

Microwave Pressure Cooker

HOW IT WORKS

What is pressure cooking?

Pressure cooking is the process of cooking food, using water or other cooking liquids, in a sealed vessel—known as a pressure cooker, which **does not permit air or liquids to escape below a pre-set pressure** (8psi). The increased pressure raises the boiling point of water (from 212° F/100° C to 235° F/112° C), **creating superheated liquid and steam.**

Why does it cook faster and better than other, conventional methods?

Pressure cookers heat food quickly because the internal steam pressure from the superheated liquid **causes high-temperature, saturated steam to quickly permeate the food.** Saturated steam transfers heat more rapidly compared to dry air, cooking food very quickly.

RESULTS:

Cooking times are **drastically reduced** from other, conventional methods. Flavors are enhanced. For instance, **a pot roast only takes 30 minutes to cook perfectly** versus hours in an oven.



Pressure cookers also **greatly reduce the amount of energy used to cook a dish** as the liquid is not boiling for a long period. Once the target temperature is reached, the only heat lost is through the surface of the pressure cooker or any venting that occurs.

1

Add ingredients to Pressure Cooker and start microwave.

2

Water boils at 235° F/112° C, creating high-temperature steam.

3

The steam builds up as it cannot escape until the pressure reaches 8psi, and becomes saturated steam.

4

As soon as pressure goes slightly over 8psi, steam is released through valves and pressure goes back to 8psi.

5

Saturated steam, combined with microwaves, **quickly cooks**, while retaining **more flavor and tenderizing** meats.

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5-FAIL-PROOF SAFETY FEATURES

A hole underneath the Handle Lock allows any remaining pressure to escape as you open it. **Patented**

Unique Pressure Therm™ Material (see below)

Unique fail-proof Silicone Gasket took 50 design iterations to ensure that excessive pressure in the container would cause the Silicone Gasket to collapse into the container, releasing all pressure at once.

If the Pressure Indicator with Valve is blocked and pressure exceeds a certain level, then it will automatically pop out to prevent build up of too much pressure.

If the Pressure Regulator Valve is blocked and pressure exceeds a certain level, then it will automatically pop out to prevent build up of too much pressure.



WHAT MAKES OURS THE BEST ON THE MARKET?

Material used:

We tested **over 100 different resin blends to find the perfect one**. A unique, innovative and revolutionary blend of 15 different resins and high-strength glass developed by Tupperware, the **PressureTherm™** material ensures that the Pressure Cooker can withstand pressure up to 12 psi, while being regulated at 8psi, and keeping temperature to 235° F/112° C.

Weight and thickness:

Pressure built inside puts stress on the material used to produce a pressure cooker. Its wall thickness and weight is therefore critical to ensure the pressure cooker will safely hold pressure and last over time. The walls of the **Tupperware Microwave Pressure**

Cooker container and its cover are almost twice as thick as those of the Nordicware Pressure Cooker.

Limited Lifetime Warranty (except on the Silicone parts):

Tupperware® brand products are warranted by Tupperware against chipping, cracking, breaking or peeling under normal non-commercial use for the lifetime of the product. If, due to unavailability, actual product replacement cannot be made, comparable product replacement will be made, or credit toward future purchases of Tupperware® brand products will be given. Warranty replacement items or parts will be subject to shipping and handling charges.