

Aluminum Low Pressure Cooker

ADC® which was established in 1986 is a professional factory of Non-stick Aluminum Cookware. We are a factory that attaches great importance to product quality. We have ISO9001 and BSCI certificate. Our products are exported to Europe, USA, Japan and Southeast Asia, etc. This aluminum low pressure cooker is very popular in the EURO market with high quality.



Product Description

If all the bells and whistles on an electric pressure cooker puts you under too much...pressure... You can opt for this ADC® Classy Aluminum Low Pressure Cooker with the same quick cooking and cleaning features. This is a pressure cooker made of high-quality aluminum material, which is durable and can be used for a long time.



Product Information

Product Name:	Aluminum Low Pressure Cooker
---------------	------------------------------

Material:	Stainless Steel
Compatible Heat Source:	Gas, Induction, Halogen, Ceramic and Electric Coil
Handle:	Black Bakelite Handle (coating can be customized)
Bottom:	Induction Bottom
Packing	Color box
MOQ:	Normally, our MOQ is 1,000 pcs per size.



Product Specification

The low pressure action of the micro pressure cooker reduces the destruction of nutrients. Visible cover, explosion-proof tempered glass, high temperature resistance, safe to use.

Item NO.	Size: (L) x (W) x (H)	Packing Detail
XGP-24LPC01	Dia24 x H14cm	1pc/color box, 6pcs/ctn/57x53x32cm



Aluminum Low Pressure Cooker Care & Use

1. The pressure cooker must be used by an adult. Use and store away from children.



2. Do not leave the pressure cooker in use unattended.
You don't have to stand near it, but you need to keep an eye on it.
3. Do not place a pressure cooker in a heated oven.
4. You must be extra careful when using it, and do not touch hot surfaces when moving. Use a handle or oven mitt.
5. When the food is at boiling temperature, the steam and boiling liquid escape the pressure cooker when the pressure drops rapidly. Do not place the pressure cooker near other people or yourself to avoid burns.
6. Do not force open the pressure cooker. until all internal pressure has been completely and safely released.
7. Never use the pressure cooker without liquid
8. Do not fill the cooker more than 2/3 of its capacity.
9. Use a suitable heat source
10. Before each use, check the valve and seal to ensure they are unobstructed and in good condition.