

## TEFAL P2580700

# TEFAL Secure Trendy P2580700 Pressure Cooker User Manual

Model: P2580700 | Capacity: 6 Liters

## 1. INTRODUCTION

Thank you for choosing the TEFAL Secure Trendy P2580700 Pressure Cooker. This manual provides essential information for the safe and efficient use, maintenance, and care of your new appliance. Please read all instructions carefully before first use and keep this manual for future reference.

The TEFAL Secure Trendy P2580700 is a 6-liter stainless steel pressure cooker designed for various cooking needs, compatible with all hobs, including induction. It features two dedicated cooking programs for vegetables and meat, and a robust 5-point safety system.



Figure 1: TEFAL Secure Trendy P2580700 Pressure Cooker with included steamer basket. This image shows the main components: the stainless steel pot, the lid with its handle and control knob, and a separate steamer basket.

## 2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using your pressure cooker to reduce the risk of fire, electric shock, and injury to persons.

- 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 open the pressure cooker. Ensure the internal pressure has been 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 good working order before each use.
- Do not fill the pressure cooker more than two-thirds full. When cooking foods that expand, such as rice or dried vegetables, do not fill more than half full.
- This pressure cooker is equipped with a 5-point safety system to ensure safe operation.



Figure 2: The 5-point safety system of the TEFAL Secure Trendy P2580700. This image highlights various safety features on the lid and pot, including pressure indicators, safety valves, and secure locking mechanisms, ensuring safe operation during pressure cooking.

### 3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your TEFAL Secure Trendy pressure cooker:

- **Pot:** Stainless steel cooking vessel.
- **Lid:** Features the main handle, control knob, and safety mechanisms.
- **Main Handle:** For carrying and securing the lid.
- **Auxiliary Handle:** For easier lifting and pouring.
- **Control Knob:** Used to select cooking programs and release pressure.
- **Pressure Indicator:** Rises when pressure builds inside.
- **Safety Valve:** Releases excess pressure if primary mechanisms fail.
- **Sealing Gasket:** Ensures an airtight seal between the lid and the pot.
- **Steamer Basket:** For steaming vegetables or other foods.

### 4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid (without immersing the handle assembly), sealing gasket, and steamer basket with warm soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the sealing gasket is correctly positioned inside the lid.
4. **Water Test (Recommended):** To familiarize yourself with the cooker's operation and ensure all parts are functioning correctly, perform a water test:
  - Fill the pot with approximately 1 liter of water.
  - Close the lid securely (refer to "Closing the Lid" in the Operating section).
  - Place the cooker on a heat source and bring to pressure.
  - Once pressure is reached, reduce heat and maintain for 5-10 minutes.
  - Release pressure (refer to "Releasing Pressure" in the Operating section) and open the lid.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Closing the Lid

1. Place the lid on the pot, aligning the arrow on the lid with the arrow on the pot handle.
2. Rotate the lid handle clockwise until it locks securely into place. You should hear a click.
3. Ensure the lid is fully locked before applying heat. The pressure indicator should be in the down position.

### 5.2. Selecting a Cooking Program

Your TEFAL Secure Trendy pressure cooker offers two distinct cooking programs:

- **Vegetables Program:** For delicate foods like vegetables, fish, and fruits.
- **Meat Program:** For tougher foods like meat, poultry, and stews.

To select a program, rotate the control knob on the lid to the desired setting (indicated by symbols for vegetables and meat).



Figure 3: The two cooking programs of the TEFAL Secure Trendy P2580700. This image illustrates the control knob settings for the "Vegetables" program (top) and the "Meat" program (bottom), allowing users to select the appropriate pressure level for different food types.

### 5.3. Pressure Cooking

1. Add food and the required amount of liquid to the pot. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. Close the lid securely and select the desired cooking program.
3. Place the pressure cooker on a suitable heat source (gas, electric, ceramic, or induction). Use a burner size appropriate for the base of the cooker.
4. Heat on high until the pressure indicator rises and steam begins to escape steadily from the operating valve.
5. Once full pressure is reached, reduce the heat to maintain a steady, gentle release of steam. Start your cooking timer.
6. After the cooking time is complete, remove the pressure cooker from the heat.





Figure 4: The TEFAL Secure Trendy P2580700 Pressure Cooker in operation on an induction hob, with steam gently escaping from the valve. This demonstrates the cooker actively building and maintaining pressure, highlighting its efficiency and time-saving capabilities.

#### 5.4. Releasing Pressure and Opening the Lid

There are two main methods for releasing pressure:

- **Natural Release:** Allow the pressure cooker to cool down naturally off the heat source. The pressure indicator will drop on its own. This method is ideal for foods that benefit from a longer cooking time, like stews and roasts.
- **Quick Release:** Carefully rotate the control knob to the steam release position. Steam will rapidly escape. Once the pressure indicator has fully dropped, it is safe to open the lid. This method is suitable for delicate foods like vegetables to prevent overcooking.

**Important:** Never attempt to open the lid until the pressure indicator has completely dropped and no steam is escaping.

1. Once pressure is fully released, rotate the lid handle counter-clockwise to unlock it.
2. Carefully lift the lid away from you to avoid steam burns.

## 6. MAINTENANCE AND CLEANING

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

- **After Each Use:**
  - Wash the pot, sealing gasket, and steamer basket with warm soapy water. The stainless steel pot is dishwasher safe.
  - Wipe the lid with a damp cloth. Do not immerse the lid's handle assembly in water.
  - Ensure the operating valve and safety valve are clear of food debris. You can usually remove the operating valve for thorough cleaning according to specific instructions in the full manual.
  - Dry all parts thoroughly before storage.
- **Gasket Care:** Inspect the sealing gasket regularly for cracks or damage. Replace it if it appears worn or if the cooker fails to seal properly.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to prevent the gasket from compressing and to allow air circulation.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not closed properly; gasket damaged or misplaced; insufficient liquid; heat too low.	Ensure lid is locked; check/replace gasket; add more liquid; increase heat.
Steam escaping from lid edge.	Gasket dirty, damaged, or misplaced; lid not closed properly.	Clean/reposition/replace gasket; ensure lid is securely locked.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure pressure indicator has fully dropped. If not, release remaining pressure. Never force open.
Food is undercooked.	Insufficient cooking time; heat too low; too much liquid.	Increase cooking time; ensure proper heat maintenance; adjust liquid amount.

8. SPECIFICATIONS

- **Model:** TEFAL Secure Trendy P2580700
- **Capacity:** 6 Liters
- **Material:** Stainless Steel
- **Compatibility:** All heat sources, including Induction
- **Safety Features:** 5-point safety system
- **Cooking Programs:** 2 (Vegetables, Meat)
- **Item Weight:** 4.1 Kilograms
- **Manufacturer:** TEFAL
- **ASIN:** B0CH91YTP3
- **Power:** 1000 Watts (Note: This specification is typically for electric pressure cookers. For stovetop models, power refers to the heat source's output.)
- **Voltage:** 220 Volts (Note: This specification is typically for electric pressure cookers. For stovetop models, voltage is not directly applicable to the cooker itself.)

## 9. WARRANTY AND SUPPORT

**Warranty:** The TEFAL Secure Trendy P2580700 pressure cooker comes with a 10-year warranty specifically for the stainless steel pot (cuve uniquement). Please retain your proof of purchase for warranty claims.



Figure 5: The TEFAL Secure Trendy P2580700 highlighting its 10-year warranty on the stainless steel pot. This image emphasizes the product's durability and the manufacturer's commitment to quality for the main cooking vessel.

**Support:** For further assistance, spare parts, or warranty inquiries, please contact TEFAL customer service or visit the official TEFAL website. You can find contact information on the TEFAL brand store page or in the original product packaging.

Visit the official TEFAL store: [TEFAL Brand Store](#)