

Experience choosing to buy a pressure cooker for use in induction cookers

If you want to use it from the kitchen you need to buy a pressure cooker with magnetic base. If you do not know how to buy a pressure cooker for induction cooker, please refer to the article below.

Pressure cookers will help you cook stews more quickly. However, not all pressure cookers can be used with induction cookers. The following article will help you gain more experience to find the best suitable pressure cooker for electromagnetic cookers.

What is a pressure cooker?

Mechanical pressure cooker has the same structure as ordinary stainless steel pot, however, the lid usually has latch and rubber gasket to help close the lid very tightly. Above the lid is also equipped with a pressure relief valve to help retain heat better, use to ensure safety.



When cooking pressure in the pot increases but not escaping, the temperature also increases, helping the food to ripen quickly and keep all nutrients in the food.

Cooker pressure cooker can cook on many types of stove: gas stove, infrared stove. In addition, due to increasing demand for kitchens, some firms have designed more pressure cooker models for induction cookers.

Experience choosing to buy the best mechanical pressure cooker for induction cooker

1. Select the mechanical pressure cooker that must have magnetization

For mechanical pressure cookers used for induction cookers, there will be signs to identify the bottom of the pot: The magnetization symbol has a coil design so it is only possible to select the pressure cooker with this symbol. from.



Pressure cookers when cooking often have to bear great pressure so it is necessary to choose a type with a thick pot body to ensure durability.

2. Choose mechanical pressure cooker made of 304 stainless steel

304 stainless steel is the best stainless steel material on the market. So you should choose stainless steel pressure cooker made of 304 to ensure durability, rust and safety for health. The pot material that is usually printed by the

firm on the box is easy to observe.



3. Select a mechanical pressure cooker of the right size for the induction hob

Before buying a pressure cooker you should measure the diameter of the induction cooker, then select the pressure cooker that is smaller than the kitchen counter. However, do not choose a stainless steel pressure cooker weighing too much to avoid damaging the glass of the induction hob.

Only with 3 simple criteria will help you choose the best pressure cooker, best suited to the kitchen from your home.

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