vessel, made of stainless steel.
- **Lid:** Features the locking mechanism, pressure valve, and safety indicators.
- **Main Handle:** Integrated into the lid for secure handling and locking.
- **Auxiliary Handle:** On the pot for easier lifting and carrying.
- **Operating Valve/Steam Release:** Controls pressure release.
- **Safety Valve:** An additional safety mechanism to release excess pressure.
- **Lid Gasket:** Creates an airtight seal between the lid and the pot.



Figure 3.1: Overall view of the T-fal Compact Easy Pressure Cooker.



Figure 3.2: The pressure cooker pot and lid shown separately, highlighting the interior of the pot with measurement markings.



Figure 3.3: Diagram illustrating the five safety systems and the lid's locking and unlocking rotation.

## 4. SETUP AND FIRST USE

### 4.1 Unpacking

Carefully remove all components from the packaging. Inspect for any damage. Retain packaging for potential future transport or storage.

### 4.2 Initial Cleaning

Before first use, wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly and dry completely. Ensure all valves and openings are clear of any debris from manufacturing or packaging.

### 4.3 First Test Run (Water Only)

It is recommended to perform a test run with water before cooking food:

1. Fill the pressure cooker with approximately 2 liters of water (do not exceed 2/3 full).
2. Securely close the lid as described in section 5.1.
3. Place the cooker on a heat source and bring to full pressure.
4. Once pressure is reached (steam steadily escapes from the operating valve), reduce heat and maintain pressure for 5-10 minutes.
5. Release pressure as described in section 5.3 and safely open the lid.
6. Discard the water, wash, and dry the cooker. It is now ready for cooking.

## 5. OPERATING INSTRUCTIONS

### 5.1 Filling and Closing the Lid

1. Place food and liquid into the pot. Ensure the liquid level is at least 250ml (1 cup) and does not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. Align the lid with the pot. The lid handle should be positioned over the pot handle.
3. Rotate the lid handle clockwise until it locks securely into place. You should hear a click, and the safety indicator on the handle will show a locked symbol.



Figure 5.1: Close-up view of the lid's locking mechanism and steam release valve.

## 5.2 Cooking Under Pressure

1. Place the closed pressure cooker on a suitable heat source (gas, electric, ceramic, induction).
2. Set the operating valve to the desired pressure setting (if applicable, otherwise ensure it's in the cooking position).
3. Heat on high until steam begins to escape steadily from the operating valve. This indicates full pressure has been reached.
4. Reduce the heat to the lowest setting that maintains a steady, gentle release of steam.
5. Begin timing your recipe from this point.

## 5.3 Releasing Pressure and Opening the Lid Safely

There are three methods to release pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. Pressure will gradually decrease. This method is ideal for foods that benefit from additional cooking time, like stews.
- **Quick Release:** Carefully turn the operating valve to the steam release position. Steam will rapidly escape. Use caution to avoid contact with hot steam. This method is suitable for delicate foods or when you need to stop cooking quickly.
- **Cold Water Release (for emergencies only):** Place the cooker under cold running water, avoiding the lid's operating valve, until pressure drops. This method is generally not recommended as it can stress the metal.

Once pressure has fully released (the safety indicator will drop, and no steam will escape when the valve is opened), you can safely open the lid. Rotate the lid handle counter-clockwise and lift the lid away from you to avoid residual steam.



Figure 5.2: Top-down view of the lid, showing the steam release valve and locking mechanism for operation.

## 6. MAINTENANCE AND CLEANING

### 6.1 Cleaning After Each Use

Always clean your pressure cooker after each use to ensure optimal performance and longevity.

- **Pot:** Wash the stainless steel pot with warm, soapy water. For stubborn food residues, soak the pot or use a non-abrasive scrubber. The pot is generally dishwasher safe, but hand washing is recommended for best care.
- **Lid:** Hand wash the lid with warm, soapy water. Pay special attention to the operating valve and safety valve areas. Ensure no food particles are blocking these components. Do not immerse the entire lid assembly in water if it contains electronic parts (this model does not).
- **Gasket:** Remove the lid gasket and wash it separately with warm, soapy water. Rinse thoroughly and allow it

to air dry completely before reinserting. Regularly inspect the gasket for cracks or damage; replace if necessary.

## 6.2 Storage

Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent the gasket from compressing and losing its seal over time. Store in a dry place.

## 7. TROUBLESHOOTING

Here are some common issues and their solutions:

Problem	Possible Cause	Solution
Pressure not building	Lid not properly closed; Gasket damaged or improperly seated; Operating valve clogged or in wrong position; Insufficient liquid.	Ensure lid is locked; Check/replace gasket; Clean operating valve; Add more liquid.
Steam leaking from lid edge	Gasket dirty, damaged, or improperly seated; Lid not properly closed.	Clean/replace gasket; Ensure lid is locked correctly.
Lid cannot be opened after cooking	Residual pressure inside the cooker.	Ensure all pressure is released (safety indicator dropped) before attempting to open. Never force open.
Food burning at the bottom	Too little liquid; Heat too high; Cooking time too long.	Always use sufficient liquid; Reduce heat once pressure is reached; Adjust cooking time.

## 8. SPECIFICATIONS

- **Brand:** Tefal
- **Model Number:** P3534447
- **Capacity:** 8 Liters
- **Material:** 18/10 Stainless Steel
- **Color:** Stainless Steel
- **Special Features:** 5 Safety Systems, Adjustable Steam Release
- **Dimensions (approx.):** 36.6 x 31.5 x 29.4 cm
- **Product Weight (approx.):** 4.9 kg



Figure 8.1: The T-fal Compact Easy Pressure Cooker with approximate dimensions indicated.

## 9. WARRANTY AND SUPPORT

### 9.1 Warranty Information

Your T-fal Compact Easy Pressure Cooker is backed by a 10-year warranty on its stainless steel pot, ensuring maximum durability and resistance. This warranty covers manufacturing defects under normal household use. Please refer to the warranty card included with your purchase for full terms and conditions.

### 9.2 Customer Support

For technical assistance, spare parts, or warranty claims, please contact T-fal customer service. Contact details can typically be found on the T-fal official website or on the product packaging. When contacting support, please have your model number (P3534447) and proof of purchase ready.

## 10. PRODUCT VIDEOS

No official product videos from the seller were available for embedding based on the provided data.

