

What is a pressure cooker? Which model pressure cooker should you buy best?

Mechanical pressure cookers will help you to stew bones, beef tendons or cook porridge, black beans quickly without losing time. Take a quick look at the following article to choose the best mechanical pressure cooker.

Ninh food stew with mechanical pressure cooker will save 70% - 90% of the time compared to traditional tunnel type with stainless steel pot. So what are the advantages and disadvantages of mechanical pressure cookers? Is it good ?.

What is a pressure cooker?

The mechanical pressure cooker has the same design as the normal stainless steel pot, however the lid is equipped with rubber ring to hold the pressure steam and add pressure relief valve on the lid of the pot.



Mechanical pressure cookers can be heated on gas cookers or infrared cookers. Some types have a base that will be cooked on an electromagnetic stove. When cooking the heat in a high-rise pot, it is impossible to get out of the pot, and the pressure is increased, making the food cooked faster and softer.

Note when using a pressure cooker: Let the cooker exhaust all the pressure vapor out before opening it to avoid burns.

Advantages and disadvantages of mechanical pressure cookers

Advantages of mechanical pressure cooker

1. The pressure cooker helps to fasten the food stew, saving time and fuel.
2. Ripe food without losing quality, delicious, nutritious.
3. The food is not spilled out by the extremely tight-fitting lid.
4. Limit boiling and wasting food.
5. There are many capacity levels to choose from: 3 liters, 3.5 liters, 4 liters, 6 liters .
6. The selling price ranges from 400,000 VND - 800,000 VND, in line with the economic level of each person.

Disadvantages of mechanical pressure cooker:

1. It is necessary to manually adjust the cooking time to actively turn off the stove so cooking is a bit passive, and cannot do other jobs.
2. It takes time to wait for the steam pressure in the pot to be fully discharged to open the lid.

Top 5 best pressure cookers for families

Good mechanical pressure cooker must be genuine pot from reputable brands and fully designed with safety features such as pressure relief valve, good steam retention and made from material to ensure safety for health. Following TipsMake.com will list 5 best-selling pressure cookers in the market and produced by reputable brands such as: Elo pressure cooker - Germany, Supor pressure cooker - France, Tianxi pressure cooker - China Let people choose the best product.

1. Pressure cooker Elo Praktika Plus 6L XL - Reference price: 1,290,000 VND

The 6-liter pressure cooker will be suitable for families with 4 - 6 members. The Elo Praktika Plus XL is a high-end mechanical pressure cooker imported from Germany and warranted for up to 48 months. This is the only model of pressure cooker in the market that applies warranty policy, which helps customers feel secure when choosing to buy products.



The 6L Elo Praktika Plus Pressure Cooker has the following advantages:

1. Pot body made of 304 stainless steel is extremely durable, safe for health.
2. Pressure cookers are suitable for all types of kitchens such as gas cookers, infrared cookers.
3. Pot body is 1.2mm thick, pot bottom is 4mm thick.

2. Soft oxidation pressure cooker Supor YL183F5 electric cooker (3.5 liters) - Reference price: 499,000 VND

Supor YL183F5 pressure cooker can be cooked on all types of cookers: induction cooker, infrared stove, gas stove. The pot is made of extremely good thermal conductive aluminum alloy to cook food very quickly.



With this pressure cooker you can cook many dishes such as porridge, curry, soup, stew, security, porridge . Large pressure relief valve helps to cook with a pot to ensure safety.

The pot is treated with soft oxidation so it is not harmful to health. The lid with a durable rubber ring will hold the steam in the pot well, preserving the nutrients in the food.

3. Tianxi stainless steel pressure cooker BM-CS24 (24cm) 7 liters - Reference price: 880,000 VND

Tianxi BM-CS24 is made from 304 stainless steel which is able to absorb heat very quickly and keep heat for a long time. Pressure cooker suitable for stewed meat, bone stew, cooked beans, porridge, soup, cooked ribs, ribs .



Cooker can cook on all types of cookers, including induction cooker. The pot has a diameter of 24cm, the bottom has 3 layers of thickness while ensuring the durability, and has the ability to hold extremely well to help the food quickly and without much time.

The handle part of the pot is safely insulated with plastic when moving. Pot with main pressure relief valve, help balance pressure, pressure release in time when the temperature in the pot exceeds the allowed limit, ensuring safety when using.

4. Soft oxidation pressure cooker Supor YL223F10 6 liter - 669,000 VND

Supor YL223F10 is a must-have product for making bone stew, cooking porridge, curry, soup or cooking beans. The lid has rubber gaskets that are airtight, limiting the loss of nutrients in the food.



Pressure cookers manufactured by Supor brand should ensure quality. The pot is made of aluminum alloy material with good thermal conductivity, soft oxidation treatment and safe for health.

Intelligent pressure relief valve helps to release the air quickly and safely when the pressure in the pot is too high.

5. Tianxi TCT-22 granite stone pressure cooker (6 liters) - Reference price: 690,000 VND

Tianxi TCT-22 is made of standard 3003 aluminum alloy so cooking at high temperature is extremely safe for health. Inside the pot is coated with a non-stick coating Whitford American technology to help food not stick.



The body of the stone shape is very beautiful. The pot has a diameter of 22cm, the bottom of the pot has a base from which you can cook on all types of stove such as gas stove, infrared stove, induction cooker.

Put the pot and insulated plastic knob to help open the lid or keep the pot safe without fear of burns.

Hopefully the above article will help you choose to buy the best mechanical pressure cooker.

You finished reading the article "**What is a pressure cooker? Which model pressure cooker should you buy best?**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.