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> WantJoin 10Qt Aluminum Pressure Cooker Instruction Manual

## WantJoin WZLYL28CMUS

# WantJoin 10Qt Aluminum Pressure Cooker Instruction Manual

Model: WZLYL28CMUS

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient use of your WantJoin 10-Quart Aluminum Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference. This pressure cooker is designed for various cooking methods including steaming, stewing, braising, and canning, compatible with gas and induction cooktops.



Image: The WantJoin 10Qt Aluminum Pressure Cooker, highlighting its durable design and capacity.

# COOK EFFICIENCY

Durable material design, preserving nutrition



1 High Quality Polished Aluminum

2 Anodized Aluminum Film

3 High Thermal Energy Pure Aluminum

Image: Cross-section view illustrating the three layers of the pressure cooker: High Quality Polished Aluminum, Anodized Aluminum Film, and High Thermal Energy Pure Aluminum for efficient cooking.

## IMPORTANT SAFETY INFORMATION

**WARNING: Failure to follow these safety instructions may result in serious injury or property damage.**

- Always ensure the lid is properly sealed before increasing pressure.

- Never force the lid open while the cooker is pressurized.
- Do not fill the pressure cooker more than two-thirds full with food, or one-half full for foods that expand (e.g., rice, dried vegetables).
- Ensure all safety valves and vents are clear before and during use.
- Keep hands and face away from the steam vent when releasing pressure.
- Use oven mitts or heat-resistant gloves when handling a hot pressure cooker.
- This pressure cooker features multiple safeguard devices including a self-locking valve, limit valve, anti-blocking lid, safety valve, and pressure release window. Regularly inspect these components for proper function.

# SAFETY GUARANTEED

Enjoy savour every masterpiece with safty

Safety Valve



Sealing Ring



Self-locking Valve

Pressure Release



**1** + **2** Use one hand to press the lid to release the extra air and the other hand to rotate and close properly.

Image: Close-up view of the pressure cooker lid, illustrating the safety valve, sealing ring, self-locking valve, and pressure release mechanism.

## AUTOMATIC RELEASE VALVE

Secure Protection for  
Peaceful Cooking



Image: Detailed view of the automatic release valve on the pressure cooker lid, designed for secure protection during cooking.

## ENHANCED SAFETY VALVE

Multiple Safeguards to  
Keep the Pressure  
within a Safe Range



Image: Underside view of the pressure cooker lid, showing the enhanced safety valve and multiple safeguards to maintain pressure within a safe range.

## PRODUCT COMPONENTS

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Your WantJoin 10Qt Aluminum Pressure Cooker includes the following main components:

- **Pressure Cooker Pot:** The main aluminum body.
- **Lid:** Features safety mechanisms and handles.
- **Main Handle:** For carrying and securing the lid.
- **Auxiliary Handle:** For stability when lifting.
- **Pressure Regulator/Limit Valve:** Controls and releases pressure.
- **Safety Valve:** Secondary pressure release mechanism.
- **Sealing Ring (Gasket):** Ensures an airtight seal between the lid and pot.
- **Canner Rack:** Included for steaming and canning.



Image: The WantJoin 10Qt Aluminum Pressure Cooker with its lid and handles, showing the overall design.



Image: Close-up of the pressure cooker's comfortable, heat-resistant, and non-slip handle, designed for easy grip.

## SETUP AND ASSEMBLY

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Before first use, wash all components with warm, soapy water. Rinse thoroughly and dry. Ensure the sealing ring is correctly seated in the lid.

### Lid Assembly and Closing:

1. Place the lid onto the pot, aligning the arrows on the lid handle and the pot handle.
2. Press down on the lid while rotating the lid handle clockwise until it locks securely into place.
3. After closing, press down on the lid to release any trapped air, ensuring a proper seal.

Your browser does not support the video tag.

Video: Demonstrates how to properly close the lid of the pressure cooker, aligning arrows and securing the seal.

Your browser does not support the video tag.

Video: Shows the installation process for the pressure cooker components, including the lid and handles.

## OPERATING INSTRUCTIONS

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### Cooking with Pressure:

1. Add food and liquid to the pressure cooker. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
2. Securely close the lid as described in the "Setup and Assembly" section.
3. Place the pressure cooker on a suitable heat source (gas or induction cooktop).
4. Heat on high until steam begins to escape from the vent pipe and the pressure indicator rises.
5. Place the pressure regulator (weight) onto the vent pipe.
6. Reduce heat to maintain a steady, gentle rocking motion of the pressure regulator. Cook for the recommended time.
7. Once cooking is complete, remove the cooker from heat.
8. Allow pressure to release naturally, or use a quick release method if specified by your recipe (e.g., running cold water over the lid, or carefully activating the pressure release valve). Ensure all pressure is released before attempting to open the lid.
9. Open the lid by rotating the handle counter-clockwise and lifting it away from you to avoid steam burns.

# MULTI-USE IN 1 POT

Unleash culinary complex, save time & effort



SMART DESIGNED  
Food Never Soggy

Steaming



Braising



Poaching  
& Boiling



Simmering  
& Stewing



Stir  
Frying



Image: Illustrates the multi-use capabilities of the pressure cooker, including steaming and braising, with food layered inside.



Image: Examples of various dishes that can be prepared using the pressure cooker, such as steamed potatoes, lobster, pumpkin soup, and beef stew, with estimated cooking times.

### Stovetop Compatibility:

This pressure cooker is compatible with gas and induction cooktops. The base is designed for optimal thermal conduction.

# SUIT FOR MULTI-STOVE

Optimal thermal conduction relieve worries



INDUCTION



GAS



ELECTRIC



CERAMIC



Image: Diagram showing the pressure cooker's compatibility with induction, gas, electric, and ceramic stovetops, highlighting the multi-layered base construction.

## MAINTENANCE AND CLEANING

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

- **Cleaning:** The pressure cooker is dishwasher safe. For best results, hand wash with warm, soapy water. Do not use

abrasive cleaners or scouring pads that could damage the aluminum finish.

- **Sealing Ring:** Remove the sealing ring from the lid after each use for thorough cleaning. Ensure it is flexible and free from cracks or damage. Replace if necessary.
- **Valves and Vents:** Regularly check the pressure regulator, safety valve, and vent pipe to ensure they are clear of food particles and blockages. Use a small brush or pipe cleaner if needed.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to prevent the sealing ring from compressing and losing its elasticity.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly, insufficient liquid, damaged sealing ring, clogged vent.	Ensure lid is locked, add more liquid, inspect/replace sealing ring, clear vent.
Steam leaking from lid edge	Sealing ring improperly seated or damaged, lid not closed correctly.	Reposition or replace sealing ring, re-close lid firmly.
Food not cooking properly	Insufficient pressure, incorrect cooking time, too much food.	Verify pressure is maintained, adjust cooking time, reduce food quantity.

## SPECIFICATIONS

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**Brand:** WantJoin

**Model Number:** WZLYL28CMUS

**Capacity:** 10 Quarts (approximately 10 Liters)

**Material:** Aluminum

**Color:** Silver

**Product Dimensions (D x W x H):** 11"D x 11"W x 8.2"H

**Item Weight:** 1.66 Kilograms

**Compatibility:** Gas Stovetop Compatible, Electric Stovetop Compatible, Induction Compatible Base

**Control Method:** Manual

**Dishwasher Safe:** Yes

**UPC:** 198168986981

# 10L/10.5Qt

👥 Ideal for 6-10 members



Image: Detailed diagram showing the dimensions of the 10Qt pressure cooker and its included steamer rack.

## WARRANTY AND SUPPORT

For any product-related issues or inquiries, please contact WantJoin customer service. WantJoin offers excellent after-sales service to ensure customer satisfaction.

You can visit the official WantJoin store for more information and support: [WantJoin Store](#)

