

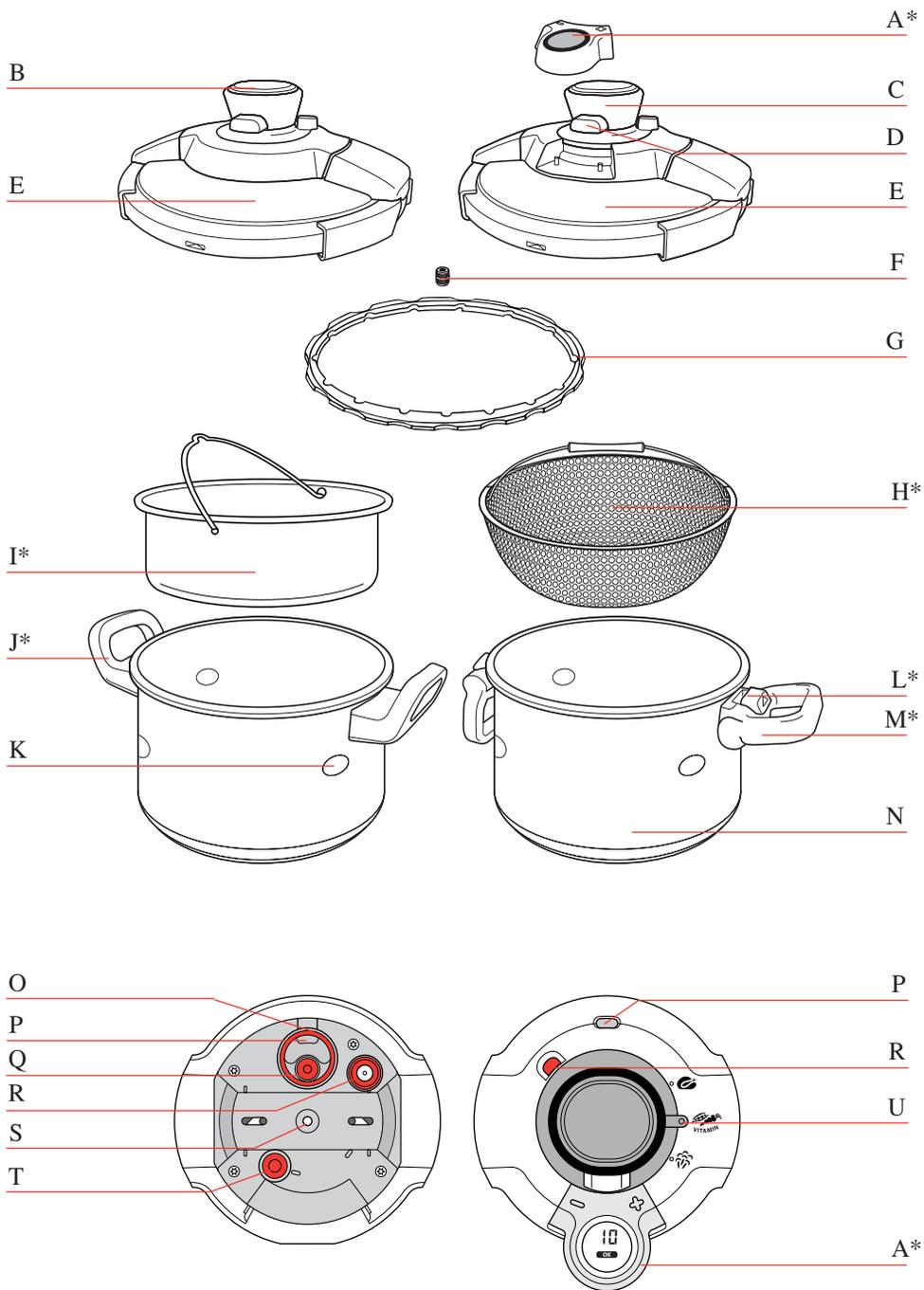
TEFAL

Clipso
Clipso Modulo
Clipso Control
Clipso Control+

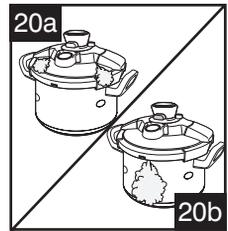
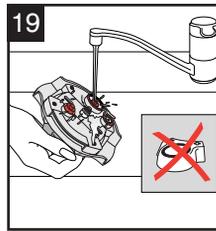
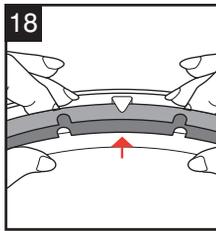
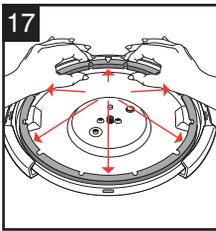
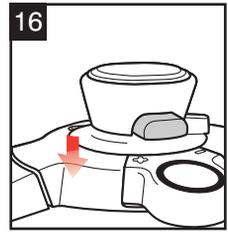
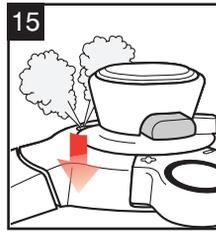
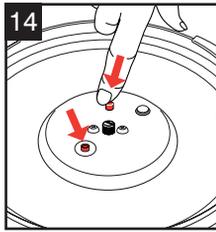
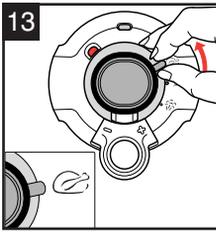
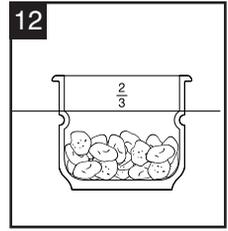
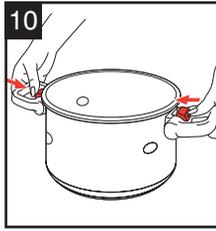
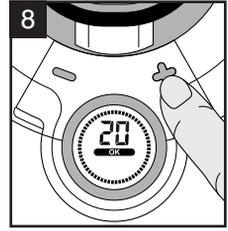
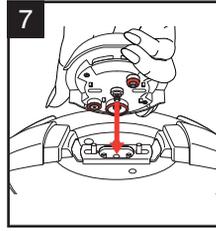
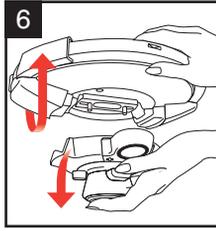
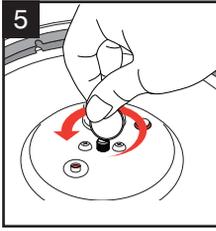
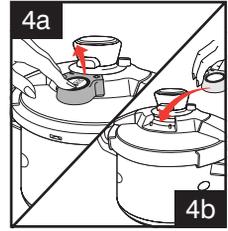
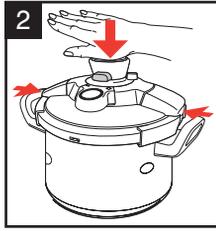
Pressure Cooker
Düdüklü Tencere
Cocottes
Olla de presión
Χύτρα ταχύτητας



User's manual
Kullanici Kılavuzu
Guide de l'utilisateur
Guía del usuario
Οδηγίες χρήσης



* depending on model - modele göre - selon modèle - según modelo - ανάλογα με το μοντέλο



IMPORTANT SAFEGUARDS

For your safety, this device complies with the applicable standards and regulations.

Take the time to read all the instructions and refer to the "Instructions for use".

- 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 Opening - Closing).
- Never force the Pressure Cooker open. Make sure that the inside pressure has returned to normal.
- Never use your Pressure Cooker without liquid: this could cause serious damage.
- Use compatible heat sources.
- 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 clear before use. (see Cleaning and Maintenance).
- Do not use the Pressure Cooker to fry under pressure using oil.
- Leave the safety systems alone, except for cleaning and maintenance in accordance with instructions.
- Use only the appropriate TEFAL spare parts for your model. Particularly, only the TEFAL pan and lid.
- Do not use your pressure cooker to store acidic or salty food before and after cooking.
- Make sure the pressure regulator valve is in the steam release position before opening the lid.
- Alcohol vapours are flammable. Watch your appliance when preparing alcohol-based recipes.
- Never place your pressure cooker with its handles folded back* on a source of heat.

Keep these instructions

* depending on model

Descriptive diagram

A - Timer*
B - Locking button
C - Lid knob
D - Unlocking button
E - Stainless steel lid
F - Module retaining nut
G - Lid seal
H - Vitamin basket*
I - Steam basket*
J - Fixed pan handle*
K - Integrated basket supports
L - Handle release button*

M - Folding pan handles*
N - Stainless steel pot

Control panel

O - Operating valve seal
P - Steam release outlet
Q - Operating valve
R - Pressure indicator
S - Control module fixing screw
T - Safety valve
U - Programme selector

1 - Characteristics

Pressure cooker base diameter

		Model					
Total Capacity	Interior diameter	Base diameter	Clispo	Clispo Control	Clispo Control+	Clispo Modulo	
4.5 L	5.3 L*	22 cm	18 cm	P41306	P41006	-	-
6 L	6.8 L*	22 cm	18 cm	-	P41007	P41107	P40807
4.5 L	-	25 cm	20 cm	-	P41012	-	-
8 L	9.4 L*	25 cm	20 cm	-	P41014	P41114	P40814
10 L	11.4 L*	25 cm	20 cm	-	P41015	P41115	P40815

* Product capacity with the lid in position.

Normative informations:

Maximum operating pressure: 80kPa.

Maximum safety pressure: 140kPa.

Compatible heat sources



■ Stainless steel models are suitable for all hob types, including induction.

■ On electrical and induction stoves, use a hot plate or hob or ring size of diameter of equal or lower than the base of the pressure cooker.

■ On a ceramic hob, make sure that the base of the pot is clean and dry.

■ On a gas hob, the flame should not lick out from around the base of the pressure cooker.

■ On all sources of heat, make sure that your pressure cooker is correctly centred.

 **Do not heat your pot when it is empty, as you risk damaging your product.**

TEFAL spare parts

■ Use only TEFAL original parts suitable for your model.

* depending on model

2 - Opening

■ Press the unlocking button on the side of the lid knob; the jaws will release - **Fig 1**

■ Lift the lid off.

3 - Closing

■ Place the lid over the pressure cooker, ensuring that it is sitting correctly on the pot.

■ Press down on the locking button - **Fig 2**

■ It is normal for the lid to be able to twist round whilst it is locked.

■ The clamps must be in contact with the edge of the lid - **Fig 3**

4 - Control module

To remove the control module from the lid

■ Remove the timer* - **Fig 4a**

■ Turn over the lid.

■ Loosen the screw holding the module using a coin, while holding the module with your other hand - **Fig 5 - 6**

To attach the control module to the lid

- Position the module on the lid, taking care not to press the release button and aligning the module with the holes in the lid - **Fig 7**
- Turn them over while holding the module onto the lid and tighten the attachment screw using a coin.
- The control module can only be fitted one way.

5 - Electronic timer

Instructions for use

- Fit the timer - **Fig 4b**
- To turn the timer on, press either (+) or (-) button.
- To set the cooking time (maximum of 59 minutes) press the (+) or (-) button.
- Hold down the button to move along more quickly.
- When the cooking time is set, the OK indicator is displayed on the screen after a few seconds - **Fig 8**
- The timer starts as soon as the right pressure level and temperature is reached. A short series of beeps inform you when it starts - **Fig 9**
- Once countdown has started, you can remove the timer from the pressure cooker.
- The starting of the timer is not triggered by the release of steam via the steam release outlet: depending on the amount of food in the cooker and the heat source used, the timer may start before or after the steam release.
- You are able to increase or reduce the cooking time on the timer at any time, even during countdown, by simply pressing the + (to increase) or - (to reduce) button.
- At the end of cooking: when the time has finished counting down, the timer will go off making a sound. To stop the bell ringing, press either the (+) or (-) button once.

The timer switches off automatically.

- **Removal:** press the front of the timer to release it and then remove it - **Fig 4a**

Battery Replacement



Hg

- The lifetime of the battery depends on timer usage frequency. However, you should replace the battery when you notice total or partial loss of display.
- In order to help to protect the environment, remove the used battery. Do not throw it away with the household waste, but dispose of it at a civic collection centre. The battery of the timer is a button-type manganese alkaline battery. It contains mercury. It complies with European regulations.

- You can have the timer battery ref LR 54 (1131) replaced by an authorised service dealer.



- To remove the battery from your pressure cooker, open the battery cover.
- When closing the battery cover, do not force it beyond the stops.
- Should you lose the timer, you can obtain another one from any of our TEFAL Approved Service Centres.

6 - Folding handles*



Before use, remove the stickers from each of the handles.

To fold back the handles

- Press the handle release buttons - **Fig 10**



Do not attempt to fold the handles without pressing the release buttons.

- The “handles folded” position is only used to store the pressure cooker.



Do not place your pressure cooker on a source of heat with its handles folded - Fig 11

To place the handles in their working position

- Raise the handles until you hear them “click” into position.

7 - Filling

- **Minimum:** Always ensure you have a minimum quantity of 250 ml (2 glasses) of liquid in the pot.
- **Maximum:** Never fill your pressure cooker more than 2/3 full - **Fig 12**

Type of food

- For food that expands considerably during cooking, such as rice, dehydrated vegetables or stewed fruits, ... do not fill the pressure cooker with contents more than half the height of the pot.

8 - Using the Vitamin/Steam basket

For steam cooking

You will have 1 or 2 steam baskets according to your model.

- Place the steam basket onto the integrated basket supports.
- Pour 750 ml of water into the pressure cooker.
- You can simultaneously cook food at the bottom of the cooker with at least 250 ml of liquid, and in the steam basket placed on the basket supports.

For models equipped with 2 rows of basket supports

- If you have 2 vitamin/steam baskets you can also steam two layers of food using the 2 baskets simultaneously.
- Place the first basket on the lower level by tilting the basket slightly on its side.
- Then place the second basket onto the higher level.

 **The foodstuffs placed in the Vitamin/steam basket must not touch the lid.**

9 - Using your pressure cooker for the first time

- Fill the pressure cooker up to 2/3 full with water - Fig 12
- Close the lid on the pressure cooker.
- Turn the selector so that it is on  - Fig 13
- Put the pressure cooker on the heat source at the highest temperature.

 **Ensure that the steam evacuation spout is not pointed towards you.**

- Set the timer for 15 minutes (see chapter on Electronic timer)*.
- When steam starts to release from the outlet, lower the heat source.
- For models not fitted with a timer, allow 15 minutes.
- After 15 minutes, turn off the heat.
- **Gradually** position the programme selector to .
- When no more steam escapes from the steam outlet and the pressure indicator is down, open the pressure cooker.
- Remove the timer from its holder.*
- Rinse out the pressure cooker under running water and dry it.
- Clean the basket with warm water and washing up liquid.
- Note: the appearance of marks/stains on the interior base of the pressure cooker does not alter the quality of the metal. It is merely due to calcium deposits. To remove these, use a scouring pad and some diluted white vinegar.

10 - Before cooking

- Before each use, check that the control module is correctly fastened (retaining nut is tightened); you can use a coin if necessary.
- Before each use, check that the operating valve (selector at position  or  or ) and the safety valve inside the lid can move freely - Fig 14

* depending on model

- Close the lid.
- Set the programme selector to the position indicated in your recipe.

Vegetables	Meat / Fish
 	

- Set the timer for the required cooking time.*
- Put the pressure cooker on the heat source at the highest temperature.
- It is normal to see steam release from the pressure indicator before steam is released from the steam outlet. Condensation may also appear in this area as well - Fig 14
- As soon as the pressure indicator has risen, you cannot open the pressure cooker.

11 - During cooking

- Cooking starts when steam escapes in a steady flow from the outlet with a regular hissing sound. Lower the heat.
- For models fitted with a timer, the cooking time countdown is triggered automatically, by emitting a beep - Fig 9 You can then take the timer with you.
- Your timer alerts you with a sound signal that the cooking time has finished. Turn off the source of heat and press the (+) or (-) button to stop the timer bell ringing.

12 - End of cooking

- After the heat has been turned off you have two alternatives:
- **Slow pressure release:** gradually turn the programme selector to the steam position .

 **If you notice unusual release of pressure during decompression: turn the selector to position  or  then repeat the decompression procedure slowly, making sure that the pressure has released normally.**

- **Fast pressure release:**

 **Remove the timer before this operation.***

- Place the pressure cooker under a cold running tap, directing the flow onto the metal part of the lid.
- When the pressure indicator is down in the normal position, all pressure has been released from the pressure cooker - Fig 16
- You can then open the pressure cooker.

13 - Cleaning and Maintenance

Remove the timer before cleaning.*

- Wash your cooker after each use.
- For the models fitted with folding pan handles, we recommend cleaning the pressure cooker with the handles folded.

Dishwasher cleaning

- You can wash the pot and the basket in the dishwasher.
- You can also put the lid into the dishwasher, **on the condition that you have removed the timer* and the seal for the lid.**

Cleaning by hand

- Wash your pot and basket in warm water with a little washing-up liquid. You can use a scouring pad on the inside.
- Remove the seal from the lid and clean it in warm water with a little washing-up liquid.
- Clean your lid under water with a sponge and washing-up liquid.
- Let the lid drip dry after cleaning.

Re-fitting the seal

- For better visibility, this operation must be carried out with the lid in the open position, i.e.: with the jaws open.
- To ensure a perfect seal, make sure the seal slips fully under each tab - **Fig 17 - 18** by pressing and pushing it with your finger towards the edge of the lid.

When storing your pressure cooker

- Turn the lid over on the pan, so that it is in a stable position.

Cleaning the control module

Never open the control module.

Don't forget to remove the timer.*

- Remove the control module from the lid - **Fig 5 - 6**
- Check visually and in plain daylight that the steam outlet is not blocked. If it is blocked, clean it using a cotton-bud, then rinse it under water - **Fig 19**
- Wash the control module under running water.
- Check that the operation device can move freely.
- Check the mobility of the operating valve (selector to position  or  or ) - **Fig 14**
- You can also put the control module in the dishwasher.
- Check that the module seals are correctly fitted. If these seals are missing or damaged, leaks can occur underneath the module during the pressure cooking operation. The shape of the seals has been specially designed for easy removal and re-fitting. Seals can be purchased from TEFAL Approved Service Centres.

Cleaning the timer

- Clean it with a soft, dry cloth.

Security

Your Clipso is equipped with several safety devices, 2 of which are for over pressure:

- **First device:** the safety valve releases the pressure and the steam escapes from under the control module - **Fig 20a**
- **Second device:** steam flows from between the lid and the pot - **Fig 20b**

If one of these security devices is set off:

- Turn off the heat source.
- Let the pressure cooker cool down.
- Open the cooker.
- Check and clean the operation valve, steam release outlet, safety valve and seal.

Recommendations for use

- 1 - Whenever opening and closing the lid, the control module must always be fixed onto the lid.*
 - 2 - Don't forget to turn down the heat once there is a continual release of steam from the steam release outlet.*
 - 3 - Your Clipso Control can also operate without its timer.*
 - 4 - Turn the pressure cooker so that the unlocking button is facing you.*
 - 5 - As with all cooking appliances, make sure you properly supervise the cooking area if children or certain handicapped persons are close by.*
 - 6 - Be careful, as the steam, which is released, is very hot.*
 - 7 - To movelift the pressure cooker use the side handles on the pot. Never use the lid knob to move or lift it.*
 - 8 - Do not leave food standing in your pressure cooker.*
 - 9 - Never use bleach or chlorine based products to clean your pressure cooker as these damage the quality of stainless steel.*
 - 10 - Never put the timer or the seal into the dishwasher.*
 - 11 - Don't leave the lid to soak in water if the control module is still attached.*
 - 12 - Change the lid seal once a year.*
 - 13 - Have your pressure cooker checked at a TEFAL Approved Service Centre after 10 years of use.*
 - 14 - Do not use any sharp or pointed objects to carry out operating and safety checks.*
-

Guarantee

- Your new TEFAL pressure cooker has a 10 year guarantee against:
 - Any defect related to the metal pot,
 - Any premature damage of the metal base, provided the product is used according to the recommended instructions.
- This guarantee does not include:
 - Damage due to inappropriate uses and resulting from shocks, falls or placing in the oven,
 - Replacement of parts, such as seal, handles, valves, basket.
- Only TEFAL Approved Service Centres are authorised to offer this guarantee.

TEFAL answers your questions

1 - I cannot close the lid:

- Make sure the jaws are fully open before fitting the lid onto the pot.
- Check good condition and correct position of the seal.

2 - If your pressure cooker has been heated without any liquid in it:

- Have it checked at a TEFAL Approved Service Centre.

3 - If the pressure indicator does not rise:

- This is normal for the first few minutes
- If the problem continues, check that:
There is enough liquid inside the pan.
The source of heat is high enough; if not, increase the heat.
The pressure selector is not turned to .
The pressure cooker is closed properly.
The control module is screwed in properly. The clamps must be in contact with the edge of the lid.
The seal for the lid is positioned correctly.
The seal is clean and in good condition; change it if required.
Check the cleanness and the mobility of the pressure indicator.

4 - The pressure indicator has lifted up and no steam escapes from the release outlet during cooking:

- Set the programme selector to :
 - If no steam escapes, put your pressure cooker under cold water to release the steam, then clean the operating valve and release outlet.
 - If steam escapes, the pressure level has not been reached yet: set the selector back to the initial position.

5 - If steam escapes from around the control module: check:

- The control module is sufficiently screwed on.
- Good condition and correct installation of the seals on the operating and safety valves.

6 - Steam is leaking around the lid: check:

- The lid closes correctly.
- The seal is correctly fitted onto the lid.
- The seal is clean and not damaged. Replace it if necessary.
- Lid, safety valve and operating valve are clean.
- The edge of the pot is not damaged.

7 - If one of the security devices is activated (safety valve or seal):

- Turn off the heat source immediately.
- Let the pressure cooker cool down.
- Open the cooker.
- Check and clean the operating valve, steam release outlet, safety valve and seal.

8 - I cannot open the lid:

- Check that the pressure indicator is in the low position.
- If not: release the steam from the pressure cooker by cooling it under cold running water, if necessary.

9 - If the food is burnt or undercooked, check:

- The cooking time.
- The heat source.
- That the programme selector is on the correct setting.
- The quantity of liquid.

10 - If food has burnt in the pot:

- Leave the pot to soak before cleaning it.
- Never use bleach or chlorine based products to clean it.

11 - If regular beeps are being emitted and the cooking time is flashing:

- Check that the timer has been properly put in place on the control module.

12 - If you cannot put the handles into the working position: check that:

- The release button is not jammed.
- If the problem persists, have your pressure cooker checked by an approved TEFAL Service Centre.

13 - If you cannot fold back the handles: do not force them.

- Check that you have pressed the handle release buttons in completely.