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› [WantJoin 8-Quart Hard Anodized Pressure Cooker and Canner Instruction Manual](#)

WantJoin WantJoin 8-Quart Pressure Cooker

WantJoin 8-Quart Hard Anodized Pressure Cooker and Canner

Model: WantJoin 8-Quart Pressure Cooker

Brand: WantJoin

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your WantJoin Pressure Cooker and Canner. Failure to follow these instructions may result in property damage or personal injury.

- **Never overfill the pressure cooker.** Always leave sufficient space for steam expansion.
- **Do not open the lid while the cooker is under pressure.** Ensure all pressure is released before attempting to open.
- **Keep hands and face away from the steam vent** during operation and pressure release.
- **Always check the safety valves and gasket** for proper placement and cleanliness before each use.
- **Do not use the pressure cooker for deep frying** with oil.
- **Ensure the cooker is stable** on the cooktop during use.
- **Keep out of reach of children.**

PRODUCT OVERVIEW AND COMPONENTS

The WantJoin 8-Quart Pressure Cooker is designed for efficient and safe cooking across various cooktops. Familiarize yourself with its key components.



Image: Overview of the WantJoin Pressure Cooker lid and safety features, including the pressure relief valve, lid vent valve, and pressure limiting vent valve.

Key Components:

- **Pot Body:** Hard anodized aluminum construction for durability and even heating.
- **Lid:** Features a secure locking mechanism.
- **Pressure Limiting Vent Valve:** Controls internal pressure, releasing excess steam automatically (11-12 PSI).
- **Pressure Relief Valve:** An additional safety mechanism to release pressure if the primary vent valve is blocked.
- **Lid Vent Valve:** Allows for manual pressure release.
- **Anti-blocking Safety Cover:** Located inside the lid, prevents food particles from blocking the vent.
- **Gasket/Sealing Ring:** Ensures an airtight seal between the lid and the pot body.
- **Handles:** Dual handles for safe and easy transport.



Images: Detailed views of the Pressure Limiting Valve, Lid Vent Valve, and Pressure Relief Valve.

SETUP AND FIRST USE

Before First Use:

1. Unpack all components and remove any packaging materials.
2. Wash the pot body, lid, and sealing ring with warm, soapy water. Rinse thoroughly and dry completely.
3. Inspect the sealing ring and valves to ensure they are clean and free from damage or obstructions.
4. Place the sealing ring correctly inside the lid.

Cooktop Compatibility:

This pressure cooker features a composite bottom, making it compatible with various heat sources:

- Gas Stoves
- Induction Stoves
- Electric Ceramic Stoves



Image: Illustration of the triple-layer heating base and compatible cooktop types.

OPERATING INSTRUCTIONS

1. Preparing Food and Liquid:

- Add food and the required amount of liquid to the pot.
- Do not fill the cooker more than two-thirds full for most foods, and no more than half full for foods that expand, such as beans or grains. Always ensure there is at least 1 cup of liquid.

2. Securing the Lid:

- Align the lid with the pot body.
- Twist the lid handle to lock it securely in place. Ensure the lid is fully sealed and cannot be rotated further.

3. Heating and Building Pressure:

- Place the pressure cooker on a suitable heat source.
- Set the heat to high. Steam will begin to escape from the vent valve.
- Once the pressure limiting valve rises and steam is steadily released, indicating full pressure (11-12 PSI), reduce the heat to maintain a gentle, steady steam release.
- Begin timing your recipe from this point.

4. Releasing Pressure:

There are two methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. Pressure will gradually decrease. This method is suitable for foods that benefit from additional cooking time, such as stews and roasts.

- **Quick Release:** Carefully turn the lid vent valve to release steam rapidly. **Exercise extreme caution** to avoid steam burns. This method is suitable for delicate foods that can overcook quickly.

Important: Do not open the cooker during venting. The lid will remain locked until all internal pressure has been released.

5. Opening the Lid:

- Once all pressure has been released (the pressure limiting valve will drop), twist the lid handle to unlock and carefully remove the lid, tilting it away from you to allow any remaining steam to escape.



Image: The pressure cooker demonstrating its versatility for pressure cooking, steaming, and stewing.

Your browser does not support the video tag.

Video: Demonstration of the pressure cooker in use, showcasing its features and operation.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your pressure cooker.

After Each Use:

1. Allow the cooker to cool completely before cleaning.
2. Remove the sealing ring from the lid and wash it separately with warm, soapy water.
3. Wash the pot body and lid with warm, soapy water. Use a non-abrasive sponge or cloth.
4. Clean the pressure limiting valve, pressure relief valve, and anti-blocking safety cover to ensure they are free from food particles. Use a small brush if necessary.
5. Rinse all parts thoroughly with clean water.
6. Dry all components completely before storing.

Note: The pressure cooker is **not dishwasher safe**.



Image: Cleaning the pressure cooker by rinsing it with water.

Storage:

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the pot body to allow air circulation and prevent the sealing ring from compressing permanently.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edges.	Lid not properly sealed; sealing ring dirty, damaged, or improperly placed; insufficient liquid.	Ensure lid is locked correctly. Check sealing ring for cleanliness, damage, and proper placement. Add more liquid if necessary.
Pressure limiting valve not rising.	Insufficient heat; vent blocked; insufficient liquid.	Increase heat. Check vent for blockages. Ensure adequate liquid.
Food sticking to the bottom.	Not enough liquid; heat too high; food not stirred.	Ensure sufficient liquid. Reduce heat once pressure is reached. Stir food before sealing if recipe allows. Consider adding a thin layer of oil to the bottom before cooking.
Difficulty opening lid after pressure release.	Residual pressure inside.	Ensure pressure limiting valve has fully dropped. If it hasn't, allow more time for natural release or use quick release method carefully. Do not force the lid open.

SPECIFICATIONS

Feature	Detail
Brand	WantJoin
Capacity	8 Quarts

Feature	Detail
Material	Hard Anodized Aluminum
Finish Type	Non Stick
Special Features	Inductive chassis, Non-stick cookware, Spring Valve Safeguard Devices
Control Method	Manual (Lid Twist)
Operation Mode	Automatic (Pressure Regulation)
Dishwasher Safe	No
Item Weight	6.93 pounds
Dimensions	14.2 x 14.2 x 10.2 inches (Package)
Pressure Range	11-12 PSI

SUPPORT

For any questions, concerns, or assistance with your WantJoin Pressure Cooker, please contact our customer support team.

- **24/7 Support:** Our team is available to assist you around the clock.
- **Contact Information:** Please refer to the product packaging or the official WantJoin website for the most current contact details.



Image: WantJoin customer support representative.

