

Use new pressure cookers to buy properly to ensure durability

Please read the article below to know how to use the new pressure cooker to buy properly to bring high durability for pressure cookers and cooking to ensure safety.

For those who first use pressure cookers, refer to the following article to know how to use a new pressure cooker to ensure safety.

How to use a new pressure cooker to buy for new users for the first time

For those who have not used a pressure cooker, it will be a bit difficult so you need to consider the following issues:

Things to do when opening the box

Pressure cooker when you open the box, follow these steps:

1. Please remove all accessories in the pressure cooker before use.
2. For electric pressure cookers there will be more functions than mechanical pressure cookers, so it is difficult to use. So you need to read the user guide carefully before using it to ensure safety for yourself and your family.



1. Need to clean the pot and swing the pressure cooker before use.

Note to use a new pressure cooker to buy it properly

In order to use the pressure cooker better, in addition to carefully reading the instructions for using the pressure cooker to know the operation cycle and the functions of the pot you need to follow the following principles:

Check pressure cooker lid:

Before cooking, you need to check if the lid position is correct.

If you close the lid of the pot incorrectly, it will cause heat to leak out, the food will last longer. Therefore, you need to check whether the rubber seal is in the correct position inside the lid of the pot.



Hold the lid and spin until it sounds okay.

Add food and pour water into the pot

For electric pressure cookers, the water level is often designed to be convenient for users when cooking rice or cooking food.

For example: 5 liter electric pressure cooker can cook 10 cups of rice, please put water into the pot according to the dividing line in the pot. You can increase or decrease the amount of water to suit each type of rice.



It is also important to note that the amount of food and water must not exceed $\frac{4}{5}$ of the height of the pot and should not be less than $\frac{1}{5}$ of the height of the pot. If pouring over $\frac{4}{5}$ of the pot height will cause the water in the pot to overflow or the pressure in the pot too high will endanger the user. Because the food will ripen more than the original, it needs space to store.

Explore more:

1. How does food cooked with mechanical pressure cookers take time?
2. Experience choosing to buy a pressure cooker for use in induction cookers

Clean the dry pot and place in the pot

Before putting the pot in the pressure cooker you need to dry the bottom of the pot to protect the heat sink more durable. After drying, put the pot in, then turn the pot slightly to the left or right to place the pot in the correct position in contact with the heat tray.

Close the lid of the pressure cooker

You close the lid and turn it until you hear a click, ie the lid is closed and the lock is secure.

Attach the float valve and pressure regulator valve cover

This part must be securely attached and the rubber sealing ring and anti-surge button are properly installed.



Put pressure relief valve in place of Seal

You need to place the pressure relief valve in the correct position on the lid of the pot to ensure safety when preserving the food tunnel. After installation is complete, check the float valve has lowered or not. The valve should be lowered before cooking.



Just a few simple steps like this will help you know how to use a new purchased pressure cooker to ensure safety and cooking more effectively.

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