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Magefesa 01OPPRAPL06

MAGEFESA Practika Plus 6.3-Quart Pressure Cooker Instruction Manual

Model: 01OPPRAPL06

INTRODUCTION

The MAGEFESA Practika Plus 6.3-Quart Pressure Cooker is designed for efficient and healthy cooking. It significantly reduces cooking time while preserving essential vitamins, minerals, and flavors in your food. Constructed from durable 18/10 stainless steel, this pressure cooker features a 5-layer encapsulated thermo-diffuser bottom for rapid and even heat distribution, making it suitable for all types of cooktops, including induction.

Key features include a patented easy-lock opening system for secure closure, two pressure control levels (8 psi for fast cooking and 15 psi for super-fast cooking), and five integrated safety systems to ensure safe operation. The ergonomic Bakelite handles provide comfortable and secure handling, and the pot is dishwasher safe for easy cleaning.



Practika Plus

<i>Capacidad</i> <i>Capacity</i>	<i>Diámetro</i> <i>Top Diameter</i>	<i>Base</i> <i>Bottom</i>	<i>Altura</i> <i>Height</i>
3.2L / 3.4Qt	18cm / 7.1in	14cm / 5.5in	13.5cm / 5.3in
4L / 4.2Qt	22cm / 8.7in	18cm / 7.1in	13cm / 5.1in
6L / 6.3Qt	22cm / 8.7in	18cm / 7.1in	17cm / 6.7in
7.5L / 7.9Qt	22cm / 8.7in	18cm / 7.1in	21cm / 8.3in



Esta olla a presión está disponible en diferentes capacidades. ¡Elige la tuya!

This pressure cooker is available in different capacities. Choose yours!

Figure 1: Front view of the MAGEFESA Practika Plus 6.3-Quart Pressure Cooker.

SETUP

- Unpacking:** Carefully remove all components from the packaging. Inspect the pressure cooker for any damage.
- Initial Cleaning:** Before first use, wash the pot, lid, and all accessories (gasket, valves, steamer basket) with warm, soapy water. Rinse thoroughly and dry completely.
- Gasket Installation:** Ensure the silicone gasket is properly seated inside the lid rim. The gasket creates the airtight seal necessary for pressure cooking.
- Lid Assembly:** Familiarize yourself with the lid components, including the pressure sensor, working valve, and security window. Ensure they are clean and free from obstructions.



Dispone de 2 niveles de presión:
Rápido (60 kPa) y Super-rápido (100 kPa)

This pressure cooker has 2 pressure levels:
Fast (8.7 psi) and Super fast (14.5 psi)

Figure 2: Interior view of the pressure cooker with the lid open.

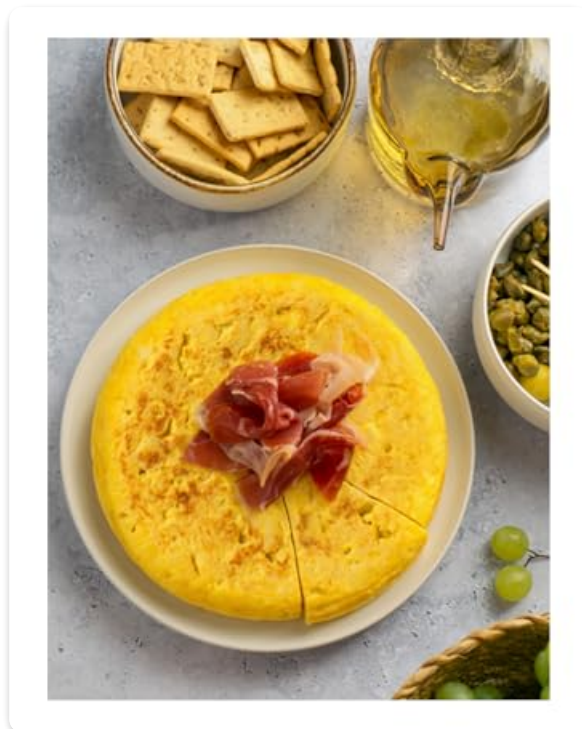


Figure 3: Detailed view of the lid's safety components.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Do not exceed the maximum fill line (typically 2/3 full for most foods, 1/2 full for foods that expand like beans or grains).
2. **Close the Lid:** Align the lid with the pot and engage the patented easy-lock system. Ensure the lid is securely closed and locked before applying heat.
3. **Set Pressure Level:** Use the pressure control system on the lid to select your desired cooking pressure: 8 psi for fast cooking or 15 psi for super-fast cooking.
4. **Apply Heat:** Place the pressure cooker on a suitable heat source (gas, electric, ceramic, or induction). Use high heat until the pressure indicator valve rises and steam begins to escape steadily from the working valve.
5. **Reduce Heat:** Once full pressure is reached (indicated by steady steam release), reduce the heat to the lowest setting that maintains consistent pressure. Refer to recipes for specific cooking times.
6. **Natural Pressure Release (NPR):** For most foods, especially meats and stews, allow the pressure to release naturally. Remove the cooker from heat and let it stand until the pressure indicator drops completely.
7. **Quick Pressure Release (QPR):** For delicate foods or to stop cooking quickly, carefully move the pressure control system to the release position to vent steam. Keep hands and face clear of the steam. Only open the lid once the pressure indicator has dropped completely.
8. **Open the Lid:** Once pressure is fully released, unlock and open the lid away from your face to avoid residual steam.



Figure 4: Pressure control system with two cooking levels.



Figure 5: Pressure cooker compatible with induction cooktops.



Practika Plus



Su pequeño tamaño la hace muy práctica para el uso en camping, caravanas, camper...

Its small size makes it very practical for use in camping, caravans, campervans...

Figure 6: Steamer basket in place for steaming vegetables or other foods.

Your browser does not support the video tag.

Video 1: Official Magefesa video demonstrating the features and operation of the Practika Plus Pressure Cooker, including its easy-lock system and safety features.

MAINTENANCE

1. **Cleaning:** The pot is dishwasher safe. For the lid, hand wash with warm, soapy water. Ensure all valves and the gasket are thoroughly cleaned after each use to prevent food buildup.
2. **Gasket Care:** Regularly inspect the silicone gasket for cracks, tears, or signs of wear. Replace the gasket if it appears damaged to maintain a proper seal.
3. **Valve Maintenance:** Ensure the pressure sensor, working valve, and security valve are clear of any food particles. Refer to the diagram in the setup section for valve locations.
4. **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.



Figure 7: The pressure cooker is made from durable 18/10 stainless steel.

TROUBLESHOOTING

- **Pressure Not Building:** Ensure the lid is correctly sealed and locked. Check the gasket for proper placement and damage. Verify that the pressure control system is set to a pressure cooking level and not the release position.
- **Steam Leaking from Lid:** This often indicates an improperly seated or damaged gasket. Ensure the gasket is clean and correctly positioned. If the gasket is worn, it may need replacement.
- **Food Not Cooking Properly:** Confirm that the correct amount of liquid was added and that the pressure level was maintained throughout the cooking time. Adjust heat as necessary to keep a steady steam release.
- **Lid Stuck After Cooking:** Do not force the lid open. Ensure all pressure has been released, and the pressure indicator has dropped completely. If it remains stuck, run cold water over the lid (avoiding the valves) to help cool and release any remaining pressure.

SPECIFICATIONS

Feature	Detail
Model Number	01OPPRAPL06
Capacity	6.3 Quarts
Material	18/10 Stainless Steel

Color	Silver
Product Dimensions	10"D x 16"W x 11"H
Cooktop Compatibility	Gas, Electric, Ceramic, Induction
Pressure Levels	8 psi (Fast), 15 psi (Super Fast)
Safety Systems	Pressure Sensor, Safety on Closing, Safety on Opening, Working Valve, Security Window
Handles	Bakelite, Ergonomic
Base	Induxal Tri-ply (18/10 Stainless Steel, Aluminum, 18/10 Stainless Steel)
Dishwasher Safe	Pot only



Figure 8: Product dimensions.



Figure 9: Size chart for Practika Plus models.

WARRANTY

The MAGEFESA Practika Plus Pressure Cooker comes with a ten-year warranty. Please retain your proof of purchase for any warranty claims.

SUPPORT

For further assistance, product inquiries, or troubleshooting not covered in this manual, please visit the official Magefesa website or contact their customer support. Contact information can typically be found on the product packaging or the manufacturer's official website.

You can also visit the [Magefesa Store on Amazon](#) for more information and related products.