Pressure Cookers / Canners



Construction

The Mirro Pressure Cooker/ Canner are made of aluminum which allows you to cook delicious meals up to 70% faster than other stove-top cooking methods. Four pressure safety systems prevent any over pressurizing.

The cool touch ergonomic handles provide comfortable handling.

The unit traps steam inside, which builds up pressure to create hotter temperatures, and its tight seal locks in heat, moisture, and flavor.

Use & Care Tips

Wash your Pressure Cooker by Hand

Step 1: Please wait for cookware to cool down before washing

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Step 2: Wash with soap and water Step 3: Dry thoroughly with soft cloth

Step 4: Store in a dry less humid place

Additional Tips:

- Do not leave the item with water content for too long as the minerals of the water as well as the acidity of the food may stain the product.
- Our Mirro canners and pressure cookers are not dishwasher safe.
- Check the rubber gasket to make sure it isn't dried out or cracked before cooking.
- Don't Overfill the Cooker
- Don't Pressure Fry
- Follow manual for releasing methods.













