

WantJoin Aluminum Pressure Cooker

WantJoin 6Qt Aluminum Pressure Cooker User Manual

Your guide to safe and efficient use of your new WantJoin Pressure Cooker.

1. INTRODUCTION

Thank you for choosing the WantJoin 6Qt Aluminum Pressure Cooker. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of injury or damage. Read all instructions carefully.

- **Multiple Safeguard Devices:** Your WantJoin pressure cooker is equipped with 8 safety features, including a self-locking valve, limit valve, anti-blocking lid, safety valve, and pressure release window. Always ensure these are clean and functioning correctly before each use.
- **Proper Lid Sealing:** Ensure the lid is properly sealed before building pressure. Align the arrows on the lid and handle, then press down to let air out and secure the seal. Do not attempt to open the lid while the cooker is pressurized.
- **Heat-Resistant Handles:** The long handles are designed to be heat-resistant and easy to grip. Always use caution when handling a hot pressure cooker.
- **Filling Limits:** Do not fill the pressure cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.
- **Pressure Release:** Always allow pressure to release naturally or use the quick release method as instructed, ensuring all steam has escaped before attempting to open the lid.
- **Compatibility:** This pressure cooker is compatible with gas stoves and electric cooktops. Ensure it is placed on a stable, level surface.
- **Children and Pets:** Keep children and pets away from the pressure cooker during use.

3. PRODUCT OVERVIEW

The WantJoin 6Qt Aluminum Pressure Cooker is designed for efficient and safe cooking. Below are the main components of your pressure cooker:

- **Pressure Cooker Pot:** Made of strong aluminum alloy, polished for durability.
- **Lid:** Features multiple safety devices including a self-locking valve, limit valve, anti-blocking lid, and safety valve.
- **Main Handle:** Long, heat-resistant, and easy-to-grip handle for safe handling.
- **Auxiliary Handle:** For easier lifting and carrying when the pot is full.
- **Canner Rack:** Included for steaming and canning purposes.
- **Pressure Release Valve:** Automatically releases pressure for secure protection.



Figure 3.1: Key components and safety features of the WantJoin Pressure Cooker.

4. SETUP

Before first use, ensure all packaging materials are removed and the pressure cooker is clean. The handles may require assembly.

4.1 Handle Installation

The main handle and auxiliary handle need to be securely attached to the pressure cooker pot and lid using the provided screws. Refer to the video below for a visual guide on handle installation.

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Video 4.1: Instructions on how to install the handles of the WantJoin Pressure Cooker.

4.2 Initial Cleaning

Wash the pot, lid, and all accessories with warm, soapy water before first use. Rinse thoroughly and dry completely.

5. OPERATING INSTRUCTIONS

The WantJoin pressure cooker is versatile, allowing you to steam, stew, and braise various foods, locking in nutrition for quick and delicious meals.

5.1 Preparing for Cooking

1. Add your ingredients and the required amount of liquid to the pressure cooker pot. Ensure you do not exceed the maximum fill lines (two-thirds full for most foods, half full for expanding foods).
2. Place the lid onto the pot, aligning the arrows on the lid and the pot handle.
3. Rotate the lid clockwise until it locks securely into place. Press down on the lid to release any trapped air and ensure a tight seal.

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Video 5.1: Demonstrates how to properly close the lid of the pressure cooker.

5.2 Cooking Process

1. Place the sealed pressure cooker on your gas stove or electric cooktop. This cooker is compatible with various stove types, including gas, butane, induction, and ceramic.
2. Set the heat to high. Once pressure builds, the pressure indicator will rise.
3. Reduce the heat to maintain a steady pressure. Cook for the recommended time for your recipe.

WORKS FOR MULTI-STOVES



Figure 5.1: The pressure cooker is compatible with multiple stovetop types.

5.3 Releasing Pressure

There are two main methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from heat and allow it to cool down naturally. The pressure indicator will drop when all pressure has been released. This method is ideal for foods that benefit from continued cooking, such as stews and meats.
- **Quick Release:** For faster pressure release, carefully move the pressure release valve to the open position. Steam will rapidly escape. Once the pressure indicator drops, it is safe to open the lid. Use caution to avoid steam burns.

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Video 5.2: Overview of the WantJoin Aluminum Pressure Cooker in use, demonstrating cooking and pressure release.

6. MAINTENANCE AND CLEANING

Proper care and cleaning will extend the life of your pressure cooker and ensure continued safe operation.

- **Daily Cleaning:** After each use, wash the pot, lid, and sealing ring with warm, soapy water. The pressure cooker is dishwasher safe.
- **Sealing Ring:** Regularly inspect the sealing ring for cracks, tears, or hardening. Replace if any damage is observed to ensure a proper seal.
- **Valves:** Ensure the pressure release valve and safety valve are clear of food debris. Clean them thoroughly to prevent blockages.
- **Drying:** Dry all parts completely before storing to prevent water spots and corrosion.



Figure 6.1: The pressure cooker is easy to clean and maintain.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Pressure not building or steam leaking from lid.	Lid not properly sealed, sealing ring damaged or misplaced, or valves clogged.	Ensure lid is securely locked. Check sealing ring for proper placement and damage. Clean pressure release and safety valves.
Lid is stuck after cooking.	Pressure has not been fully released.	Do not force the lid. Allow more time for natural pressure release or use the quick release method until the pressure indicator drops completely.
Food is undercooked.	Insufficient cooking time or pressure not maintained.	Ensure correct cooking time for the recipe. Verify that pressure is maintained throughout the cooking cycle.

8. SPECIFICATIONS

Feature	Detail
Brand	WantJoin
Model Number	Aluminum Pressure Cooker
Capacity	6 Quarts
Material	Aluminum
Color	Silver
Product Dimensions	9.45"D x 9.45"W x 7.87"H
Item Weight	5.5 Pounds
Compatible Stovetops	Gas Stovetop Compatible, Electric Stovetop Compatible, Induction Compatible Base
Dishwasher Safe	Yes
UPC	198168262535
ASIN	B0CGLCFJC9

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official WantJoin website or contact the seller directly. Keep your purchase receipt as proof of purchase.

For additional assistance or inquiries, please visit the [WantJoin Store on Amazon](#).

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