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› MAGEFESA Favorit 6.3-Quart Stainless Steel Pressure Cooker User Manual

## Magefesa 01OPFAVOR06

# MAGEFESA Favorit 6.3-Quart Stainless Steel Pressure Cooker User Manual

Model: 01OPFAVOR06

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## INTRODUCTION

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This manual provides essential instructions for the safe and efficient use of your MAGEFESA Favorit 6.3-Quart Stainless Steel Pressure Cooker. Please read all instructions carefully before first use and retain this manual for future reference.



| <i>Capacidad</i><br><i>Capacity</i> | <i>Diámetro</i><br><i>Diameter</i> | <i>Base</i><br><i>Bottom</i> | <i>Altura</i><br><i>Height</i> |
|-------------------------------------|------------------------------------|------------------------------|--------------------------------|
| <b>3L / 3.2Qt</b>                   | 22cm / 8.7in                       | 18cm / 7.1in                 | 9.1cm / 3.6in                  |
| <b>6L / 6.3Qt</b>                   | 22cm / 8.7in                       | 18cm / 7.1in                 | 17.2cm / 6.8in                 |
| <b>7.5L / 8Qt</b>                   | 22cm / 8.7in                       | 18cm / 7.1in                 | 20.8cm / 8.2in                 |



Available in multiple sizes, ideal for preparing and serving a wide variety of delicious meals

Disponible en varios tamaños, ideal para preparar y servir una gran variedad de comidas deliciosas

Image: The MAGEFESA Favorit 6.3-Quart Stainless Steel Pressure Cooker with its lid and handles.

## IMPORTANT SAFETY PRECAUTIONS

Always follow basic safety precautions when using pressure cookers to reduce the risk of injury or damage. Failure to follow these instructions can result in serious injury.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Closing the Lid" section.
- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been

released. See "Pressure Release" section.

- Never operate the pressure cooker without water, as this could seriously damage the unit.
- Do not fill the unit more than two-thirds full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit more than half full.
- Ensure the pressure release device is clear before use.
- Use only original MAGEFESA spare parts.

## **SETUP AND FIRST USE**

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### **Unpacking and Initial Cleaning**

1. Carefully remove all packaging materials and labels from the pressure cooker.
2. Wash the pot, lid, and all removable parts (gasket, valves) with warm, soapy water. Rinse thoroughly and dry completely.
3. Inspect the silicone gasket for any tears or damage. Ensure it is properly seated in the lid.
4. Familiarize yourself with the lid's locking mechanism and pressure release valve.

### **Component Identification**



## Suitable for All Cooking Surfaces: Electric, Gas, Induction, Vitroceramic

Apto para Todo Tipo de Cocinas  
Electricas, Gas, Inducción y Vitroceramicas...

Image: Close-up of the pressure cooker lid showing the working valve, safety valve, and opening/closing safety locking mechanism.

- **Working Valve:** Regulates the cooking pressure.
- **Safety Valve:** Releases excess pressure if the working valve is blocked.
- **Opening and Closing Safety Locking:** Ensures the lid is securely closed before pressure builds and prevents opening under pressure.
- **Security Window:** An additional safety feature that allows the gasket to protrude if pressure becomes too high, releasing steam safely.

## OPERATING INSTRUCTIONS

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### Filling the Pressure Cooker

- Add food and liquid to the pressure cooker. Ensure there is always a minimum of 1 cup (250ml) of liquid.
- Do not fill the cooker more than 2/3 full. For foods that expand (e.g., rice, beans, grains), do not fill more than 1/2 full.



Image: The interior of the pressure cooker showing the maximum fill level markings.

## Closing the Lid

1. Align the lid with the pot, ensuring the gasket is correctly positioned.
2. Place the lid onto the pot and turn the handle clockwise until it locks securely. The safety locking mechanism will engage.
3. Ensure the lid is fully sealed and cannot be opened without disengaging the lock.



## Pot Without Coatings or Non-stick Layers, Healthy, Free of PFOA and Heavy Metals

Olla Sin Recubrimientos ni Capas Antiadherentes,  
Saludable, Libre de PFOA y Metales Pesados

Image: A person demonstrating how to properly close and lock the pressure cooker lid.

### Cooking with Pressure

- Place the pressure cooker on a suitable heat source (gas, electric, induction).
- Set the heat to high. Steam will begin to escape from the working valve, indicating pressure is building.
- Once a steady stream of steam is released, reduce the heat to maintain a gentle, consistent steam release. This is when the cooking time begins.
- Refer to recipes or cooking charts for appropriate cooking times for various foods.

Your browser does not support the video tag.

Video: An official MagefesaUSA video demonstrating the use of the Favorit pressure cooker, including closing the lid, pressure release, and serving cooked food. This video highlights the product's features and ease of use.

### Pressure Release

There are two main methods for releasing pressure:

1. **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure indicator will drop, and the safety lock will disengage when it's safe to open. This method is ideal for foods that benefit from continued cooking, like stews and roasts.
2. **Quick Release:** For foods that require precise cooking times or to stop cooking quickly, you can use the quick release method. Carefully turn the working valve to the steam release position. **Caution:** A strong jet of steam will be released. Keep hands and face away from the steam. Once all pressure is released and the safety lock disengages, you can open the lid.

## Opening the Lid

- Only open the lid after all internal pressure has been released and the safety lock has disengaged.
- Turn the lid handle counter-clockwise to unlock and lift the lid away from you to avoid residual steam.



Made of Long-lasting 18/10 Stainless Steel,  
Resistant to Wear with a Timeless Design

Fabricado en Acero Inoxidable 18/10, Resistente  
al Desgaste y con un Diseño Atemporal

Image: A person demonstrating how to safely open the pressure cooker lid after pressure has been released.

## CARE AND MAINTENANCE

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## Cleaning

- Always allow the pressure cooker to cool completely before cleaning.
- **Pot:** The stainless steel pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. For stubborn food residue, soak the pot before cleaning.
- **Lid:** Hand wash the lid with warm, soapy water. Pay special attention to cleaning the working valve, safety valve, and the area around the gasket. Ensure all steam vents are clear of food particles. Do not immerse the lid in water if it contains electronic components (this model is manual, so it's fine, but good general advice).
- **Gasket:** Remove the silicone gasket from the lid and wash it separately. Inspect for cracks or damage. Replace if necessary (recommended annually or if damage is observed).
- **Valves:** Periodically check that the working valve and safety valve are clear and free from obstruction.

## Storage

- Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.
- Keep the gasket clean and dry to prolong its life.

## TROUBLESHOOTING

| Problem                                          | Possible Cause                                                                                 | Solution                                                                                                             |
|--------------------------------------------------|------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|
| Pressure not building or steam leaking from lid. | Lid not properly closed, gasket damaged or misplaced, food debris on rim, insufficient liquid. | Ensure lid is securely locked. Check gasket for proper placement and damage. Clean rim and gasket. Add more liquid.  |
| Lid cannot be opened after cooking.              | Internal pressure still present.                                                               | Do not force open. Allow pressure to release completely (natural or quick release) until the safety lock disengages. |
| Food is undercooked.                             | Insufficient cooking time, heat too low, pressure not maintained.                              | Increase cooking time. Ensure heat is sufficient to maintain steady steam release.                                   |
| Food is overcooked.                              | Excessive cooking time.                                                                        | Reduce cooking time for future use. Use quick release method if applicable.                                          |

## PRODUCT SPECIFICATIONS

- **Brand:** Magefesa
- **Model:** 01OPFAVOR06
- **Capacity:** 6.3 Quarts (6.3 Liters)
- **Material:** 18/10 Stainless Steel
- **Color:** Silver
- **Finish Type:** Polished
- **Product Dimensions:** 17"D x 11.5"W x 10"H
- **Special Features:** Electric Stovetop Compatible, Gas Stovetop Compatible, Induction Compatible Base
- **Operation Mode:** Manual
- **Dishwasher Safe:** Yes
- **Item Weight:** 7.35 pounds
- **UPC:** 813310013970



Image: A diagram illustrating the dimensions of the MAGEFESA Favorit pressure cooker.

## WARRANTY AND SUPPORT

Magefesa products are manufactured to high-quality standards. This product comes with a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical support, spare parts, or warranty claims, please contact Magefesa customer service through their official website or the retailer where the product was purchased. Keep your proof of purchase for warranty validation.

EU Spare Part Availability Duration: 10 Years.

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### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

**Name**

Anonymous

**Email**

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

### Question

Example: How do I reset this device or fix this error?

### Details

Model number, symptoms, what you tried, or the section of the manual you are using.

**Submit question**