

Generic 8QT/5L Micro Pressure Cooker Instruction Manual

Model: 1

INTRODUCTION

Thank you for purchasing the Generic 8QT/5L Micro Pressure Cooker. This manual provides essential information for the safe and efficient use, maintenance, and care of your new cooking appliance. Please read all instructions carefully before first use and retain this manual for future reference.

This micro pressure cooker is designed for fast and efficient cooking, featuring a non-stick interior and a visual glass lid for convenient monitoring. Its micro-pressure technology allows for quicker cooking times compared to traditional pots, while maintaining safety and ease of use.

IMPORTANT SAFETY INSTRUCTIONS

When using your micro pressure cooker, basic safety precautions should always be followed:

- Read all instructions thoroughly before operating the appliance.
- Do not fill the cooker beyond 2/3 capacity for general cooking, and no more than 1/2 capacity for foods that expand, such as rice or dried vegetables.
- Ensure the lid is properly closed and locked before heating. Never attempt to force open the lid while the cooker is pressurized.
- Always check that the pressure release valve is clear and free from obstructions before each use.
- Use caution when handling the hot cooker. Always use the heat-insulated handles.
- Do not place the cooker in a heated oven.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Keep out of reach of children.

COMPONENTS OVERVIEW

Familiarize yourself with the main components of your micro pressure cooker:

- **Pot Body:** The main cooking vessel with a durable non-stick interior.
- **Visual Glass Lid:** Transparent lid allowing you to monitor cooking progress.
- **Lid Locking Mechanism:** Ensures the lid is securely fastened during cooking.
- **Pressure Release Valve:** Regulates and releases internal pressure.
- **Heat-Insulated Handles:** Ergonomically designed for safe handling and transport.

Product Details



Detailed views of the lid locking mechanism, non-stick interior, heat-insulated handle, and pot rim.

Constant pressure snuffle valve

Low voltage is safer

Micro-pressure cooking

Instant entry

Stewed and boiled make the food soft and glutinous



Binaural handle

Convenient to take

Heat insulation and anti-scald

More convenient for serving

Health medical Stone

Upgrade medical Stone

Wear-resistant non-stick bottom

Healthier and more durable



Illustrations highlighting the constant pressure release valve, ergonomic heat-insulated handles, and the durable non-stick interior coating.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot body and lid thoroughly with warm, soapy water. Rinse well and dry completely.
3. **Lid Assembly:** Ensure the lid's sealing gasket is properly seated around the rim of the lid. Check that the pressure release valve is securely in place and moves freely.

OPERATING INSTRUCTIONS

1. Preparing for Cooking

- Place the desired ingredients and liquid into the pot. Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
- Ensure the pot's rim and the lid's sealing gasket are clean and free of food particles.

2. Securing the Lid

- Align the lid with the pot body.
- Press down firmly and rotate the lid handles until they lock securely into place with the pot handles. The lid should feel snug and not move.

3. Cooking Process

- Place the sealed cooker on a suitable stovetop (gas, electric, or induction).
- Set the heat to medium-high. Once pressure begins to build, you will observe steam escaping from the pressure release valve.
- Reduce heat to maintain a steady, gentle release of steam. Cooking times will vary based on the food type.



The micro pressure cooker in use on a gas stovetop, demonstrating its practical application for cooking.



Two micro pressure cookers, one orange and one green, shown on different types of stovetops (induction and gas), demonstrating multi-stove compatibility.

4. Releasing Pressure and Opening the Lid

- Once cooking is complete, turn off the heat source.
- Allow the pressure to release naturally. The steam will gradually stop escaping from the valve.
- Once all pressure has been released, carefully unlock and remove the lid by rotating the handles in the opposite direction.
- **Never attempt to open the lid if steam is still escaping or if the lid feels resistant to opening.**

MAINTENANCE AND CLEANING

- **After Each Use:** Wash the pot body and lid with warm, soapy water. The non-stick interior allows for easy cleaning. Avoid abrasive cleaners or scouring pads that could damage the coating.
- **Gasket and Valve:** Periodically remove the sealing gasket and clean it thoroughly. Ensure the pressure release valve is clear of any food residue.
- **Drying:** Dry all parts completely before storing to prevent water spots or odors.
- **Storage:** Store the cooker in a dry place. You may store the lid inverted on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Lid will not close/lock.	Lid not aligned correctly; sealing gasket misplaced; pot overfilled.	Realign lid; check and reposition gasket; reduce contents if overfilled.
Steam leaks from lid rim.	Lid not properly sealed; gasket dirty or damaged.	Ensure lid is locked; clean or replace gasket.
Pressure not building.	Lid not sealed; insufficient liquid; heat too low.	Check lid seal; add more liquid; increase heat.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Allow all pressure to release naturally before attempting to open.

SPECIFICATIONS

Feature	Detail
Brand	Generic
Model Number	1
Capacity	8 Liters (approx. 8.5 Quarts)
Material	Refined Iron with Durable Non-stick Coating (Ceramic-based)
Color (Current Variant)	Orange
Pot Diameter	26 cm (10.24 inches)
Pot Depth	14.6 cm (5.75 inches)
Overall Height (with lid)	21.8 cm (8.58 inches)
Overall Width (with handles)	38.5 cm (15.16 inches)
Lid Type	Visual Glass Lid with Locking Mechanism
Stovetop Compatibility	Gas, Electric, Induction

Product Parameters



A diagram illustrating the key dimensions of the micro pressure cooker, including diameter, height, and depth.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the seller or retailer from whom you purchased this product. Keep your proof of purchase for any warranty claims.

If you have any questions or require assistance, please contact the seller directly through the platform where the purchase was made.