

WantJoin WZLYL20CMLVUS

WantJoin 4QT Aluminum Pressure Cooker User Manual

Model: WZLYL20CMLVUS

INTRODUCTION

Thank you for choosing the WantJoin 4QT Aluminum Pressure Cooker. This versatile kitchen appliance is designed to make your cooking experience efficient and enjoyable, allowing you to steam, stew, braise, and cook a variety of dishes with even heat distribution. Its robust aluminum alloy construction ensures durability, while multiple integrated safety features provide peace of mind during operation. This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your new pressure cooker.

SAFETY INFORMATION

Your WantJoin pressure cooker is equipped with 8 safety features to ensure secure operation. Always read and understand these safety guidelines before use.

- **Self-locking Valve:** Ensures the lid is securely locked during pressure cooking.
- **Limit Valve:** Regulates and releases excess pressure to maintain safe operating levels.
- **Anti-blocking Lid:** Designed to prevent food particles from blocking the pressure release mechanisms.
- **Safety Valve:** An additional safety mechanism that activates if primary pressure release fails.
- **Pressure Release Window:** A designated area for safe pressure release in extreme conditions.
- **Sealing Ring:** Creates a tight seal to prevent steam leakage.
- **Burn-Free Handle:** Heat-resistant handles for safe handling.
- **Enhanced Safety Valve:** Multiple safeguards to keep pressure within a safe range.

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.

This image highlights the key safety components of the pressure cooker, including the safety valve, sealing ring, self-locking valve, and the pressure release mechanism, ensuring a secure cooking experience.

COMPONENTS AND DESIGN

The WantJoin 4QT Pressure Cooker is crafted from high-quality aluminum, designed for efficient heat distribution and durability.

- **Pot Body:** Made of sturdy aluminum alloy with a glossy finish.
- **Lid:** Features an automatic release valve and enhanced safety valve.
- **Handles:** Heat-resistant and non-slip for comfortable and secure gripping.
- **Canner Rack:** Included for steaming and canning purposes.

MULTI-USE IN 1 POT

Unleash culinary complex, save time & effort



Steaming



Braising



Poaching
& Boiling



Simmering
& Stewing



Stir
Frying



This image illustrates the multi-functional design of the pressure cooker, demonstrating its ability to steam, braise, poach, simmer, stew, and stir-fry, highlighting its versatility for various culinary tasks.

COOK EFFICIENCY

Durable material design, preserving nutrition



This image details the construction of the pressure cooker, emphasizing its high-quality polished aluminum, anodized aluminum film, and high thermal energy pure aluminum layers, contributing to efficient cooking and nutrition preservation.

SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wash the pot body, lid, and sealing ring with warm, soapy water. Rinse thoroughly

and dry completely.

3. **Inspect Components:** Ensure the sealing ring is properly seated in the lid and that all valves (self-locking, limit, safety) are clear and free from obstructions.
4. **Lid Assembly:** Place the lid onto the pot, aligning the arrows or indicators on the lid and pot handles. Rotate the lid clockwise until it locks securely.

OPERATING INSTRUCTIONS

This pressure cooker is compatible with gas stoves and electric cooktops.

SUIT FOR MULTI-STOVE

Optimal thermal conduction relieve worries



INDUCTION



GAS



ELECTRIC



CERAMIC



This image demonstrates the pressure cooker's compatibility with various stove types, including induction, gas, electric, and ceramic, highlighting its versatile thermal conduction design.

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not fill more than two-thirds full for most foods, and no more than half full for foods that expand (e.g., beans, grains).
2. **Secure the Lid:** Place the lid on the pot, ensuring it is properly aligned and locked. The self-locking valve will engage.
3. **Heat Application:** Place the pressure cooker on your stove over medium-high heat.

4. **Building Pressure:** As steam builds, the pressure indicator will rise. Once full pressure is reached, the limit valve will begin to release steam with a steady hiss. Reduce heat to maintain a steady, gentle release of steam.
5. **Cooking Time:** Begin timing your recipe once full pressure is achieved.
6. **Releasing Pressure:**
 - **Natural Release:** Remove the cooker from heat and allow pressure to drop naturally. This is suitable for foods that benefit from continued cooking.
 - **Quick Release:** For foods that require precise cooking times, carefully move the pressure cooker to the sink and run cold water over the lid (avoiding the valves) until pressure drops. Alternatively, for models with a quick release button/valve, activate it carefully.
7. **Opening the Lid:** Once the pressure indicator has fully dropped and no steam is escaping, carefully open the lid by rotating it counter-clockwise and lifting it away from you to avoid residual steam.



The WantJoin 4QT Aluminum Pressure Cooker is shown with a hearty stew inside, demonstrating its capacity for 1-2 members, alongside a prepared lobster dish, illustrating its versatility for various meals.

4.4L/4 Qt



Ideal for 1-2 members

Steamer



This diagram provides detailed dimensions of the 4QT (4.4L) pressure cooker and its accompanying steamer rack, indicating its ideal size for 1-2 members and aiding in understanding its physical specifications.

MAINTENANCE AND CLEANING

Proper care will extend the life of your pressure cooker.

- **Washing:** The pressure cooker is **NOT** dishwasher safe. Hand wash the pot body and lid with warm, soapy water

after each use.

- **Sealing Ring:** Remove the sealing ring from the lid for thorough cleaning. Ensure it is clean and flexible before reinserting. Replace if it becomes cracked or stiff.
- **Valves:** Regularly check all valves for food particles or blockages. Use a small brush or toothpick to clear any debris.
- **Drying:** Dry all parts completely before storing to prevent water spots or corrosion.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building or steam escaping from lid edge.	Lid not properly sealed, sealing ring damaged or improperly seated, insufficient liquid.	Ensure lid is securely locked. Check sealing ring for proper placement and damage; replace if necessary. Add more liquid.
Food burning on the bottom.	Too little liquid, heat too high.	Always use sufficient liquid. Reduce heat once pressure is reached.
Valves appear stuck or not functioning.	Food debris, mineral buildup.	Clean valves thoroughly after each use. Ensure no food particles are blocking the mechanism. If a valve component appears loose or detached, do not use the cooker and contact customer support.
Lid difficult to open after cooking.	Residual pressure inside.	Ensure all pressure has been released and the pressure indicator has dropped completely before attempting to open. Never force the lid open.

SPECIFICATIONS

Brand	WantJoin
Model Number	WZLYL20CMLVUS
Capacity	4 Quarts (4.4 Liters)
Material	Aluminum
Color	Silver
Finish Type	Glossy
Product Dimensions	9"D x 8"W x 7"H
Item Weight	3.5 Pounds (3.48 pounds)
Special Feature	Gas Stovetop Compatible, Induction Cooktop Compatible
Controller Type	Mechanical knob
Operation Mode	Manual
Dishwasher Safe	No

Closure Type	Locking lid
UPC	735083188771
Country of Origin	China
Manufacture Year	2025

WARRANTY AND SUPPORT

Specific warranty details are not provided within this manual. For information regarding warranty coverage, product support, or to purchase replacement parts, please visit the official WantJoin website or contact their customer service directly.

[Visit the WantJoin Store on Amazon](#)

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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

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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