

Tefal® Cook4me touch



Cook4me
Application



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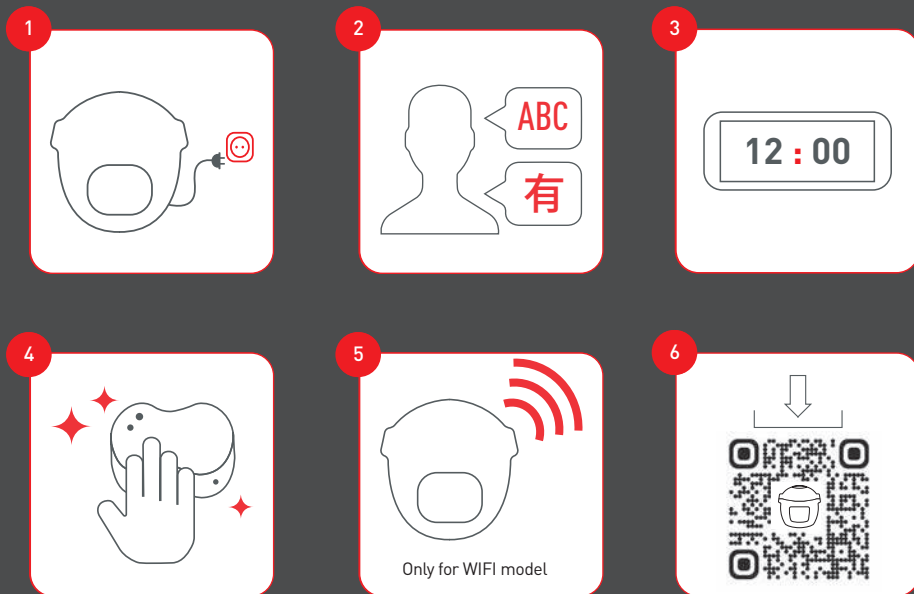


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Instagram





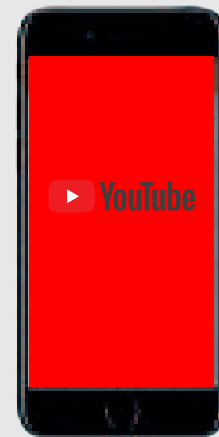
Follow these 6 key steps before cooking your first recipe



Please connect and update your Cook4me Touch Wifi before the first use



Discover many tutorials on the Tefal YouTube channel
To accompany you throughout the experience



This is a QR Code. By scanning the QR code with the camera of your mobile phone or a special app, you can access the Cook4me touch playlist on YouTube.

Open  and scan

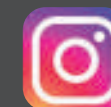
And join the Cook4me movement



Cook4me
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Cook4me touch in the kitchen.
Cook4me touch helps you with every meal.

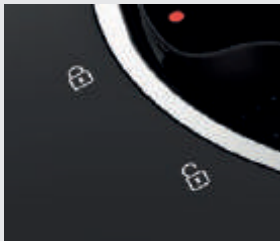


My Cook4me touch lets me cook quickly and well.
It provides me with lots of recipe ideas in no time at all.
The **Cook4me touch** has a large touchscreen display to show me all the steps to follow.
The **Cook4me touch** does the cooking for me.

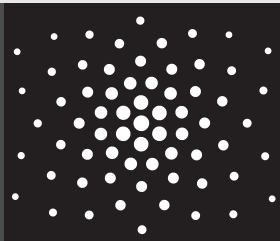
Discover your Cook4me touch



Release/closure handle of the lid



Visual closure reference mark



Indicator light depending on the model



Rear condensation collector



Silent valve



Carrying handle



Interior cooking bowl



Tilting
touch screen



Back button

Start
Stop

Start/Stop
and wake-up
button



**Before you start
cooking:**

- **remove all
stickers,**
- **read the
instructions.**

Cleaning your Cook4me touch

There are 5 steps to follow before you use your Cook4me touch for the first time and after each use.



Step 1 – the Cook4me touch

Clean the Cook4me touch with a damp cloth.



Step 2 – the touch screen

Clean the touch screen with a soft, damp cloth. Do not use a metal sponge as it may scratch the screen.



Step 3 – the cooking bowl

To clean the bowl, you can:

- put the bowl in the dishwasher, or
- wash it in hot soapy water.

If the cooking bowl turns an off-white colour on the outside, a metal sponge can be used.



Step 4 – the water tray

After each use:

- clean the condensation collector with clean water or in the dishwasher,
- dry the condensation collector,
- remember to return the condensation collector to the Cook4me touch.

Cleaning your Cook4me touch

Step 5 – the lid



1
Unscrew the central nut.



2
Remove the inner part of the lid by pulling it towards you.



3
Remove the cover underneath the lid.



4
Remove the valve cover and take out the ball.



5
Check the mobility of:
• the locking rod,
• the safety valve.



Clean all parts of the Cook4me touch lid with clean water or in the dishwasher.

Installing the steam basket

Wash the steam basket using hot soapy water.
Rinse and thoroughly dry the steam basket.

How to install the steam basket?

1



Replacing
the steam basket.

2



Squeeze the leg
between your thumb
and index finger
to position it
in the notches.

3



Put the steam basket
back into place.
Place the steam basket
in the Cook4me touch cooking
bowl using the handles.

Let's go!



**To ensure
safety while cooking,
place your Cook4me touch
on a flat, dry
surface.**

**Plug in
your Cook4me touch.**



When using your Cook4me touch for the first time,
the pot can release a slight odour.
This is normal.

Easy cooking



On the **recipe menu**, visible on the touch screen, Via WIFI connection access over 400 recipes. No more boring mealtimes!

- starters,
- mains,
- and desserts.

The recipes are delicious and quick to make.

Depending on your model, you can connect your Cook4me touch to Wi-Fi and discover even more recipes.



Mastering the cooking process



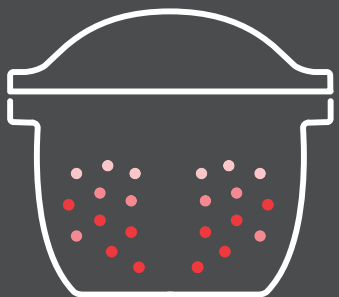
Using the **ingredients menu**, you can cook food without worrying about the cooking mode or the cooking time.

The Cook4me touch provides all the information you need according to the weight and type of ingredients.

Using the different options

Using the manual mode, you can select the cooking mode and cooking time for your meal.

The various cooking modes:



Pressure cooker

Lid position: closed and locked.

Cooking intensity

Low: to cook soft ingredients quickly.

High: to cook all ingredients quickly.

Express: to cook ingredients very quickly.

Timer delay mode: Possible

The timer delay mode

allows you to start cooking at a later time.



Steam

Use the steam basket.

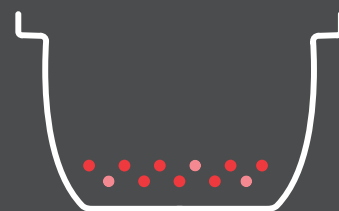
Lid position: closed and locked.

Cooking intensity

Gentle: to cook soft ingredients.

Boost: to cook all ingredients quickly.

Timer delay mode: Possible



Browning

The bowl heats from below, like a stove.

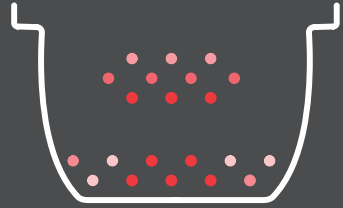
Lid position: open and raised.

Cooking intensity

Gentle: to brown delicate ingredients.

Medium: to brown and crisp all ingredients quickly.

High: to brown and crisp all ingredients very quickly.



Stewing

The bowl heats from below to act like a stew pot.

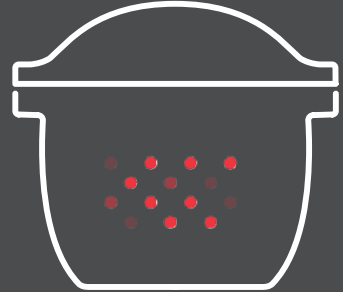
Lid position: open and raised.

Cooking intensity

Gentle: slow and gentle cooking.

Medium: slow cooking.

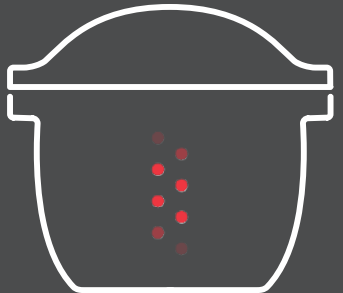
High: medium cooking.



Keeping warm

The Cook4me touch keeps your dishes warm until it is time to serve them.

Lid position: May be open or closed.



Reheating

The Cook4me touch reheats dishes to the perfect temperature.

Lid position: May be open or closed.

Cook4me touch functions

Depending on your Cook4me touch model, these are various useful features.



The "Recipe Book" function:

You can create several recipe books.

Examples:

- Paul's recipes
- My favourite desserts



The "What's in my fridge" function:

Input the ingredients that you have in your fridge and the Cook4me touch will find a suitable recipe.

*Depending on model

Personalise your Cook4me touch

Using the "Settings" menu, you can:

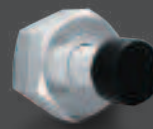
- adjust the brightness,
- turn the sound on or off,
- select country and language,
- understand your Cook4me touch's connectivity.

Safety features

The Cook4me touch has several safety features.

Safe opening:

The locking rod is a safety system that automatically locks the Cook4me touch as soon as it is pressed.



The Cook4me touch is locked when the icon  appears on the touch screen.

Do not open the Cook4me touch when it is locked.

Wait for the internal pressure to drop before opening the lid.

The internal pressure has dropped when there is no more steam coming out of the valve.

Safety in case of too much pressure:

If the pressure is too high, the Cook4me touch can release pressure automatically through the safety valve.



If any of the safety systems are activated:

- unplug the Cook4me touch,
- allow the Cook4me touch to cool completely,
- open the Cook4me touch,
- check and clean:
 - the safety valve,
 - the ball,
 - the covering.



If your Cook4me touch is still leaking or not working, take it to an Approved Service Centre.

An Approved Service Centre is a repair centre that has been approved by Tefal.

Regulating the Cook4me touch:

When pressure cooking, the Cook4me touch can emit small amounts of steam. This serves to automatically regulate the pressure.



The Cook4me touch lid:

The metal lid should only be used with the Cook4me touch. The metal lid should not be used with other equipment. The Cook4me touch lid is easy to recognise thanks to the red safety valve.



Troubleshooting

You may encounter various problems when using the Cook4me touch.

The lid does not close:

- There may be something stuck between the bowl and the hot plate.
Remove the bowl to check that all parts are clean:
 - the heating plate,
 - the central element,
 - under the bowl.**Also check that the central element can move around.**

- The lid release handle is not in the correct position.
Ensure that the release handle is fully open.
- The metal lid is not installed correctly.
Ensure that all elements of the metal lid are in the correct position.
- The bowl damaged after being hit or dropped.
The bowl should be replaced at an Approved Service Centre.

The Cook4me touch pressure fails to raise and steam is not being released properly:

- The gasket seal is dirty or damaged.
Ensure that the gasket seal is clean and in good condition.

The gasket seal should be changed every three years at an Approved Service Centre.

- The inner lid is missing or not tight enough.
Ensure that the central nut under the metal lid is tight enough.

- The locking rod is dirty or the seal is missing.
Clean the locking rod according to the instructions.

The locking rod must be able to move up and down properly.

Ensure that the seal is correctly positioned on the locking rod.

- The decompression ball is dirty or incorrectly positioned.
Ensure that the ball is correctly positioned and that the ball cover is in the locked position. Clean and dry the ball and the support.

- The edge of the bowl is damaged or dirty.
Clean the bowl. Ensure that the bowl is in good condition.

The Cook4me touch does not decompress:

- The ball cover is out of place:
Leave the Cook4me touch to cool down completely, remove the metal lid, and place the ball cover in the correct position.

Water is leaking behind the Cook4me touch:

- The collector is not in place or is overflowing.
Ensure that the collector is correctly positioned behind the Cook4me touch.

- The bowl is too full.
Ensure that the contents do not exceed the maximum volume.
- If you are using certain ingredients such as:
 - cream,
 - wine,
 - or milk,**Respect the quantities shown in the recipe.**

These ingredients can cause the Cook4me touch to overflow.

The lid won't open when steam is released:

- The locking rod is still in the upwards position.
Check that all of the steam has been released and wait until the Cook4me touch has cooled down fully.

The light on the lid handle no longer lights up:

- The light is not working.
Take the device to an Approved Service Centre.

The screen does not light up:

- The Cook4me touch is not plugged in.
Ensure that the Cook4me touch is plugged in correctly.
- The Cook4me touch is on standby.
Press the dot on the screen.

The inner metal lid cannot be removed:

- The ball lid is positioned incorrectly:
Unscrew the nut on the lid, remove the inner part of the lid by pulling it towards you, access the ball cover, correctly reposition the lid.

Cook4me touch error codes

There are several error codes:

- **error 1** error communicating with the keypad.
- **error 2** error communicating with the Wi-Fi.
- **error 3** error communicating with the power board.
- If the temperature sensor fails, the numbers **04, 05, 06, 07, 08, 09** are displayed on the Cook4me touch.
- **error 10** heating error.
- **error 11** pressure problem.
Unplug the Cook4me touch. Ensure that all elements of your Cook4me touch are in good condition. If needed, clean the elements of your Cook4me touch following the cleaning instructions. Ensure that the valve cover is correctly in place.
- **error 13** excess pressure.
- **error 14** low pressure due to lack of water:
 - add water to the bowl,
 - resume cooking.

• **error 15** decompression fault:

- unplug the Cook4me touch,
- leave to cool,
- remove the metal lid,
- correctly position the ball cover.

• **error 16** the Cook4me touch doesn't build up pressure:

- add water to the bowl,
- resume cooking.

• **error 17** the Cook4me touch pressure fails to raise.

See page 26

"The Cook4me touch pressure fails to raise and steam is not being released properly".

• **error 18** failure to detect the locking rod.

• **error 101, 106** display or recipe loading error:

Unplug and restart the appliance.
If the problem persists, take your appliance to an Approved Service Centre.

For all problems,
unplug the Cook4me touch.

If the problem persists,
contact an Approved Service Centre.

If you experience
connection problems,
visit www.tefal.co.uk or
the Cook4me app.



Your Cook4me touch model :

SERIE EPC13 & SERIE EPC13-A

Technical information

about your Cook4me touch:

Low pressure: 40kPa (109°C)

High pressure: 70kPa (115°C)

Very high pressure: 100kPa (119°C)

PS = 140kPa

Cook4me touch capacity: 6L

Usable capacity: 4L

Built-in heater:

enclosed heating resistor.

A beep signals that
operating pressure has been reached.

For models with WiFi:

Maximum transmitted power:

20dBm, 100mW

Frequency: 2,4GHz