Nonstick 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 Nonstick Low Pressure Cooker is very popular in the EURO market with high quality.

Product Description

ADC® Nonstick Low Pressure Cooker made in China is made of stainless steel for high wear and oxidation resistance, the bottom is stainless steel magnetically permeable for even heat distribution, suitable for all home and professional stoves including gas, electric, ceramic and induction. With this pressure cooker, you can prepare your dishes faster than a traditional pot, and you can cook with only 1/15 the heat that is usually required.

Product Information

Ningbo ADC Cookware Co.,Ltd.
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Product Name:	Nonstick 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 1,200 pcs per size.

Product Specification

Thanks to the simple locking mechanism, the lid easily locks into place and if the pressure inside the pot rises, it won't unlock thanks to its safety system. Ensure safe use. The bakelite handles on the lid and on both sides effectively prevent excessive burns during movement.

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

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Nonstick 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.

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