

WantJoin 23QT

WantJoin 23-Quart Aluminum Pressure Cooker User Manual

Model: 23QT
Brand: WantJoin

1. IMPORTANT SAFETY INFORMATION

Before operating your WantJoin Pressure Cooker, please read all instructions thoroughly. Failure to follow these safety guidelines may result in serious injury or property damage.

- **Never force the lid open:** Ensure all pressure is released before attempting to open the cooker.
- **Pressure Release:** Always use the designated pressure release methods. Do not attempt to remove the lid while the cooker is pressurized.
- **Filling Limits:** Do not overfill the pressure cooker. Refer to the maximum fill lines for liquids and solids.
- **Handle with Care:** Always use oven mitts or heat-resistant gloves when handling a hot pressure cooker.
- **Ventilation:** Ensure the pressure limiting valve and alarm valve are clear and free from obstructions before each use.
- **Safety Features:** This pressure cooker is equipped with 6 safety protection mechanisms: automatic lock, check valve, pressure limiting valve, safety valve, alarm valve, and anti-blocking cover. Regularly inspect these components for proper function.

SAFETY GUARANTEED

Food-Grade Protection for Peaceful Cooking



Image Description: This image illustrates the various safety components of the WantJoin pressure cooker. It highlights the safety pressure gauge, relief valve, and automatic release valve, emphasizing the food-grade protection for cooking. A hand is shown interacting with the pressure release mechanism, and a shield icon signifies safety.

2. PRODUCT OVERVIEW

The WantJoin 23-Quart Pressure Cooker is designed for efficient and safe cooking in both home and commercial kitchens. Its robust aluminum construction ensures durability and even heat distribution.

Key Features:

- **Capacity:** 23 Quarts (approximately 21 Liters), ideal for large meals or canning.

- **Material:** High-quality aluminum for excellent thermal conductivity and durability.
- **Versatile Compatibility:** Features a thickened composite bottom, making it suitable for both gas stoves and induction cooktops.
- **Integrated Pressure Gauge:** Allows for precise monitoring of internal pressure.
- **Multi-functional:** Capable of steaming, stewing, and general cooking, meeting diverse culinary needs.



Image Description: This image displays the WantJoin 23-Quart pressure cooker. The main pot is shown with its lid open, revealing a stew or soup inside. Next to it, a bowl of cooked food is presented on a steaming rack, along with ingredients like peaches and honey, suggesting its versatility for various dishes. The text overlay indicates "23QT Meets All Culinary Needs."



Image Description: This image provides an exploded view of the WantJoin pressure cooker, clearly separating its main components: the lid with its pressure gauge and valves, the white silicone sealing ring, and the main pot. This visual helps in understanding the assembly and disassembly for cleaning and maintenance.

3. SETUP AND FIRST USE

Unpacking:

1. Carefully remove all components from the packaging.
2. Inspect the pressure cooker for any signs of damage. Do not use if damaged.
3. Remove all packing materials, labels, and protective films.

Initial Cleaning:

1. Wash the pot, lid, and sealing ring with warm, soapy water.
2. Rinse thoroughly and dry all parts completely.
3. Ensure the pressure limiting valve and other small components are clear of any debris.

Assembly:

1. Place the sealing ring securely into the groove on the underside of the lid.
2. Align the lid with the pot according to the markings (if any) and close it firmly until it locks into place.

4. OPERATING INSTRUCTIONS

Cooking Process:

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill line.
2. **Secure the Lid:** Place the lid on the pot, aligning it correctly, and rotate the handles until the lid is securely locked. Ensure the automatic lock mechanism engages.
3. **Heat Source:** Place the pressure cooker on a suitable heat source (gas or induction). Begin heating on high heat.
4. **Building Pressure:** As the temperature rises, steam will begin to escape from the vent. Once a steady stream of steam is observed, the pressure gauge will start to rise.
5. **Cooking Time:** Once the desired pressure is reached (indicated by the gauge), reduce the heat to maintain a steady pressure. Begin timing your recipe.

SAFETY RELIEVE PRESSURE

Safety lock cooking design, Overpressure automatic exhaust

23
QT



Image Description: This image shows the WantJoin pressure cooker in use on a stovetop, with a chicken cooking inside, illustrating the pressure cooking process. Steam is visibly escaping, and the pressure gauge is active. Below the main image, there are visual cues for estimated cooking times for various foods: Beans (8-10 min), Soup (10-15 min), Meat (10-15 min), Sauces (8-10 min), and Rice (5-8 min).

Pressure Release Methods:

Once cooking is complete, pressure must be released before opening the lid.

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the pressure indicator will drop. This method is ideal for foods that benefit from additional cooking time or for foamy foods.
- **Quick Release:** For faster pressure release, carefully press the red button on the pressure release

valve. Steam will rapidly escape. Ensure the pressure indicator has dropped completely before attempting to open the lid. Use caution as hot steam will be released.

Your browser does not support the video tag.

Video Description: This video demonstrates the operation of the WantJoin pressure cooker, including how to monitor the pressure gauge and safely release pressure using the red button. It shows the cooker on a stovetop, with steam being released, and concludes with the cooked meal.

Opening the Cooker:

Only open the pressure cooker when the pressure indicator has fully dropped and no steam is escaping. Rotate the lid handles to unlock and carefully lift the lid away from your face to avoid residual steam.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your WantJoin Pressure Cooker.

- **Dishwasher Safe:** The pot is dishwasher safe for convenient cleaning. The lid should be hand-washed to protect its delicate components.
- **After Each Use:** Wash the pot and lid with warm, soapy water. Pay special attention to the sealing ring, pressure limiting valve, and other small parts to ensure no food particles are lodged.
- **Sealing Ring:** Remove the sealing ring from the lid for thorough cleaning. Ensure it is flexible and free from cracks or damage. Replace if necessary.
- **Valves:** Check that the pressure limiting valve and alarm valve are clear and move freely. Use a small brush if needed to clear any blockages.
- **Drying and Storage:** Dry all parts completely before reassembling or storing. Store the pressure cooker in a dry place, preferably with the lid inverted on the pot to allow air circulation and prevent odors.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edges.	Lid not properly sealed; sealing ring damaged or misplaced; insufficient liquid.	Ensure lid is securely locked. Check sealing ring for proper placement and condition. Add more liquid if necessary.
Pressure gauge not rising.	Insufficient heat; vent blocked; lid not sealed.	Increase heat. Check and clear any blockages in the vent. Ensure lid is properly sealed.
Lid is stuck after cooking.	Residual pressure inside.	Do not force. Ensure all pressure has been released (pressure indicator must be down). If still stuck, run cold water over the lid (avoiding valves) to cool it down.
Food is undercooked.	Insufficient cooking time or pressure.	Increase cooking time or ensure proper pressure is maintained throughout cooking.

7. SPECIFICATIONS

Feature	Detail
Brand	WantJoin
Model Number	23QT
Capacity	23 Quarts
Material	Aluminum
Color	Silver
Finish Type	Stainless Steel
Product Dimensions	14.1"D x 18.9"W x 11.8"H
Special Feature	Induction Compatible Base
Wattage	1000 watts
Control Method	Touch
Controller Type	Hand Control
Operation Mode	Automatic
Dishwasher Safe	Yes (Pot only, lid hand-wash)
Item Weight	42.2 pounds

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact WantJoin directly. Keep your proof of purchase for any warranty claims.

Manufacturer: WantJoin