

TFCFL JJFTM

TFCFL 7.4 Quart Stainless Steel Pressure Cooker

MODEL: JJFTM

Introduction

Thank you for choosing the TFCFL 7.4 Quart Stainless Steel Pressure Cooker. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference. This pressure cooker is designed to prepare delicious meals quickly by utilizing KPA micro pressure technology, preserving nutrients and flavor.

Important Safety Instructions

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

- Read all instructions carefully before operating the pressure cooker.
- 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 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 'Securing the Lid' section.
- Never force the pressure cooker open. Do not open until the unit has cooled and internal pressure has been released. See 'Pressure Release' section.
- Never fill the unit beyond 2/3 full. When cooking foods that expand during cooking, such as rice or

dried vegetables, do not fill the unit beyond 1/2 full.

- Ensure the silicone air release valve and safety valve are clear before each use.
- Do not use this pressure cooker for deep frying with oil.
- Always check that the lid gasket is properly seated before closing the lid.

Product Overview

Familiarize yourself with the components of your TFCFL Pressure Cooker:

- **Pot Body:** The main cooking vessel, made of 201 stainless steel.
- **Lid:** Features a visual design to observe cooking progress.
- **Lid Handle/Top Bead:** For easy opening and closing of the lid.
- **Side Handles:** Double-sided handles for safe handling and insulation from heat.
- **Locking Buckle:** Mechanism to secure the lid to the pot body.
- **Silicone Air Release Valve:** Releases excess air during cooking.
- **Safety Valve:** A crucial safety feature that releases pressure if it exceeds safe levels.



Image: The TFCFL 7.4 Quart Stainless Steel Pressure Cooker, showing the pot body, lid, and handles.



Image: A close-up view of the pressure cooker's handle and the locking buckle mechanism.

Setup and Assembly

Your pressure cooker requires minor assembly before first use. Please follow these steps:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that you have the pot body, lid, two side handles, and the included screws and screwdriver.
2. **Attach Side Handles:** Align each side handle with the designated attachment points on the pot body. Use the provided screws and screwdriver to securely fasten the handles. Ensure they are tight and stable.
3. **Inspect Lid:** Ensure the lid's top bead, silicone air release valve, and safety valve are properly installed and free from obstructions.



Image: The screwdriver provided for assembling the pressure cooker handles.

Operating Instructions

Follow these steps for safe and effective use of your pressure cooker:

1. **Before First Use:** Wash the pot body and lid thoroughly with warm, soapy water. Rinse and dry completely.
2. **Add Ingredients:** Place your food and liquid into the pressure cooker. Do not fill more than 2/3 full. For foods that expand (e.g., rice, beans), do not fill more than 1/2 full. Ensure there is always at least 1 cup of liquid for pressure to build.
3. **Secure the Lid:** Place the lid onto the pot body, aligning the locking buckle with the corresponding slot. Push the locking buckle towards the inside of the pot to lock it securely. Ensure the lid is fully sealed and cannot be rotated.
4. **Heat Source:** Place the pressure cooker on a suitable stove (induction, electric ceramic, halogen, or gas stovetop compatible). Use a burner size appropriate for the base of the cooker.
5. **Building Pressure:** Heat the cooker on high heat. Steam will begin to escape from the air release valve. Once a steady stream of steam is visible, the pressure is building. The safety valve indicator will rise, indicating full pressure.
6. **Cooking Time:** Once full pressure is reached, reduce the heat to the lowest setting that maintains pressure. Begin timing your recipe.
7. **Pressure Release:** When cooking is complete, remove the cooker from the heat. Allow pressure to release naturally (Natural Release) or use the quick release method if specified by your recipe. To quick release, carefully open the air release valve to allow steam to escape. **Never force the lid open while pressure is still inside.**
8. **Open the Lid:** Once all pressure has been released (the safety valve indicator will drop), push the locking buckle towards the handle to unlock it. Carefully open the lid away from your face to avoid residual steam.



Image: The pressure cooker in use, containing a whole chicken and vegetables, demonstrating its capacity.

Maintenance and Cleaning

Proper care ensures the longevity and performance of your pressure cooker:

- **After Each Use:** Allow the cooker to cool completely before cleaning.
- **Washing:** Wash the pot body and lid with warm, soapy water. Use a non-abrasive sponge or cloth. For stubborn food residue, soak the pot in warm water before cleaning.
- **Lid Components:** Periodically check and clean the silicone air release valve and safety valve to ensure they are free from food particles.
- **Drying:** Dry all parts thoroughly to prevent water spots and corrosion.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

Troubleshooting

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; insufficient liquid; air release valve or safety valve obstructed.	Ensure lid is locked correctly. Add more liquid. Check and clear valves.
Steam leaking from lid edges	Lid not sealed; gasket improperly seated or damaged.	Relock lid. Inspect and reposition or replace the lid gasket.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Do not force. Allow all pressure to release naturally or use quick release method until safety valve indicator drops.
Food is undercooked	Insufficient cooking time; pressure not maintained.	Increase cooking time. Ensure heat is sufficient to maintain pressure.

Specifications

Feature	Detail
Brand	TFCFL
Model Number	JJFTM
Capacity	7 Liters (7.4 Quarts)
Material	201 Stainless Steel
Color	White
Product Dimensions	6.88"D x 10.2"W x 8.66"H
Pressure Technology	KPA Micro Pressure (1.2Pa)
Compatibility	Induction, Electric Ceramic, Halogen, Gas Stovetop
Operation Mode	Manual



Image: The TFCFL Pressure Cooker with its key dimensions labeled for reference.

Warranty and Support

For warranty information or product support, please contact TFCFL customer service through the retailer where the product was purchased or visit the official TFCFL brand store online. Please have your model number (JJFTM) and purchase date available when contacting support.

TFCFL Brand Store: [Visit TFCFL Store on Amazon](#)