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> Magefesa Practika Plus 3.4-Quart Pressure Cooker Instruction Manual

Magefesa 01OPPRAPL32

Magefesa Practika Plus 3.4-Quart Pressure Cooker Instruction Manual

Model: 01OPPRAPL32

INTRODUCTION

The Magefesa Practika Plus pressure cooker is designed for efficient and safe cooking, preserving nutrients and flavors. This manual provides essential information for the proper use, maintenance, and care of your 3.4-quart pressure cooker.



Image: The Magefesa Practika Plus 3.4-Quart Pressure Cooker, showcasing its sleek stainless steel design and ergonomic handles.

IMPORTANT SAFETY INFORMATION

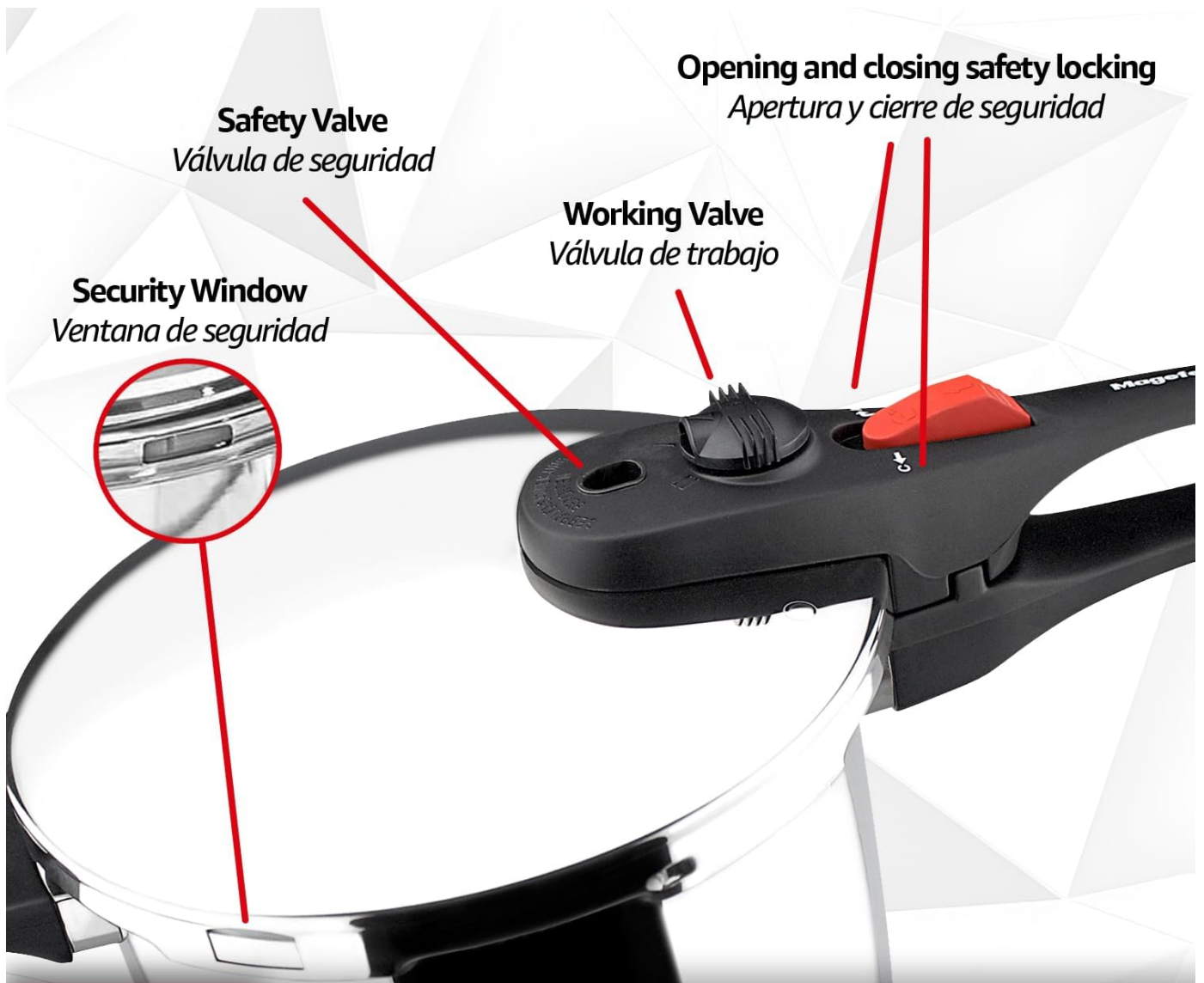
WARNING: Failure to follow these safety instructions may result in serious injury or property damage. Read all instructions carefully before use.

- Always ensure the lid is properly closed and locked before applying heat.
- Do not force the lid open while the cooker is pressurized. Wait until all pressure has been released.
- Never fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than halfway.
- Regularly inspect the gasket, valves, and safety mechanisms for wear or damage. Replace parts as needed.
- Keep hands and face away from the steam vent when pressure is being released.
- Use caution when moving the pressure cooker, especially when it contains hot liquids.
- Do not use the pressure cooker for deep frying with oil.
- Keep out of reach of children.

Integrated Safety Systems:

The Magefesa Practika Plus is equipped with 5 advanced safety systems for your peace of mind:

- **Pressure Sensor:** Ensures safe pressure levels are maintained.
- **Safety Locking System:** Prevents accidental opening under pressure.
- **Safety Opening System:** Blocks lid removal until the pressure is fully released.
- **Working Valve:** Regulates internal pressure for stable performance.
- **Safety Window:** Provides an extra layer of protection by safely releasing excess pressure.



Safety Valve
Válvula de seguridad

Opening and closing safety locking
Apertura y cierre de seguridad

Security Window
Ventana de seguridad

Working Valve
Válvula de trabajo

**Maximum Pressure 14.5 psi / 100 kPa -
for Faster, Safer, and Reliable Cooking**

Presión Máxima de 100 kPa / 14.5 psi -
Para Cocinar de Manera Rápida y Confiable

Image: Close-up view of the pressure cooker lid, highlighting the pressure sensor, safety locking system, safety opening system, working valve, and security window.

PRODUCT OVERVIEW

The Magefesa Practika Plus pressure cooker is constructed from high-quality materials and designed for optimal cooking performance.

Key Features:

- **Premium 18/10 Stainless Steel:** Durable, rust-resistant, and non-reactive for long-lasting performance and flavor preservation.
- **5-Layer Encapsulated Heat-Diffuser Base:** Ensures rapid and even heat distribution, preventing hot spots. Compatible with all stovetops, including induction.
- **Ergonomic & Heat-Resistant Handles:** Designed for a secure and comfortable grip, remaining cool to the touch during cooking.
- **Two Pressure Levels:** Offers "Fast" (60 kPa / 8.7 psi) and "Super Fast" (100 kPa / 14.5 psi) settings for versatile

cooking.



**Made of long-lasting 18/10 stainless steel,
resistant to wear with a timeless design**

Fabricado completamente en acero inoxidable
18/10, duradero y resistente al desgaste

Image: The pressure cooker on a stovetop, highlighting its 18/10 stainless steel construction, known for durability and resistance to wear.



**Compatible with all types of stovetops,
including modern induction cooktops**

Compatible con todo tipo de cocinas,
incluido las modernas inducciones



Image: The pressure cooker on an induction stovetop, demonstrating its compatibility with all types of cooking surfaces.



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

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

Image: Close-up of the pressure cooker lid, showing the two pressure level settings: 100kPa (14.5psi) for Super Fast and 60kPa (8.7psi) for Fast cooking.

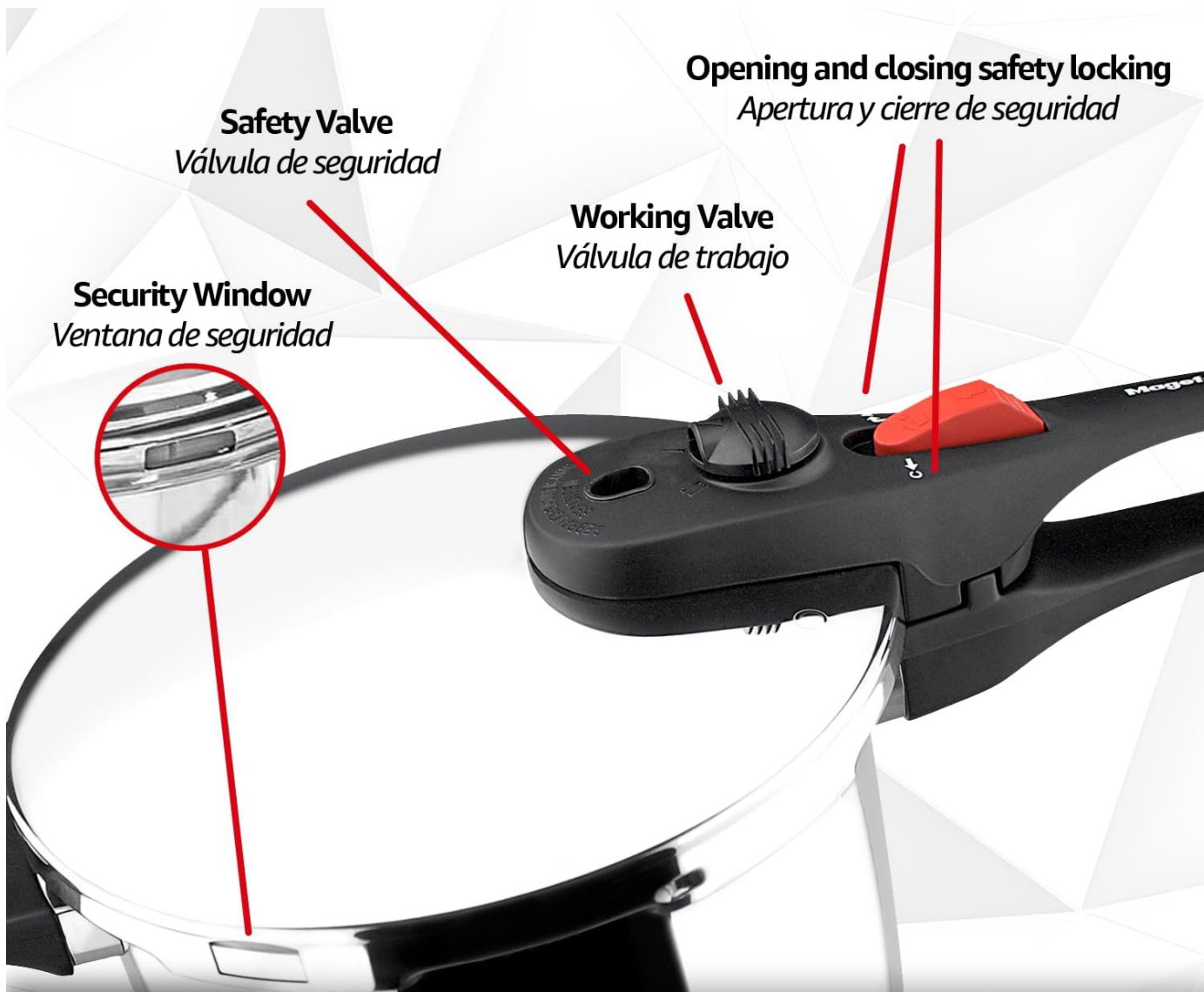
SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and labels from the pressure cooker.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all removable parts (gasket, valves) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Inspect Components:** Ensure the rubber gasket is properly seated in the lid and that all valves are clear and free from obstructions.
4. **Water Test (Recommended):** For your first use, perform a water test. Fill the cooker with 2-3 cups of water, close the lid securely, and heat on high until pressure is reached. Allow pressure to release naturally, then open the lid. This helps familiarize you with the cooker's operation and confirms all parts are functioning correctly.

OPERATING INSTRUCTIONS

1. Filling the Cooker:

- Always add at least 1 cup (250ml) of liquid to generate steam.
- Do not fill above the "MAX" line (approximately 2/3 full).
- For foods that expand (e.g., beans, grains, pasta), do not fill above the "1/2" line.



**Maximum Pressure 14.5 psi / 100 kPa -
for Faster, Safer, and Reliable Cooking**

Presión Máxima de 100 kPa / 14.5 psi -
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Image: Interior view of the pressure cooker pot, showing the engraved "MAX" and "1/2" fill level markings for safe operation.

2. Closing the Lid:

Align the lid with the pot and engage the easy locking system. Ensure the lid is securely closed and the handle is fully locked into position before placing on the heat source.



Image: The Magefesa Practika Plus pressure cooker with its lid securely closed, ready for cooking.

3. Setting Pressure Level:

Use the selector on the lid to choose your desired pressure level: "Fast" (60 kPa) or "Super Fast" (100 kPa). Refer to recipes for appropriate settings.

4. Heating and Pressure Build-up:

- Place the cooker on a suitable heat source (gas, electric, ceramic, induction).
- Start with high heat. The pressure sensor (red indicator) will rise, indicating pressure is building.
- Once the working valve begins to release a steady stream of steam, reduce the heat to maintain a gentle, consistent steam release. This is when cooking time begins.

5. Releasing Pressure:

- **Natural Release:** Remove the cooker from the heat and allow it to cool down naturally. The pressure sensor will drop when all pressure is released.
- **Quick Release (for certain foods):** Carefully turn the working valve to the steam release position. Be cautious of hot steam. Once the pressure sensor drops, all pressure is released.

6. Opening the Lid:

Only open the lid when the pressure sensor has fully dropped and no steam is escaping. Turn the lid handle to unlock and lift it away from you to avoid residual steam.

Example Cooking Times:

Approximate cooking times for common foods at high pressure (100 kPa):

Food Item	Approximate Cooking Time
Pasta & Noodles	5 minutes
Rice	5 minutes
Garbanzos (Chickpeas)	25 minutes
Potatoes	8 minutes

Food Item	Approximate Cooking Time
Stew	20 minutes
Fish	3 minutes

Note: Cooking times are approximate and may vary based on food quantity, size, and desired doneness. Always consult a reliable pressure cooker recipe.



Image: A visual guide showing approximate cooking times for various dishes using the Magefesa Practika Plus pressure cooker.

[Video: Magefesa Practika Plus Overview](#)

Your browser does not support the video tag.

Video: This video demonstrates the key features and operation of the Magefesa Practika Plus pressure cooker, including its stainless steel construction, easy locking system, and safety features.

MAINTENANCE AND CLEANING

- **After Each Use:** Wash the pot and lid with warm, soapy water. The pot is dishwasher safe. Hand wash the lid to protect its delicate components.
- **Gasket:** Remove the rubber gasket from the lid and wash it separately. Ensure it is clean and flexible before reinserting. Replace if it becomes brittle or cracked.
- **Valves:** Clean the working valve and safety valve thoroughly to prevent food particles from blocking them. Ensure they move freely. The pressure regulator can be removed for cleaning.
- **Drying:** Dry all parts completely before storing to prevent water spots or corrosion.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam escaping from around the lid	Gasket not properly seated, gasket worn/damaged, lid not closed correctly, food debris on rim.	Ensure gasket is clean and correctly positioned. Check for damage and replace if necessary. Verify lid is securely locked. Clean rim of pot and lid.
Pressure indicator does not rise	Insufficient liquid, lid not sealed, heat too low, clogged valve.	Add more liquid. Check lid seal. Increase heat. Clean all valves.
Food is undercooked	Insufficient cooking time, pressure not maintained, too much food.	Increase cooking time. Ensure heat is adjusted to maintain steady steam release. Do not overfill the cooker.
Lid cannot be opened after cooking	Pressure still inside the cooker.	Do not force. Ensure the pressure sensor has fully dropped. If it hasn't, allow more time for natural release or use the quick release method if safe for your food.

SPECIFICATIONS

- **Brand:** Magefesa
- **Model Number:** 01OPPRAPL32
- **Capacity:** 3.4 Quarts (3.2 Liters)
- **Material:** 18/10 Stainless Steel
- **Color:** Silver
- **Product Dimensions (D x W x H):** 14.5" x 8.5" x 7.5"
- **Item Weight:** 4 Pounds
- **Heat Source Compatibility:** Electric Stovetop, Gas Stovetop, Induction, Ceramic
- **Control Method:** Manual (Hand Control)
- **Dishwasher Safe:** Yes (Pot only, hand wash lid)
- **Pressure Levels:** 60 kPa (8.7 psi) and 100 kPa (14.5 psi)



<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



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

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

Image: Table showing various capacities and their corresponding top diameter, bottom diameter, and height for Magefesa Practika Plus pressure cookers.

WARRANTY AND SUPPORT

Your Magefesa Practika Plus pressure cooker comes with a **2-year manufacturer's warranty**. For warranty claims, technical support, or replacement parts, please contact MagefesaUSA customer service.

Manufacturer: Magefesa

Seller: MagefesaUSA

For further assistance, please visit the official Magefesa website or refer to the contact information provided with your purchase documentation.



