

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Presto](#) /
- › [Presto 01264 6-Quart Aluminum Pressure Cooker Instruction Manual](#)

Presto 01264

Presto 01264 6-Quart Aluminum Pressure Cooker

Instruction Manual

Model: 01264 | Brand: Presto

INTRODUCTION

The Presto 01264 6-Quart Aluminum Pressure Cooker is designed to prepare healthy, flavorful meals quickly and efficiently. Pressure cooking significantly reduces cooking times, saving energy and preserving nutrients. This manual provides essential information for the safe and effective use, care, and maintenance of your pressure cooker.



Image: The Presto 6-Quart Aluminum Pressure Cooker, showcasing its sleek silver finish and black handles.

IMPORTANT SAFEGUARDS

WARNING: Failure to follow these instructions may result in property damage or personal injury.

- Read all instructions thoroughly before using the pressure cooker.
- Do not fill the pressure cooker over 2/3 full.
- For foods that expand during cooking (e.g., soup, grains, dry beans, peas), do not fill the cooker over 1/2 full. Overfilling can clog the vent pipe and lead to excessive pressure.
- Ensure the pressure regulator is properly seated and the cover lock indicator is functioning before and during operation.
- Always allow pressure to safely reduce before attempting to open the cover. The cover lock indicator prevents opening until pressure is released.
- Use caution when handling the hot pressure cooker, especially when moving it or releasing steam. Use the helper handle for ease of handling.

PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Presto Pressure Cooker:



Image: A detailed view of the pressure cooker with key components labeled: 1. Cover lock indicator, 2. Heavy-gauge aluminum body, 3. Cooking rack, 4. Pressure regulator, 5. Instruction manual, 6. Helper Handle.

- **Cover Lock Indicator:** Shows when pressure is inside the cooker and prevents opening until pressure is safely reduced.
- **Pressure Regulator:** Automatically maintains proper cooking pressure.
- **Heavy-Gauge Aluminum Body:** Provides quick, even heating and durability.
- **Helper Handle:** Designed for ease of handling and lifting.
- **Cooking Rack:** Included for cooking multiple foods simultaneously without flavor intermingling.



Image: A close-up view of the pressure regulator on the lid of the Presto pressure cooker.

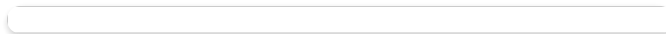


Image: A close-up view of the handle and the cover lock indicator on the Presto pressure cooker.

BEFORE FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials, labels, and accessories from the cooker.
2. **Wash:** Wash the cooker body, cover, sealing ring, and pressure regulator in warm, soapy water. Rinse thoroughly. The cooker body is fully immersible and dishwasher safe once the sealing ring and over-

pressure plug are removed.

- Inspect:** Ensure the vent pipe is clear and free of debris. A small brush or pipe cleaner can be used for this.
- Assemble:** Reinsert the sealing ring into the cover and ensure the over-pressure plug is securely in place.



Image: The Presto pressure cooker displayed with its included cooking rack, pressure regulator, and instruction manual.

OPERATING INSTRUCTIONS

1. Filling the Cooker

- Add food and the required amount of liquid (water, broth, etc.) to the cooker.
- Do not exceed the 2/3 full mark for most foods. For foods that expand (e.g., rice, beans, pasta), do not exceed the 1/2 full mark.
- Place the cooking rack at the bottom if desired, especially for steaming or cooking multiple items.

2. Securing the Cover

- Align the cover with the cooker body according to the markings.
- Rotate the cover clockwise until the handles align and the cover is securely locked. The cover lock indicator should be in the down position.

3. Heating and Pressure Regulation

- Place the pressure cooker on a suitable stovetop burner (regular or smooth-top ranges).
- Turn the heat to high. Steam will begin to escape from the vent pipe. This is normal and indicates air is being purged.
- Once a steady stream of steam is released, place the pressure regulator onto the vent pipe.
- The pressure regulator will begin to rock gently when the proper cooking pressure is reached. At this point, reduce the heat to the lowest setting that maintains a gentle rocking motion of the regulator.

- Begin timing your recipe once the regulator starts rocking.

4. Pressure Release Methods

Once cooking time is complete, pressure must be released before opening the cooker. There are two primary methods:

- **Natural Release:** Remove the cooker from heat and allow it to cool naturally. The pressure will gradually decrease, and the cover lock indicator will drop. This method is ideal for foods that benefit from continued cooking, such as roasts or stews.
- **Cold Water Release:** For faster pressure release, carefully place the cooker under a cold water tap, allowing water to run over the cover (avoiding the pressure regulator and vent pipe). The pressure will drop rapidly, and the cover lock indicator will drop. This method is suitable for delicate foods like vegetables or fish.

5. Opening the Cooker

- Only open the cooker once the cover lock indicator has dropped completely and no steam is escaping.
- Carefully rotate the cover counter-clockwise to unlock and remove it. Always open the cover away from your face to avoid residual steam.



Image: The Presto pressure cooker on a kitchen counter next to a plate of cooked meat and mashed potatoes, demonstrating its use in meal preparation.

COOKING TIPS

- Chicken, fish, meat, and vegetables cook to perfection fast, often 3 to 10 times faster than ordinary cooking methods.
- Pressure cooking helps tenderize economical cuts of meat, making them succulent and flavorful.
- Use the included special rack for cooking several foods at once without intermingling flavors.
- Refer to a pressure cooking recipe guide for specific cooking times and liquid requirements for various ingredients.

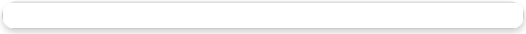


Image: The Presto pressure cooker on a kitchen counter surrounded by fresh vegetables and cooking utensils, highlighting its role in preparing healthy meals.

CARE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and safe operation of your pressure cooker.

- **Daily Cleaning:** After each use, wash the cooker body and cover in hot, soapy water. Rinse thoroughly.
- **Sealing Ring:** Remove the sealing ring from the cover after each use to clean the inside rim of the lid and the sealing ring itself. This prevents food particles from accumulating and affecting the seal.
- **Vent Pipe:** Keep the vent pipe clean using a small brush or pipe cleaner to ensure it is free of any blockages.
- **Over-Pressure Plug:** The over-pressure plug is removable for cleaning. Ensure it is reinserted correctly.
- **Dishwasher Safe:** The pressure cooker is fully immersible and dishwasher safe once the sealing ring and over-pressure plug are removed.
- **Exterior Shine:** Non-abrasive cleansers are best for cleaning the polished aluminum. Occasional use of a fine metal polish can help maintain its shine.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from under the cover	Not enough pressure built up yet; sealing ring not properly seated; food particles on rim.	This is normal until sufficient pressure is reached. If it continues, check sealing ring for proper placement and cleanliness. Increase heat slightly until regulator rocks.

Problem	Possible Cause	Solution
Pressure regulator not rocking	Heat too low; insufficient liquid; vent pipe clogged.	Increase heat. Ensure adequate liquid is in the cooker. Check and clear the vent pipe.
Cover difficult to open after cooking	Pressure still inside the cooker.	Ensure the cover lock indicator has dropped completely. Do not force open. If necessary, apply cold water to the cover to fully release pressure.
Food is undercooked	Insufficient cooking time; pressure not maintained.	Increase cooking time. Ensure the pressure regulator maintains a gentle rocking motion throughout the cooking period.

SPECIFICATIONS

Brand	Presto
Model Number	01264
Capacity	6 Quarts
Material	Aluminum
Color	Silver
Product Dimensions	9.68"D x 17.37"W x 8.56"H
Item Weight	5.28 pounds (2.4 Kilograms)
Dishwasher Safe	Yes (with sealing ring and over-pressure plug removed)
Compatible Ranges	Regular and Smooth-top ranges

WARRANTY AND CUSTOMER SUPPORT

Warranty Information

The Presto 01264 6-Quart Aluminum Pressure Cooker comes with an extended **12-year limited warranty**. Please retain your proof of purchase for warranty claims.

Customer Support

For further assistance, troubleshooting, or to obtain replacement parts, please refer to the official user manual

provided with your product or visit the [Presto Store on Amazon](#).

A digital version of the user manual is also available for download: [User Manual \(PDF\)](#).

© 2025 Presto. All rights reserved.