

Tefal®

MINUT' COOK

GB



www.tefal.com.au
www.tefal.co.nz

3

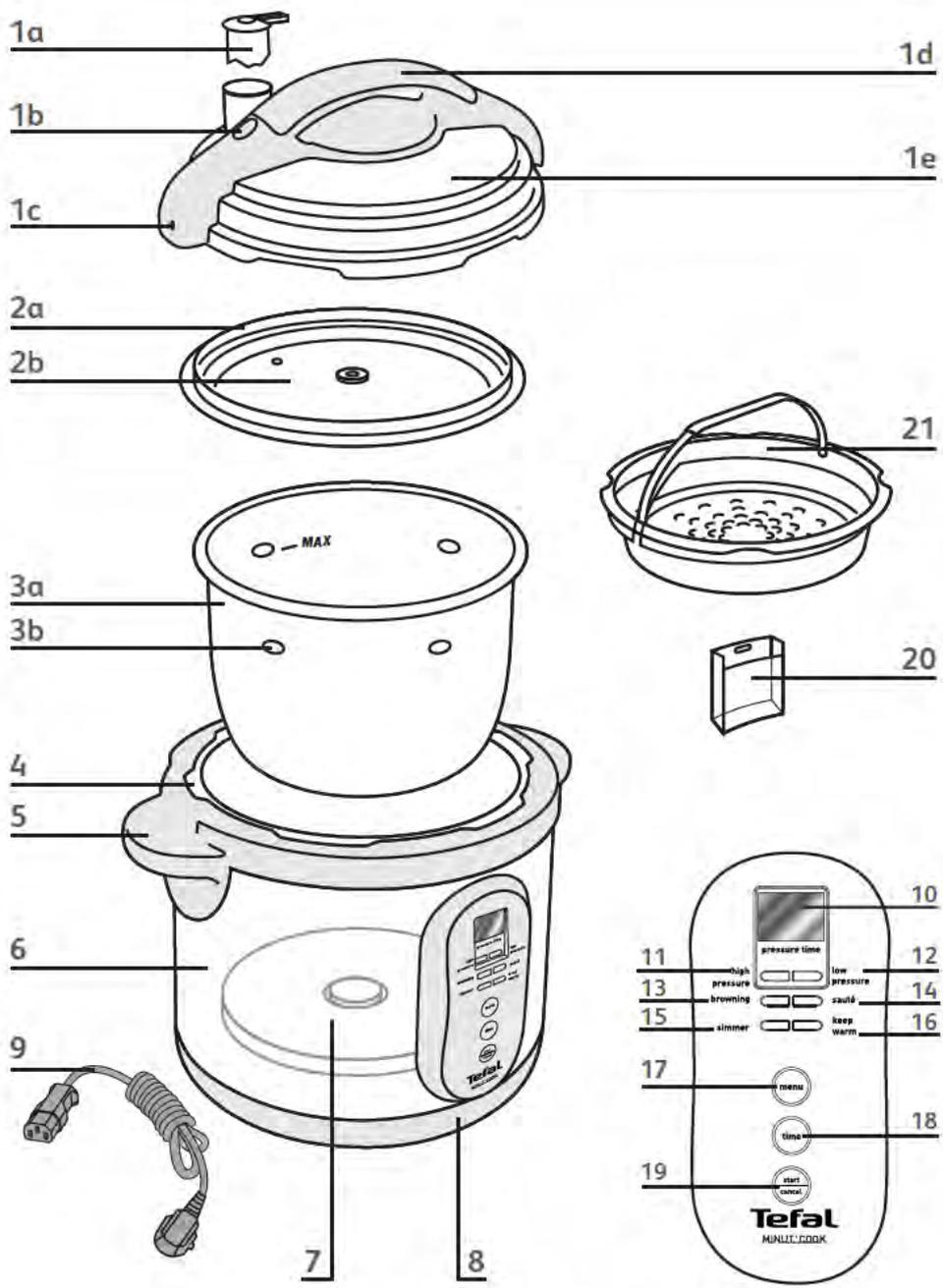




fig.1



fig.2



fig.3

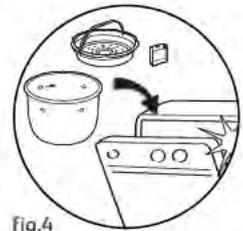


fig.4



fig.5



fig.6



fig.7

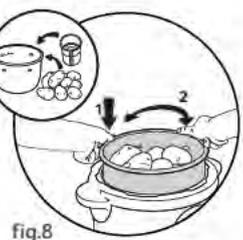


fig.8



fig.9



fig.10



fig.11

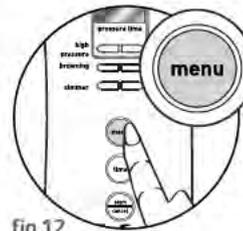


fig.12

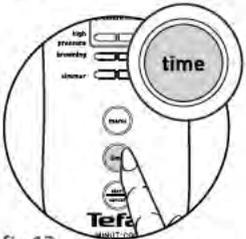


fig.13

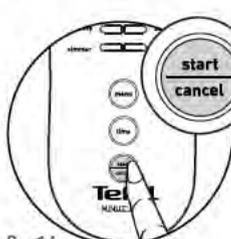


fig.14



fig.15



fig.16

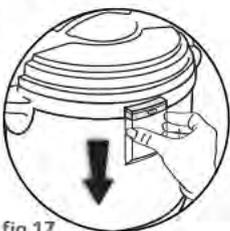


fig.17

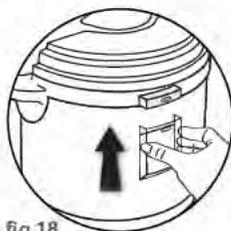


fig.18



fig.19

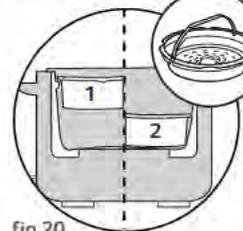


fig.20



fig.21



fig.22

Safety recommendations

Take the time to read all the instructions.

For your safety, this appliance conforms with applicable standards and regulations (Directives on low voltage, electromagnetic compatibility, materials in contact with foodstuffs, environment ...)

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
-  • Children should be supervised to ensure that they do not play with the appliance.
- As with any cooking appliance, supervise cooking closely if using the Pressure Cooker with children nearby or certain handicapped persons.
- Do not put your Pressure Cooker into a hot oven.
- When the Pressure Cooker is under pressure, take great care when moving it. Do not touch the hot surfaces. Use the handles and knobs, and wear gloves if necessary. Never use the lid knob to carry your pressure cooker.
- Do not use your Pressure Cooker for any use other than that for which it is designed.
- Your Pressure Cooker cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the Pressure Cooker is properly closed before bringing it up to pressure. (see Instructions for use).
- Never force the Pressure Cooker open. Make sure that the inside pressure has returned to normal. See the instructions for use.
- Never use your Pressure Cooker without liquid: this could cause serious damage.
- Do not fill your Pressure Cooker more than 2/3 full. For food that expands considerably during cooking, such as rice, dehydrated vegetables or compotes, ... do not fill the Pressure Cooker more than half full.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.) the Pressure Cooker should be shaken slightly before opening to ensure that the food does not spurt out.
- Always check that valves are clean before use. (see Cleaning and Maintenance).
- Do not use the Pressure Cooker to fry under pressure using oil.
- Do not touch the safety systems except when cleaning and maintaining in accordance with instructions.
- Use only the appropriate TEFAL spare parts for your model. Particularly, only the TEFAL pan, lid and sealing gasket.

SAVE THESE INSTRUCTIONS.

Warranty

- This product has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- The warranty does not apply to the normal wear and tear of the cooking pot.
- Read the instructions for use carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Tefal from any liability.

Environment

- In accordance with current regulations, before disposing of an appliance no longer needed, the appliance must be rendered inoperative (by unplugging it and cutting off the supply cord).



Environment protection first!

-  Your appliance contains valuable materials which can be recovered or recycled.
-  Leave it at a local civic waste collection point.

Description

- | | |
|---|--|
| <ul style="list-style-type: none"> 1a pressure limit valve 1b float valve 1c push rod (safety opening system) 1d lid handle 1e lid 2a sealing gasket (ref. XA500037) 2b gasket supporting cover 3a 6 L cooking pot 3b integrated basket supports 4 upper ring 5 carrying handles 6 stainless steel housing 7 heating plate with temperature sensor 8 base 9 removable power cord | <p>Control panel</p> <ul style="list-style-type: none"> 10 digital timer: counts down remaining cooking time 11 high pressure light 12 low pressure light 13 browning light 14 sauté light 15 simmer light 16 keep warm light 17 menu button: press to select a cooking menu 18 timer selection : <ul style="list-style-type: none"> 1 minute increments up to 40 min 5 minute increments from 40 to 99 min 19 start / cancel <p>Accessories</p> <ul style="list-style-type: none"> 20 dew collector condensation 21 steaming basket |
|---|--|

Before First use

Remove packaging

- Take your appliance out if its packaging. Safely keep your warranty card and remember to read the operating instructions before using for appliance for the first time - fig. 1.
- Place your appliance on a flat surface. Remove all packaging materials from the inside of the appliance: plastic bags, accessories (steaming basket & condensation collector) as well as the plug - fig. 1.
- Remove the promotional sticker on the product before using your appliance for the first time.
- The lid and pressure limit valve protective cover are not dishwasher safe.

Remove the lid

- To remove lid, take hold of the handle, turn it clockwise and lift the lid - fig. 2 + 3.

Cleaning

- Rinse the cooking pot, the lid, the condensation collector, the steaming basket, the sealing gasket and gasket supporting cover.

Using your appliance for the first time

- Unroll the power cord; connect it to the appliance (1) then to the earthed socket (2) - fig. 5.

Instructions for use

Remove the lid

- To remove lid, take hold of the handle, turn it clockwise and lift the lid - fig. 2 + 3.

Click the condensation collector into place

Take the cooking pot out and add the ingredients

- Remove the cooking pot - fig. 6.
- Put ingredients in the cooking pot.
- **For pressure cooking:** Please note that the level of foods and liquids should never exceed the max level marking on the cooking pot. Some foods will expand during cooking. For such foods (dried vegetables, grains, rice etc), please ensure you do not exceed 60% of the capacity of the cooking pot. When pressure cooking, the cooking pot should always be filled to at least 20% of its capacity.
- **For steam cooking:** Pour water into the cooking pot. Place the steaming basket so that it rests on the integrated basket support or simply place it at the bottom of the cooking pot - fig. 20.
- You can cook food in the cooking pot and steam at the same time.
- When steaming, ensure the food in the steaming basket doesn't touch the lid.

Place the cooking pot in the appliance

- Wipe clean the bottom of the cooking pot and remove any food residue from the heating plate. - fig 7. Then place the cooking pot into the appliance - fig 8.
- Do not use your appliance without the cooking pot.

Close and lock the lid

- Check that the sealing gasket is securely placed on the sealing gasket supporting cover. To do this, slightly rotate the sealing gasket in both directions to ensure that it is well in place.
- Place the lid on the appliance and turn it counter-clockwise until you hear a clicking sound - fig. 9 + 10.

Place the pressure limit valve

- Position the pressure limit valve and ensure that it is on . Please note that the valve does not click into place and that it will remain somewhat loose. Check that the float is down before you start pressure cooking (this will mean that the lid is properly sealed) - fig. 11.

Plug in the power cord

- Plug in the power cord - fig. 5. The LED display will indicate . **Make sure the plug is connected properly to both the appliance and the earthed socket.**

Pressure cooker settings

GB

Please refer to the table.

COOKING SETTING	FEATURES	RECIPE SUGGESTIONS	COMMENTS
Low pressure 40kpa	Preserves more vitamins during cooking. Ideal when cooking fish and vegetables in water or in the steam basket.	Lentils with ham & vegetables, rice pudding with coconut milk, mango and passion fruit...	Always cook with the lid closed.
High pressure 70kpa	This setting allows faster cooking of meats, poultry or frozen foods.	Roast pork with paprika and green peas, Salmon with chives ...	Always cook with the lid closed.
Browning	Use this setting to brown foods before cooking or when frying in a small amount of fat.	Moroccan lamb with couscous, Goulasch...	Always cook with the lid open. Brown foods before pressure cooking. The pre-set temperature for this setting is 180°C.
Sauté	Use this setting to soften foods before cooking. Suitable with a small amount of fat or liquid.	Mushroom Risotto, Mashed Potatoes, Compotes & Purees...	Always cook with the lid open. Soften foods before pressure cooking. The pre-set temperature for this setting is 140°C.
Simmer	This setting enables you to cook at low temperature. It is primarily used when adding ingredients at the end of the cooking cycle or to finish off cooking.	Miso soup, Tuna with pasta, Fish tajine ...	Always cook with the lid open.
Keep Warm	Automatically switches on after cooking. Keeps food warm for up to 12 hours. When cooking is finished, you will hear a beeping sound and the Keep Warm indicator light will switch on.	All recipes.	It is not recommended to use the Keep Warm setting for more than 1 hour, particularly with fragile foods as textures may change.

Cooking instructions

Cooking with the timer

- The timer can only be used with the High & Low Pressure cooking settings.
- When the appliance is in stand by, press  button to select a setting - fig. 12.
- Press  to select the time - fig. 13 after which the cooking cycle should finish.
- Press  button to start cooking - fig. 14. The menu light will stop flashing.
- The LED display will countdown the remaining time.  means that cooking will be finished in 10min.
 - Time increases in 1 minute increments up to 40 minutes
 - Time increases in 5 minute increments from 40 to 99 minutes.

Cooking without the timer

- Always leave the lid open when using the Browning, Simmer or Sauté settings.
- When the appliance is in stand by, the LED display shows . Press the  button to select the desired setting. The menu light will flash. Press  to start cooking - fig. 14. The menu light will then stop flashing.
- During cooking, the LED display will show . The dot in the lower right hand corner of the LED screen will flash. It will stop flashing when the desired temperature and pressure have been reached.
- **When using Minut'Cook for the first time, there might be a slight odour. This is normal.**



Cancel button

- Users can reset the function or cancel the timing setup anytime by pressing the  button during cooking or operation - fig. 14.

Pressure cooking

- Once pressure has built up in the appliance, the float valve will rise. The double safety lock in the lid is then activated and the lid will not be able to be opened during cooking. Never attempt to open the lid during pressure cooking.
- **Steam cooking is only possible when using the High and Low Pressure cooking settings.**
- When using the pressure cooker for the first few times, you may notice slight leaking from the pressure level indicator and the sealing gasket. This is normal and will occur when pressure builds up.
- Some leaking from the pressure valve opening may also occur during cooking.
- It is normal for a small amount of steam to escape during cooking (as the valve is a safety valve).

Keep Warm

- Once the cooking cycle is completed, the appliance will automatically switch to Keep Warm.
- Maximum duration for Keep Warm is 12h.
- In the Keep Warm setting , condensation may build up in the upper ring. This is normal.
- After 12h, the appliance will go to stand by and the LED display will show .
- To avoid any bacteria from developing, do not use the Keep Warm setting with foods that cannot be stored at an ambient temperature i.e. meat, fish, dairy products and eggs...

Removing the lid

- Place the pressure valve on  to release the pressure - fig. 15. **Keep your hands away from the pressure limit valve when releasing steam.**
- As the pressure limit valve may be hot, we recommend using a kitchen utensil like tongs or a wooden spoon to lift the valve.
- Unplug the power cord - fig. 16.
- To remove lid, take hold of the handle, turn it clockwise and lift the lid - fig. 2 + 3.

Cleaning and maintenance

- Once your food is cooked, unplug the appliance to clean it - fig. 16. It is recommended to clean your appliance after each use.
- Clean the housing with a damp cloth. Do not immerse the appliance in water or pour water into it.
- Remove the condensation collector and clean it thoroughly under water. Place it back in its original position - fig. 17 + 18.
- Clean the upper ring with a damp cloth.
- Rinse the inside of the lid including the sealing gasket pressure limit valve, air escape and float valve. Dry them off thoroughly before placing them back.
- Clean the cooking pot and the accessories in the dishwasher - fig. 4. **Do not use a scourer to clean the pot as this can damage the non stick coating in the pot.**
- To clean the gasket supporting cover, separate the gasket supporting cover from the lid. To do this, take a hold of the knob on the lid and pull the sealing gasket upwards. Once clean, place the gasket and gasket supporting cover back in their original position - fig. 19 + 21.
- To clean the float valve, move the float gently and rinse away any food from the valve or the sealing gasket.
- Remove the pressure limit valve to clean it and rinse it under water. Once dry, place it back in its original position.





- The duct in the pressure regulator should be checked regularly to prevent blockage.
- Do not immerse the appliance. Always use the cooking pot provided. Do not pour water or food directly into the appliance.
- If you inadvertently immerse your appliance in water or spill water directly on the heating element (when the pot is not in place), take it to your service centre for repair.
- Clean your appliance after each use.
- Do not store your appliance with the lid closed.
- Do not carry the appliance by its handle. Use the 2 carrying handles to transport the product.
- Change the sealing gasket every 2 years.

Important

- Please follow the instructions closely. Do not place the appliance close to an open flame or an inflammable object. Always place Minut'Cook on a dry surface.
- Please ensure you respect the recommendations on the volume of food and water (section 3. Take the cooking pot out and add the ingredients).
- Do not damage the sealing gasket. Do not use any other gasket than the one provided (including rubber gaskets).
- Always ensure the pressure limit valve and the float valve are clean.
- Do not open the lid until the float is down.
- Do not place any foreign objects on the top of the pressure limit valve. Do not replace the valve.
- Do not use a cloth between the lid and the housing to leave it ajar.
- Keep the bottom of the inner pot and the heating plate clean.
- Do not heat up the inner pot in other thermal energy nor replace it with another pot.
- Use a wooden or plastic spoon to prevent any damage to the coating of the inner pot.
- During cooking & steam release, the appliance expresses heat and steam. Keep your face and hands away for the steam flow. Do not touch the lid during cooking - fig. 22.
- If a great deal of steam is released from the rim of the lid, unplug the power cord at once, and send the appliance to our service center to repair.
- If the alarm is on for more than 1 minute, please do not use the appliance.
- When transporting the appliance, always use the carry handles and not the knob on the lid.
- You must not take the appliance apart or replace any components.
- Do not replace the power cord with other cords.
- Keep out of the reach of children.
- Do not use the cooking pot on other stovetops or in other appliances.
- If pressure is released continuously (during more than 1 minute) while pressure cooking, send the appliance to a service center for repair.
- Do not fill up the pressure cooker without the cooking pot.
- When opening the lid, always hold the lid by its knob. In some cases, boiling water may be trapped between the gasket supporting cover and the lid. This can cause severe scalding.





Troubleshooting

TROUBLE	POSSIBLE REASONS	TREATMENT
The appliance beeps and the display shows  .	<ul style="list-style-type: none"> The appliance is unable to build up pressure 	<ul style="list-style-type: none"> Check that the lid is closed properly and that the valve is in the correct position - fig. 11
The appliance automatically switches to Keep Warm without going through a complete cooking cycle	<ul style="list-style-type: none"> When there is not enough water in the cooking pot, the appliance will go into safety mode 	<ul style="list-style-type: none"> Add more water in the cooking pot and restart the cooking cycle
Lid will not lock	<ul style="list-style-type: none"> The sealing gasket is not installed properly The float stays up 	<ul style="list-style-type: none"> Replace the sealing gasket in position If this occurs just after cooking, remove the valve. Then close the lid and place the valve back into position. If the product has not been used and is cold, push the push rod in directly with your hands.
Cannot open the lid after steam released	<ul style="list-style-type: none"> The float is still up In certain rare cases after your appliance has depressurised, the pressure indicator may remain in the high position meaning that the lid cannot be opened. 	<ul style="list-style-type: none"> In this case, allow your appliance to cool off completely so as to be sure that there is no more pressure inside it. The amount of time it takes for your appliance to cool off depends on the quantity of food that has been cooking inside it. Only then should you gently push the float valve using tongs. Make sure you keep your face well away from the handle.
Air escape from the rim of the lid	<ul style="list-style-type: none"> No sealing gasket Food stuck in sealing gasket Sealing gasket needs to be replaced Lid not locked properly 	<ul style="list-style-type: none"> Install the sealing gasket Clean the sealing gasket Replace the sealing gasket Lock the lid again
Steam is released from the float valve	<ul style="list-style-type: none"> Food stuck in the sealing gasket of the float valve The sealing gasket on the float is too old 	<ul style="list-style-type: none"> Clean the sealing gasket Replace the sealing gasket Change the sealing gasket every two years
The float cannot rise	<ul style="list-style-type: none"> The pressure limit valve is not placed properly Not enough food and water Steam is released from the rim of the lid and the pressure limit valve 	<ul style="list-style-type: none"> Place the device to  Put more food and water in the inner pot Send the product to our service center for repair



