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## WantJoin 30CM12L

# WantJoin 12.6 Quart Stainless Steel Pressure Cooker Instruction Manual

Model: 30CM12L

## 1. Introduction

Thank you for choosing the WantJoin 12.6 Quart Stainless Steel Pressure Cooker. This manual provides essential information for the safe and efficient use, maintenance, and care of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.




*Image 1: The WantJoin 12.6 Quart Stainless Steel Pressure Cooker.*

## 2. Important Safety Information

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions.

- 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 other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions" section.
- Do not fill unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See "Operating

Instructions" section.

- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.
- Always check the pressure release devices for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Do not force it open. Any pressure in the cooker can be dangerous. See "Operating Instructions" section.
- Never use the pressure cooker without adding water, as this could severely damage the unit.




*Image 2: Overview of the pressure cooker's enhanced safety features, including the safety valve, anti-block vent, sealing ring, and self-locking valve.*

## 3. Product Features

The WantJoin Pressure Cooker is designed for efficient and safe cooking with several key features:

- **Durable Stainless Steel Construction:** The main body is crafted from high-quality stainless steel, offering excellent corrosion resistance, high intensity, and a long service life.

- **Large Capacity:** With a 12.6-quart capacity, this pressure cooker is suitable for preparing large quantities of food, ideal for family meals or commercial use.
- **Enhanced Safety Features:** Equipped with multiple safeguard devices, including a special indicative spring valve that floats up when sufficient steam pressure is reached and automatically relieves pressure if it exceeds safe limits.
- **Corrosion and High-Temperature Resistance:** Components like the float rod and sliding piece are made of quality stainless steel, ensuring strong anti-rust and high-temperature resisting performance.
- **Ergonomic, Heat-Resistant Handles:** The handles are made from high-quality bakelite, providing a comfortable, non-slip grip and secure attachment with three screws.
- **Thickened 3-Ply Composite Bottom:** The 2200-ton impact sandwich bottom ensures even heat distribution, preventing scorching and making it compatible with various stovetops including induction, gas, butane, and ceramic.




*Image 3: Illustration of the 3-layer composite bottom, highlighting its compatibility with induction, gas, butane, and ceramic stovetops.*

## 4. Components Overview

Familiarize yourself with the main components of your WantJoin Pressure Cooker:

- Pressure Cooker Pot
- Lid with Main Handle

- Side Handle
- Safety Valve
- Spring Valve (Indicative Valve)
- Anti-Block Vent
- Sealing Ring (Gasket)
- Steamer Rack (Included Accessory)




*Image 4: Diagram showing the dimensions of the 12.6-quart pressure cooker and its included accessories: safety valve, sealing ring, and*

*steamer.*

## 5. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all accessories with warm, soapy water. Rinse thoroughly and dry completely. Ensure the sealing ring is properly seated in the lid.
3. **Check Safety Devices:** Verify that the spring valve and anti-block vent are clear of any obstructions.
4. **Lid Placement:** Place the lid onto the pot, aligning the arrows or markings on the lid and pot handles. Rotate the lid clockwise until it locks securely into place. The handles should align.

For a visual guide on the product, please watch the following video:

Your browser does not support the video tag.

*Video 1: An overview of the WantJoin Stainless Steel Pressure Cooker, demonstrating its features and general handling.*

## 6. Operating Instructions

### 6.1. Filling the Pressure Cooker

1. Add food and liquid to the pressure cooker. Always add at least 1 cup (240ml) of liquid to generate steam.
2. **Maximum Fill Lines:** Never fill the cooker more than 2/3 full. For foods that expand (e.g., rice, beans, grains), do not fill more than 1/2 full. Overfilling can block the vent and create excessive pressure.

Refer to the image below for typical cooking times for various foods:




*Image 5: This image illustrates typical cooking times for various foods in the pressure cooker, such as beans (8-10 min), soup (10-15 min), meat (10-15 min), sauces (8-10 min), and rice (5-8 min).*

### 6.2. Securing the Lid

Place the lid on the pot, aligning the lid and pot handles. Rotate the lid clockwise until it locks securely. Ensure the sealing ring is correctly positioned.

### 6.3. Heating and Pressure Build-Up

1. Place the pressure cooker on a suitable heat source (gas, electric, induction, ceramic).
2. Heat on high until steam begins to escape steadily from the spring valve. The indicative lever of the spring valve will float up, indicating pressure has been reached.
3. Once pressure is reached, reduce heat to maintain a steady, gentle steam release. Begin timing your recipe.

### 6.4. Pressure Release Methods

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure will gradually decrease, and the spring valve lever will drop. This method is ideal for foods that benefit from additional cooking time, like stews and roasts.
- **Quick Release:** For foods that require precise cooking times, such as vegetables, you can carefully release pressure by placing the cooker under cold running water (avoiding the lid's safety mechanisms) or by gently lifting the spring valve (use caution and protective gloves to avoid steam burns). Only use quick release if your recipe specifically calls for it.

**Important:** Never attempt to open the lid until the spring valve lever has fully dropped and all internal pressure has been released. Forcing the lid open while pressurized can cause serious injury.

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*Video 2: A demonstration of the WantJoin Stainless Steel Pressure Cooker in use, showing the cooking process and safety features.*

## 7. Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and safe operation of your pressure cooker.

1. **After Each Use:** Allow the cooker to cool completely before cleaning. Wash the pot, lid, and sealing ring with warm, soapy water. Rinse thoroughly.
2. **Lid Cleaning:** Pay special attention to the lid. Ensure the spring valve, anti-block vent, and other safety mechanisms are free from food particles. Use a small brush if necessary to clear any blockages.
3. **Sealing Ring:** Remove the sealing ring from the lid for cleaning. Inspect it for cracks, tears, or hardening. Replace if damaged or if it no longer forms a tight seal.
4. **Drying and Storage:** Dry all parts completely before reassembling and storing. Store the lid inverted on the pot to prevent the sealing ring from compressing and losing its elasticity.
5. **Stains:** For stubborn food stains or discoloration on the stainless steel, a non-abrasive stainless steel cleaner can be used. Avoid harsh chemicals or abrasive scrubbers that can scratch the surface.




*Image 6: This image highlights the 3-ply bottom design, emphasizing its durability and ease of cleaning compared to other cookware.*

## 8. Troubleshooting

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|

| Problem | Possible Cause | Solution |
|---|---|---|
| Pressure not building up | Lid not properly sealed; Sealing ring damaged or misplaced; Insufficient liquid; Vent blocked. | Ensure lid is securely locked. Check sealing ring for proper placement and damage. Add more liquid. Clean vent. |
| Steam escaping from lid edge | Sealing ring dirty, damaged, or misplaced; Lid not properly closed. | Clean or replace sealing ring. Ensure lid is securely locked. |
| Food undercooked | Insufficient cooking time; Pressure not maintained. | Increase cooking time. Ensure heat is adjusted to maintain steady pressure. |
| Food overcooked | Excessive cooking time. | Reduce cooking time for future use. Use quick release method if appropriate for the food. |
| Lid difficult to open after cooking | Pressure still inside the cooker. | Do not force. Allow more time for natural pressure release or use quick release method if safe for your recipe. Ensure spring valve lever has dropped. |

## 9. Specifications

Detailed specifications for the WantJoin 12.6 Quart Stainless Steel Pressure Cooker:

- **Brand:** WantJoin
- **Model Number:** 30CM12L
- **Capacity:** 12.6 Quarts
- **Material:** Stainless Steel
- **Color:** Silver
- **Finish Type:** Stainless Steel
- **Product Dimensions (D x W x H):** 11.8" x 11.8" x 7.3"
- **Item Weight:** 10.9 pounds
- **Special Features:** Electric Stovetop Compatible, Gas Stovetop Compatible, Induction Compatible Base
- **Closure Type:** Inner Lid, Outer Lid
- **UPC:** 719429366849

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*Video 3: This video displays various sizes of WantJoin stainless steel pressure cookers, from 6 quarts to 14 quarts, providing a visual comparison.*

## 10. Warranty Information

Specific warranty details for the WantJoin 12.6 Quart Stainless Steel Pressure Cooker are not provided in the product information. Please refer to the product packaging or contact the manufacturer directly for warranty terms and conditions.

## 11. Customer Support

Contact information for customer support is not explicitly provided in the product details. For assistance, please refer to the contact information on the product packaging or visit the official WantJoin website.

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