



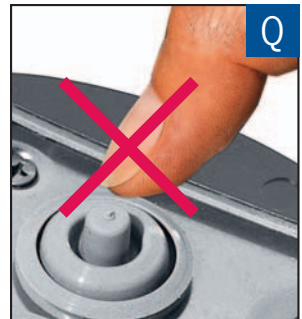
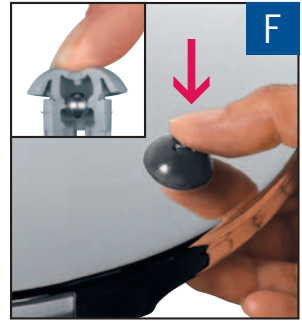
PERFECT PLUS

WMF PERFECT PLUS

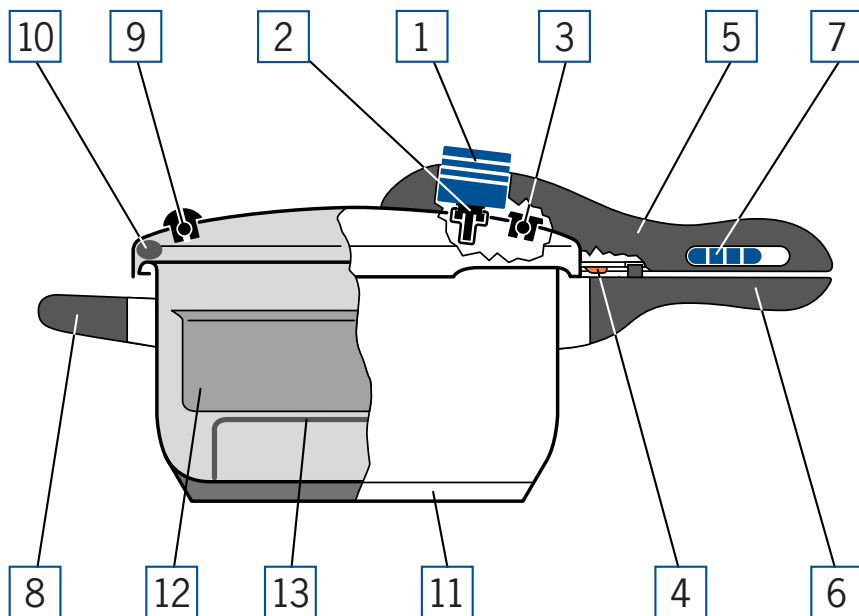
DE BEDIENUNGSANLEITUNG
GB OPERATING INSTRUCTIONS
ES INSTRUCCIONES DE MANEJO
BG ИНСТРУКЦИЯ ЗА ОБСЛУЖВАНЕ
DK BRUGSANVISNING
FI KÄYTTÖOHJEET
FR MODE D'EMPLOI
GR ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ
IT ISTRUZIONI PER L'USO
NL GEBRUIKSAANWIJZING
NO BRUKSANVISNING

PL INSTRUKCJA OBSŁUGI
PT INSTRUÇÕES DE UTILIZAÇÃO
RU ИНСТРУКЦИЯ ПО ЭКСПЛУАТАЦИИ
SE BRUKSANVISNING
SK NÁVOD NA OBSLUHU
SI NAVODILO ZA UPORABO
CZ NÁVOD K OBSLUZE
TR KULLANMA TALİMATI
HU HASZNÁLATI UTASÍTÁS
HR UPUTSTVA ZA UPOTREBU





WMF PERFECT PLUS



TransTherm®-Allherdboden



10 Jahre
Liefergarantie
für Ersatzteile



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See cover

EXPLANATION OF SYMBOLS

Example



A See Fig. (A), cover

1 See drawing (Item 1) cover

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IMPORTANT SAFETY INFORMATION

1. Please carefully read the operating manual and all the instructions before using the WMF pressure cooker. Improper use may result in damage.
2. Do not allow anyone to use the pressure cooker unless they have first read the operating manual.
3. Keep children away from the pressure cooker while it is in use.
4. Never use your pressure cooker in the oven. The high oven temperatures could damage handles, valves and safety devices.
5. Move the pressure cooker very carefully while it is pressurised. Do not touch hot surfaces. Use the handles and buttons provided. Use gloves if necessary.
6. Only use the pressure cooker for the purpose intended.
7. This appliance cooks with the aid of pressure. Improper use may result in burns. Take care to ensure that the appliance is properly closed before heating it up. You'll find information on this in the operating manual.
8. Never use force to open the pressure cooker. Never open it before you are sure that the interior is fully depressurised. You'll find information on this in the operating manual.
9. Never heat the pressure cooker before pouring in water. This would result in serious damage. Minimum: 1/4 l water. Take care to ensure that the liquid never fully evaporates. This could result in food burning on to the pot, and the pot being damaged by melting plastic parts. The hob could also be damaged by the aluminium in the base melting.
10. Never fill the pressure cooker to more than 2/3 of its capacity. If using foodstuffs which expand during the cooking process, such as rice or dried vegetables, fill the pressure cooker to a maximum of half its capacity, and observe any supplementary instructions issued by the manufacturer in this regard.



11.
Never leave your pressure cooker unattended. Regulate the heat to ensure that the cooking indicator does not rise above the 2nd orange ring. If the heat is not turned down, steam will escape through the valve. Cooking times may change, and the loss of liquid may result in function faults.

12.
Only use the heat sources listed in the operating manual.

13.
If you have cooked meat with the skin attached (such as ox-tongue), which may expand under the influence of pressure, take care not to pierce the meat while the skin remains expanded. This could result in burns.

14.
On principle, always shake the pressure cooker before opening it to avoid pockets of steam spitting out; this could result in scalding. This is particularly important when quickly releasing steam under running water or using the sliding indicator.

15.
When quickly releasing steam using the sliding indicator, or under running water, always keep your hands, head and body away from the danger area. You could otherwise be injured by escaping steam.

16.
Before each use of your pressure cooker, check that the safety devices, valves and seals are working properly. Only thus can the safe functioning of your pressure cooker be guaranteed. You'll find information on this in the operating manual.

17.
Do not use your pressure cooker to fry food in oil under pressure.

18.
Never interfere with the safety systems, except when carrying out the maintenance work specified in the operating manual.

19.
Wear parts should be regularly replaced. Parts showing apparent discoloration, cracks or other damage, or which no longer sit correctly, must be replaced with original WMF spare parts.

20.
Only use original WMF spare parts. In particular, always use pots and lids of the same model.

21.
Do not use the pressure cooker if it or its parts are damaged or distorted, or if their functionality does not correspond to that described in the operating manual. If that is the case, please consult your nearest WMF dealer or WMF AG's Customer Service Department in Geislingen/Steige.

[Please keep this operating manual in a safe place!](#)

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BEFORE FIRST USE

1. Open the pot **A B 5 6 7**

Move the sliding indicator **7** to the end of the handle, using both ends. The indicators on the sliding indicator **7** must be set to AUF/OPEN **A**. Pivot the lid handle **5** to the right, until the indicators on the lid and on the long handle **6** are aligned **B**. Lift off the lid.

2. Cleaning the pot **C D P 4 5 10**

You should clean all parts of your pressure cooker before first use (see 'Cleaning' section). Turn the lid around and remove the lid handle **5** from the lid. For this purpose, pull the orange slide **4** on the underside of the lid handle in the direction of the arrow until the end of the handle **C**. Detach and lift off the handle **D**. Remove the sealing ring **10** from the lid **P**.

3. Closing the pot **B E G 7 10**

Insert the handle into the lid and move the orange slide across the lid rim until it audibly engages **E**. Insert the sealing ring **10** in the lid rim so that it is positioned beneath the concave rim of the lid **G**. Place the lid on top (see indicators on the lid and pot handle) and turn the lid handle to the left until it stops **B**. Move the sliding indicator **7** until it is right at the ZU/LOCKED position.

OPERATING INSTRUCTIONS WHEN COOKING

Check the safety devices before each use

B E F G H Q 2 3 9 10

Make sure that the sealing ring **10** and lid rim are clean.

Check that the ball is sitting visible in the safety valve **9** on the underside of the lid **G**. If the ball is in the upper chamber of the safety valve/automatic heating device **9** on the lid, use your finger to press it into the lower chamber **F**.

Remove the handle and check the main valve **3** for moveability by pressing with your finger **H**.

Inspect the cooking indicator seal **2** visually to check for fit and damage.

Please note:

Do not press down on the cooking indicator seal, since this could result in damage to the residual pressure lock, and the functionality of your pressure cooker could no longer be guaranteed **Q**.

Insert the handle in the lid **E**.

Place the lid on the pot and close it **B**.

Liquid volumes

M 12

At least 1/4 l of liquid is required to generate steam, regardless of whether you are cooking with or without inserts **12**. To ensure that your pressure cooker's functionality is not impaired, do not fill it to more than 2/3 of its capacity **M**. When cooking foodstuff which foam or expand heavily (e.g. stock, pulses, innards, compotes), only fill the pot to half its capacity.

See the section on 'Preparing wholefood' for further information.

If you want to brown your food before cooking (e.g. onions, meat pieces etc.), you can use your WMF pressure cooker as a conventional pot.

In order to complete cooking deglaze the pan and add the requisite amount of liquid (at least 1/4 l) before closing the pressure cooker.

CAUTION!

Never cook without sufficient liquid, and take care to ensure that the cooking liquid never evaporates fully. Failure to observe the above may result in food burning on, or in damage to the pot or its plastic handles.

COOKING USING YOUR PRESSURE COOKER

General

Your pressure cooker cooks food under pressure, i.e. at temperature above 100°C.

This reduces cooking times by up to 70 %, a significant energy saving. Cooking in steam largely preserves food's flavour, taste and vitamins.

Cooking with inserts

12 13

Depending on the size of your pressure cooker, you can cook with inserts **12** or a trivet **13**. Inserts and trivets are available as accessories from your WMF dealer (see 'Accessories and spare parts').



Heating up

J 1 9

After filling and closing your pressure cooker, place it on the hob at the maximum heat setting. During the heating phase, air will escape via the automatic heating device **9**, which also acts as a safety valve, until the valve audibly closes and pressure can build up.

The cooking indicator **1** will rise, and the yellow pressure ring, together with the two orange rings, will become visible **1**.

Turn down the heat in time, ensuring that it is reduced sufficiently. The orange ring recommended in the recipe must be just visible.

Cooking times

1 3

The cooking time only starts once the ring recommended in the recipe is fully visible. Take care to ensure that the ring position remains stable. Regulate the heat accordingly. If the cooking indicator 1 falls below the required orange ring, you will have to turn up the heat slightly.

This will slightly prolong the cooking time.

If the cooking indicator 1 rises above the second orange ring, excess pressure will result. This will escape audibly via the main valve 3 on the lid handle.

Remove the pot from the hob, wait until the cooking indicator has fallen to the second orange ring, and turn the heat back on.

Pressure cooking facilitates shorter cooking times, because the steam pressure in the pot results in higher temperatures.

First ring: approx. 110°C
(operating pressure 45 kPa, regulating pressure 90 kPa)

for delicate foods such as fish or compote

Second ring: approx. 119°C
(operating pressure 95 kPa, regulating pressure 130 kPa, max. 150 kPa)

for all other foods

Energy-conscious users will want to turn off the heat even before the end of the cooking time, since the heat stored in the pot will suffice to finish the cooking process.

Cooking times may vary for the same foodstuffs, depending on the quantity, form and make-up of the food.

Opening the pot

1 K 1 7

At the end of the cooking time remove the pressure cooker from the hob.

On principle, the lid should only be opened and removed from the pot once the pot is depressurised. This means that the cooking indicator 1 must have fully disappeared into the handle 1. The residual pressure lock ensures that the pot can only be opened once fully depressurised, i.e. once even the yellow pressure ring is no longer visible.

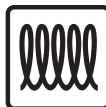
If the yellow ring is still visible K, this means that the residual pressure lock has reacted. To release it, quickly move the sliding indicator 7 to the ZU/LOCKED position.

If no steam escapes, shake the pot briefly. This will release any pockets of steam from the food. Such bubbles may form especially when cooking liquid or viscous foods, and they can spit out when removing the lid. Now turn the lid handle to the right as described, and open the pot.

Information on induction hobs

11




The TransTherm® universal base 11 is suitable for all hob types, including induction hobs. A humming noise may develop at high heat setting when cooking on induction hobs. This noise has technical causes and does not indicate that either your hob or your pressure cooker is defective. The pot size must correspond to the size of the cooking zone. Otherwise – especially in the case of small diameters – the cooking zone (magnetic zone) may not respond to the pot base.



THREE WAYS OF REDUCING THE PRESSURE IN THE POT




Method 1



Remove the pot from the heat source. After a short time, the cooking indicator  will fall. Once it has fully disappeared into the handle , slowly move the sliding indicator  to AUF/OPEN. During this procedure, any remaining residual steam will escape from under the lid handle. If no more steam escapes, shake the pot briefly so that any pockets of steam which have formed in the food can be released.




Method 2



In the case of foods with short cooking times (e.g. vegetables), slowly and gradually move the sliding indicator  in the AUF/OPEN direction , until steam escapes from under the lid handle. Once the sliding indicator is fully at the AUF/OPEN position, steam is no longer escaping and the cooking indicator has fully dropped , shake the pot and then open it.

Method 3



If you are worried by the escaping steam, simply place the pot in the sink and run cold water over the lid  until the cooking indicator  has disappeared fully into the lid handle . Shake the pot and then open it.





CAUTION!

If you have cooked foaming or expanding foods (e.g. pulses, stock, grains), you should never depressurise the pot using the sliding indicator or running water. Jacket potatoes will burst if you let steam out of the pressure cooker using method 2 or 3.

When quickly releasing steam using the sliding indicator, or under running water, always keep your hands, head and body away from the danger area. You could otherwise be injured by escaping steam.


CLEANING



Unclip the lid handle and rinse off from both sides under running water  . Remove the sealing ring  from the lid  and rinse by hand. The pot, lid and inserts can be washed in the dishwasher. Food residues should not be scraped off but soaked in water. Scald with a vinegar and water solution to remove lime deposits. The pot base should also be regularly cleaned.

STORAGE



In order to conserve the sealing ring , place the lid upside-down on the pot after cleaning.

MAINTENANCE

Your pressure cooker is a technical appliance and its individual parts may be subject to wear-and-tear. Therefore, after prolonged use, you should check all the individual parts in accordance with the spare parts list.

If any changes are apparent, the parts in question must be replaced. Only use original spare parts produced by the manufacturer. Any damage to the lid handle will require a works repair.



OTHER VERSATILE USES FOR YOUR WMF PRESSURE COOKER

The advantages of pressure cooking do not only apply to conventional cooking methods.

Cooking frozen food

Frozen food can be placed in the pot directly from the freezer. Meat must be defrosted slightly before browning. Vegetables can be placed in the insert straight from the packet.

While the heating up times will be prolonged, cooking times will remain the same.

Cooking wholefood

Wholefood often involves grains and pulses. Grains and pulses need not necessarily be soaked before cooking them in a pressure cooker. If they are not soaked, cooking times will be prolonged by about 50 %.

As well as the minimum liquid volume of 1/4 l, at least 2 parts liquid must be added to 1 part grain/pulses. The residual heat from the hob can be used for final swelling.

Remember that, when cooking foaming or expanding foods (grains, pulses), the pot can only be filled to half its capacity.

Preserving

1 l preserving jars should be cooked in a 6.5 l or 8.5 l pressure cooker, while smaller jars should be cooked in a 4.5 l pressure cooker. Prepare the food to be bottled as normal.

Pour 1/4 l water into the pot. Place the mason jars in the perforated insert.

Vegetables and meat should be cooked for around 20 minutes (2nd orange ring), while fruit should be cooked using the first orange ring. Stone fruit should be cooked for around 5 minutes, while pomaceous fruit should be cooked for around 10 minutes.

In order to let off steam, allow the pot to cool down slowly: do not depressurise it using the sliding indicator or running water, since this could cause the juice to be expelled from the jars.

Juicing

You can use your pressure cooker to juice small quantities of fruit.

Pour 1/4 l water into the pot. Place the fruit in the perforated insert on top of the un-perforated insert; add sugar to taste.

Cook using the 2nd orange ring. The cooking time will be between 10 and 20 minutes, depending on the type of fruit. Depressurise the pot under running water. Shake briefly before opening.

Sterilising

Baby bottles, preserving jars etc. can be quickly sterilised.

Place them in the perforated insert with the opening facing downwards, add 1/4 l water and sterilise for 20 minutes using the 2nd orange ring. Allow to cool down slowly.

Cooking with inserts

Depending on the size of your pressure cooker, you can cook with inserts or a trivet. Inserts and trivets are available as accessories from your WMF dealer. You can also cook several foods simultaneously in your pressure cooker. The inserts are used to separate the individual foods. First, place the food requiring the longest cooking time in the pot (without insert).

Examples:

- Roasts (20 min), pot base
- Potatoes (8 min), perforated insert
- Vegetables (8 min), un-perforated insert

First cook the roast for around 12 minutes. Then open the pot as described. Place the potatoes in the perforated insert on the trivet, place the vegetables in the un-perforated insert, close the pot and cook for a further 8 minutes.

If there is no major difference in cooking times, all inserts can be placed in the pot at the same time. Opening the pot during use allows steam to escape. Therefore, add a little more liquid to the pot than required.

GUARANTEE STATEMENT

We guarantee the full functionality of the product and all its parts during the guarantee period. The guarantee period is 3 years and starts on the date the product is bought from the WMF dealer; this must be documented by a guarantee slip fully completed by the seller.

If defects should occur in respect of the product during the guarantee period, we will remedy these defects free-of-charge by replacing the defective part with a faultless part. Defective parts can only be replaced by a WMF dealer or by the WMF AG Customer Service Department in Geislingen/Steige. The guarantee entitlement relates solely to this entitlement. Any further claims deriving from the guarantee are ruled out.

The guarantee slip must be submitted when claiming under guarantee. This guarantee slip must be provided to the buyer together with the WMF pressure cooker. The guarantee entitlement only exists upon presentation of the fully completed slip.

Of course, this guarantee statement does not affect your statutory warranty rights. Within the warranty period, you have statutory warranty rights to retrospective performance, abatement, repudiation and damage compensation to the extent prescribed by law.



The guarantee obligation does not cover the following:

- Cooking indicator seal
- Safety valve and sealing ring

These parts are subject to natural wear-and-tear.

[10 year supply guarantee on the spare parts](#)

Preclusion of liability

No guarantee is assumed for damage caused by the following:

- Inappropriate and improper use
- Incorrect or careless handling
- Improperly implemented repairs
- The fitting of spare parts which do not correspond to the original design
- Chemical or physical effects on the pot surfaces
- Failure to observe this operating manual

The guarantor:

WMF AG
D-73309 Geislingen/Steige

The guarantee claim must be filed either directly with the manufacturer or with an authorised WMF dealer.

TROUBLESHOOTING

CAUTION! If there is a problem, always remove the pressure cooker from the hob. Never use force to open!

Problem

Excessive heating-up period or the cooking indicator **1** does not rise.

Cause

Inappropriate heat level.

Lid incorrectly positioned.

The ball in the safety valve/automatic heating device **9** is not sitting correctly.

Inadequate liquid (at least 1/4 l).

Rectification

Place on the highest heat setting.

Fully depressurise the pot, open the lid. Check that the sealing ring **10** is sitting properly and close the pot again.

Fully depressurise the pot, open the lid. Check the safety valve **9**, check that the metal ball is sitting properly and close the pot again **F G**.

Fully depressurise the pot, open the lid. Add liquid and close the pot again. Fully depressurise the pot, open the lid.

Steam escaping from the lid.

The sealing ring **10** and/or the pot rim is/are not clean.

The sliding indicator **7** is not in the ZU/LOCKED position.

The sealing ring **10** is damaged or hard (due to wear).

Fully depressurise the pot, open the lid. Clean the sealing ring **10** and pot rim, and close the pot again.

Move the sliding indicator **7** to the ZU/LOCKED position.

Replace the sealing ring **10** with an original WMF sealing ring.

Steam is constantly escaping from the safety valve/automatic heating device **9**. (Does not apply to the heating-up phase).

The ball is not sitting correctly in the valve. The ball was forced into the upper chamber.

Fully depressurise the pot, open the lid. Push the ball into the lower chamber **F G**. Check the main valve **3** for moveability and close the pot again.

F G 1 3 7 9 10

WMF PERFECT PLUS

DE ZUBEHÖR- UND ERSATZTEILE
 GB ACCESSORIES AND SPARE PARTS
 ES ACCESORIOS Y PIEZAS DE RECAMBIO
 BG ПРИНАДЛЕЖНОСТИ И РЕЗЕРВНИ ЧАСТИ
 DK TILBEHØRSDELE OG RESERVEDELE
 FI LISÄVARUSTEET JA VARAOSAT
 FR ACCESSOIRES ET PIÈCES DE RECHANGE
 GR ΑΕΞΕΟΥΑΡ ΚΑΙ ΑΝΤΑΛΛΑΚΤΙΚΑ
 IT ACCESSORI E PARTI DI RICAMBIO
 NL TOEBEHOREN EN RESERVEONDERDELEN
 NO TILBEHØR OG RESERVEDELER
 PL AKCESORIA I CZĘŚCI ZAMIENNE
 PT ACESSÓRIOS E PEÇAS DE SUBSTITUIÇÃO
 RU КОМПЛЕКТУЮЩИЕ И ЗАПЧАСТИ
 SE TILLBEHÖRS- OCH RESERVDELAR
 SK PRÍSLUŠENSTVO A NÁHRADNÉ DIELY
 SI PRIBOR IN NADOMESTNI DELI
 CZ PŘÍSLUŠENSTVÍ A NÁHRADNÍ DÍLY
 TR AKSAM VE YEDEK PARÇALAR
 HU TARTOZÉKOK ÉS PÓTALKATRÉSZEK LISTÁJA
 HR PRIBOR I REZERVNI DIJELOVI



08 9560 6200



07 9310 9510



08 9562 6201 (2,5)
 08 9562 6200 (3,0/4,5/6,5/8,5)



08 9564 6200 (2,5)
 08 9563 6200 (3,0/4,5/6,5/8,5)



60 9310 9502



07 9279 6100 (2,5)
 07 8944 6100 (3,0/4,5/6,5/8,5)



07 9277 6000 (2,5)
 07 8940 6000 (3,0/4,5/6,5/8,5)



60 6851 9990 (2,5)
 60 6855 9990 (3,0/4,5/6,5/8,5)



07 9278 6000 (2,5)
 07 8941 6000 (3,0/4,5/6,5/8,5)



07 8943 6000 (4,5/6,5/8,5)

Geislingen, 09. Februar 2005

EG-KONFORMITÄTSERKLÄRUNG für Schnellkochtöpfe

EG-Baumusterprüfung, Modul B
(Entwurfkontrolle)

Hiermit erklären wir, dass die nachfolgend bezeichneten Schnellkochtöpfe aufgrund ihrer Konzipierung und Bauart sowie in den von uns in Verkehr gebrachten Ausführungen den einschlägigen Sicherheits- und Gesundheitsanforderungen der EG-Richtlinien entsprechen.

Bei nicht mit uns abgestimmten Änderungen der Geräte verliert diese Erklärung ihre Gültigkeit.

Gerätetyp:

SKT „Perfect“
SKT „Perfect Plus“

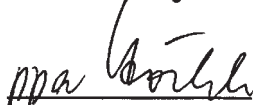
Einschlägige EG-Richtlinien:

RL 97/23 EG

Angewandte Norm:

DIN EN 12778

WMF Württembergische Metallwarenfabrik Aktiengesellschaft



Leiter Technik
Tisch & Küche / Hotel



Leiter Qualitätssicherung
Tisch & Küche / Hotel

(BEVOLLMÄCHTIGTE UNTERZEICHNER)

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