

PotWJYLG-US

Multifunctional Non-stick Pressure Cooker

Brand: Generic | **Model:** PotWJYLG-US | **Capacity:** 8 Quart

IMPORTANT SAFEGUARDS

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

- Always ensure the pressure release valve is clear and free of obstructions before each use.
- Do not fill the cooker more than two-thirds full. For foods that expand, such as rice or dried vegetables, do not fill more than half full.
- Never force the lid open. Ensure all pressure has been released before attempting to open.
- Use caution when moving the cooker containing hot liquids or food. Always use the cool-touch handles.
- Do not use the cooker in an oven.
- Always use wooden or silicone utensils to protect the non-stick coating.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Multifunctional Non-stick Pressure Cooker.



Image 1: The Generic Multifunctional Non-stick Pressure Cooker, showcasing its main body, tempered glass lid, and silicone-wrapped handles.

Key Components:

- **Cooker Body:** Cast aluminum construction with Polytetrafluoroethylene (non-stick) coating.
- **Tempered Glass Lid:** Allows visual monitoring of cooking progress without releasing pressure.
- **Silicone-Wrapped Handles:** Designed to remain cool to the touch during cooking for safe handling.
- **Pressure Release Valve:** Automatically maintains optimal pressure levels and prevents over-pressurization.
- **Twist-Lock Handles:** Securely locks the lid during cooking and allows one-handed opening.

SETUP AND FIRST USE

Before First Use:

1. Unpack all components and remove any packaging materials.
2. Wash the cooker body, lid, and all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
3. Inspect the pressure release valve and lid gasket to ensure they are clean and properly seated.

Stovetop Compatibility:

This pressure cooker is compatible with all major stovetop types:

- Gas Stovetops
- Induction Stovetops
- Electric Stovetops
- Ceramic Stovetops

Ensure the cooker base is centered on the heat source for even heating.

OPERATING INSTRUCTIONS

Cooking with Pressure:

1. **Add Ingredients:** Place your food and liquid into the cooker. Do not exceed the maximum fill lines (two-thirds full for most foods, half full for expanding foods).
2. **Secure the Lid:** Place the tempered glass lid onto the cooker body. Align the twist-lock handles and rotate to securely lock the lid in place. Ensure the pressure release valve is clear.
3. **Apply Heat:** Place the cooker on your chosen stovetop over medium to high heat.
4. **Pressure Buildup:** As the cooker heats, steam will build, and the pressure release valve will activate to maintain optimal micro-pressure. Cooking times are typically 20% faster than conventional methods.
5. **Monitor Cooking:** The transparent glass lid allows you to visually monitor your food without releasing pressure.
6. **Release Pressure & Open:** Once cooking is complete, remove the cooker from the heat. Allow the pressure to naturally release until the valve indicates it is safe to open, or use a quick release method if specified by your recipe (e.g., running cool water over the lid, if applicable and safe for this model). Once pressure is fully released, unlock and open the lid.

Pro Tips:

- For rice, use approximately 20% less water than conventional methods.
- For soups, keep the lid closed during cooking to maximize flavor retention.

Instructional Videos:

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Video 1: A demonstration of the pressure cooker's features and basic operation. This video illustrates how to secure the lid and the function of the pressure release valve.

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Video 2: This video provides a visual guide on using the pressure cooker for various recipes, highlighting its non-stick surface and ease of cleaning.

MAINTENANCE AND CLEANING

Cleaning Instructions:

- Always allow the cooker to cool completely before cleaning.

- Wash the cooker body and lid with warm, soapy water using a soft sponge to preserve the non-stick coating. Avoid abrasive cleaners or scouring pads.
- While the cooker is listed as dishwasher safe, hand washing is recommended to prolong the life of the non-stick coating and seals.
- Ensure the pressure release valve and lid gasket are thoroughly cleaned and free of food debris.
- Dry all parts completely before storing.

Storage:

When stacking the cooker, place a paper towel or cloth between the pot and the lid to prevent scratches to the non-stick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Lid will not close or lock.	Lid not aligned correctly; gasket not seated properly; food debris obstructing closure.	Ensure lid is aligned with the cooker body. Check and adjust the gasket. Clean any food debris from the rim and lid.
Steam escaping from lid edges.	Lid not properly sealed; gasket damaged or dirty; cooker overfilled.	Ensure lid is securely locked. Inspect and clean/replace gasket if necessary. Do not overfill the cooker.
Pressure not building.	Insufficient liquid; lid not sealed; pressure release valve obstructed.	Ensure adequate liquid is added. Check lid seal. Clean pressure release valve.
Food sticking to the bottom.	Too little oil/liquid; heat too high; non-stick coating damaged.	Use appropriate amount of oil/liquid. Adjust heat to medium. Use only wooden/silicone utensils.

SPECIFICATIONS

- **Model:** PotWJYLG-US
- **Capacity:** 8 Quarts (7.5 Liters)
- **Dimensions:** 11"D x 11"W x 5.7"H (28cm x 28cm x 14.5cm)
- **Weight:** 3.3 pounds (1.5 kg)
- **Material:** Cast Aluminum Body, Polytetrafluoroethylene (Non-stick Coating), Tempered Glass Lid, Silicone
- **Heat Resistance:** Up to 380°F (193°C)
- **Stovetop Compatibility:** Gas, Induction, Electric, Ceramic
- **Special Features:** Pressure Release Valve, Cool-Touch Handles, Locking Lid, Visual Glass Lid, Non-stick Surface

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the retailer's return policy or contact the manufacturer directly through their official support channels. Keep your purchase receipt as proof of

purchase.

For further assistance, please visit the [product page on Amazon](#).

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