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› WantJoin 13L Aluminum Pressure Cooker User Manual (Model WZLYL30CMUS)

WantJoin WZLYL30CMUS

WantJoin 13L Aluminum Pressure Cooker

User Manual - Model WZLYL30CMUS

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your WantJoin Pressure Cooker. Failure to follow these instructions may result in property damage or personal injury. Keep this manual for future reference.

Safety Features

Your WantJoin Pressure Cooker is equipped with multiple safety devices to ensure safe operation:

- **Self-locking Valve:** Prevents the lid from being opened when pressure is inside.
- **Limit Valve:** Regulates and maintains the internal pressure within safe limits.
- **Anti-block Cover:** Prevents food particles from blocking the steam vent.
- **Safety Valve:** Releases excess pressure if the limit valve fails.
- **Decompression Window:** A safety feature designed to release pressure in extreme overload situations.



Image: Overview of the pressure cooker's safety components.

General Safety Precautions

- Do not fill the pressure cooker more than two-thirds full for most foods, and no more than half full for foods that expand, such as rice or dried vegetables.
- Never force the lid open. Ensure all pressure is released before attempting to open.
- Always check that the safety valve and steam vent are clear before each use.
- Use caution when releasing steam, as it is very hot.
- Do not use the pressure cooker for deep frying with oil.
- Keep children and pets away from the pressure cooker during operation.

SETUP AND FIRST USE

Unpacking

Carefully remove all packaging materials from the pressure cooker and its accessories. Inspect the cooker for any signs of damage. If any parts are damaged or missing, do not use the appliance and contact customer support.

Initial Cleaning

Before first use, wash the pressure cooker pot, lid, and all accessories (such as the sealing ring and canning rack) with warm, soapy water. Rinse thoroughly and dry completely. Ensure the sealing ring is properly seated in the lid.

Compatibility

This pressure cooker is compatible with both gas and induction cooktops, as well as electric and ceramic stoves, ensuring versatile use in various kitchen environments.

SUIT FOR MULTI-STOVE

Optimal thermal conduction relieve worries



INDUCTION



GAS



ELECTRIC



CERAMIC



Image: Multi-stove compatibility of the pressure cooker.

OPERATING INSTRUCTIONS

Preparing for Cooking

1. Place the desired amount of food and liquid into the pressure cooker pot. Ensure the liquid level meets the minimum requirement for pressure cooking (usually at least 1 cup, but refer to specific recipes). Do not exceed the maximum

fill lines.

2. Place the lid onto the pot, aligning the lid handle with the pot handle.
3. Rotate the lid clockwise until it locks securely into place. Ensure the self-locking valve is engaged.
4. Check that the pressure release valve is in the sealed position (if adjustable).

Cooking Process

1. Place the pressure cooker on your chosen heat source (gas, induction, electric, or ceramic).
2. Set the heat to high. As the temperature rises, steam will begin to escape from the vent, and the pressure indicator will rise.
3. Once the desired pressure is reached (indicated by the limit valve or pressure gauge), reduce the heat to maintain a steady pressure.
4. Cook for the time specified in your recipe.

Releasing Pressure

There are generally two methods for releasing pressure:

- **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 suitable for foods that benefit from additional cooking time, such as meats and stews.
- **Quick Release:** For faster pressure release, carefully turn the pressure release valve to the "vent" or "release" position. Steam will rapidly escape. Use caution to avoid burns from hot steam. This method is suitable for delicate foods like vegetables.

Always ensure the pressure indicator has dropped completely before attempting to open the lid.

Opening the Lid

Once all pressure is released, gently press down on the lid and rotate it counter-clockwise to unlock. Lift the lid away from you to avoid contact with residual steam.

MULTI-USE IN 1 POT

Unleash culinary complex, save time & effort



Steaming



Braising



Poaching
& Boiling



Simmering
& Stewing



Stir
Frying



Image: Versatile cooking options within the pressure cooker.

COOK EFFICIENCY

Durable material design, preserving nutrition



1 High Quality Polished Aluminum

2 Anodized Aluminum Film

3 High Thermal Energy Pure Aluminum

Image: Efficient cooking and nutrition preservation.

MAINTENANCE AND CARE

Cleaning

- **After each use:** Allow the pressure cooker to cool completely before cleaning.
- **Pot:** Wash the aluminum pot with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry

immediately to prevent water spots or discoloration.

- **Lid:** Remove the sealing ring and wash it separately with warm, soapy water. Clean the lid, including all valves and vents, ensuring no food particles are lodged. Use a small brush if necessary to clear vents.
- **Sealing Ring:** Inspect the sealing ring for cracks or damage. Replace if necessary. Ensure it is properly re-seated before next use.
- **Dishwasher Safety:** This pressure cooker is **NOT** dishwasher safe. Hand washing is required for all components.

Storage

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

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Pressure not building up	Lid not properly sealed; sealing ring damaged or misplaced; insufficient liquid; steam vent blocked.	Ensure lid is locked correctly. Check sealing ring for proper placement and condition. Add more liquid. Clean steam vent.
Steam leaking from lid	Sealing ring dirty, damaged, or improperly seated; lid not closed correctly.	Clean or replace sealing ring. Ensure lid is securely locked.
Lid cannot be opened after cooking	Residual pressure inside.	Ensure all pressure has been released (pressure indicator has dropped). If necessary, run cold water over the lid (avoiding valves) to cool it down faster.
Food is undercooked	Insufficient cooking time; pressure not maintained.	Increase cooking time. Ensure heat is adjusted to maintain steady pressure.

If the problem persists, please contact WantJoin customer support.

SPECIFICATIONS

Brand	WantJoin
Model Number	WZLYL30CMUS
Capacity	13 Liters (approximately 12 Quarts)
Material	Aluminum
Color	Silver
Item Weight	3.67 Kilograms
Product Dimensions (L x W x H)	51.99 x 33.5 x 27 cm
Compatibility	Gas, Induction, Electric, Ceramic Cooktops

Dishwasher Safe	No
UPC	751787425110
GTIN	751787425110



Image: Dimensions of the 13L (12.5L) pressure cooker.

MULTIPURPOSE

Home & commercial use



Image: Range of WantJoin pressure cooker sizes, including the 13L model.

WARRANTY AND SUPPORT

WantJoin provides a **one-year coverage** for this pressure cooker from the date of purchase. This warranty covers manufacturing defects under normal use.

For any issues, questions, or technical support, please contact WantJoin customer service. Our professional technical

support team is available to assist you.

Please have your model number (WZLYL30CMUS) and proof of purchase ready when contacting support.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question