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Magefesa 01OPFAVOR08

MAGEFESA Favorit 8 Qt Pressure Cooker User Manual

Model: 01OPFAVOR08 | Brand: Magefesa

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1. INTRODUCTION

The Magefesa Favorit Pressure Cooker is designed to provide efficient and fast cooking for a variety of meals. Constructed from durable 18/10 stainless steel, it features a 5-layer thermo-diffuser base for even heat distribution and is compatible with all stovetops, including induction. This manual provides essential information for the safe and effective use, maintenance, and care of your pressure cooker.



Image 1.1: The Magefesa Favorit 8 Qt Pressure Cooker, showcasing its polished stainless steel finish and ergonomic handles.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your pressure cooker. Failure to follow these instructions may result in property damage or personal injury.

- **Do not fill above the maximum fill line:** Overfilling can cause blockages and unsafe pressure levels.
- **Ensure lid is properly closed:** The lid must be securely locked before heating. Never force the lid open.
- **Check safety valves:** Before each use, ensure the safety valve and working valve are clear of any food debris.
- **Use appropriate heat source:** Ensure the heat source size matches the base of the pressure cooker to prevent handle damage.
- **Never open under pressure:** Always ensure all pressure has been released before attempting to open the lid.
- **Keep hands and face clear of steam:** Steam released from the cooker is hot and can cause burns.
- **Do not use for deep frying:** The pressure cooker is not designed for deep frying.
- **Children supervision:** Close supervision is necessary when the pressure cooker is used near children.



3. PRODUCT COMPONENTS

The Magefesa Favorit Pressure Cooker consists of the following main parts:

1. **Pot Body:** The main stainless steel vessel for cooking.
2. **Lid:** Features the pressure regulating mechanisms and safety systems.
3. **Main Handle:** Ergonomic handle on the lid for opening and closing.
4. **Auxiliary Handle:** Handle on the pot body for stability and lifting.
5. **Working Valve:** Regulates the internal pressure during cooking.
6. **Safety Valve/Pressure Sensor:** A safety mechanism that releases excess pressure if the working valve is blocked.
7. **Security Window:** An additional safety feature designed to release pressure in extreme overload situations.
8. **Sealing Gasket:** Creates an airtight seal between the lid and the pot body.



Image 3.1: The pressure cooker with its lid open, revealing the stainless steel interior and the auxiliary handle on the pot body.



Image 3.2: A close-up view of the ergonomic handle, featuring the Magefesa logo and the blue button for operating the lid's locking mechanism.

4. SETUP AND FIRST USE

4.1 Unpacking

- Carefully remove all packaging materials and labels from the pressure cooker.
- Inspect the cooker for any signs of damage. Do not use if damaged.

4.2 Initial Cleaning

- Wash the pot body and lid (without the gasket) with warm, soapy water.
- Rinse thoroughly and dry completely.
- Clean the sealing gasket with warm water and reinsert it into the lid.

4.3 Test Run (Recommended)

Before cooking food, perform a test run with water to familiarize yourself with the cooker's operation and to ensure all components are functioning correctly.

1. Fill the pressure cooker with 2-3 cups of water. Do not exceed 2/3 full.
2. Place the lid on the pot, aligning the arrows or indicators, and close it securely until it locks.
3. Place the cooker on a stovetop over medium-high heat.
4. Observe the working valve. Once pressure builds, steam will begin to escape steadily.
5. Reduce heat to maintain a steady, gentle release of steam.
6. After 5-10 minutes, remove the cooker from heat.
7. Allow pressure to release naturally or use the quick release method (refer to Operation section).
8. Once all pressure is released, open the lid.

5. OPERATING INSTRUCTIONS

5.1 Preparing Food and Filling the Cooker

- Add ingredients and liquid to the pressure cooker.
- **Do not fill the cooker more than 2/3 full for most foods.** For foods that expand (e.g., rice, beans, dried vegetables), do not fill more than 1/2 full.
- Ensure the sealing gasket is properly seated in the lid.

5.2 Closing the Lid

- Align the lid with the pot body.
- Press the blue button on the main handle and rotate the lid until it locks securely into place. You should hear a click.
- Verify the lid is fully closed and cannot be rotated without pressing the button.



Image 5.1: Demonstrates the action of closing the lid, highlighting the ergonomic handle and the secure locking mechanism.

5.3 Heating and Pressure Building

- Place the closed pressure cooker on a suitable stovetop burner. The 5-layer thermo-diffuser base is compatible with electric, gas, induction, and vitroceramic cooktops.
- Set the heat to medium-high.
- As pressure builds, the working valve will begin to release steam steadily. This indicates that full pressure has been reached.
- Reduce the heat to the lowest setting that maintains a steady, gentle release of steam from the working valve. This is the cooking pressure.
- Begin timing your recipe from this point.



Image 5.2: The pressure cooker positioned on a stovetop, demonstrating its compatibility with various heat sources, including induction.

5.4 Pressure Release Methods

Once cooking is complete, pressure must be released before opening the lid.

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease, and the working valve will stop releasing steam. This method is ideal for foods that benefit from additional cooking time, such as stews and roasts.
- **Quick Release:** Carefully turn the working valve to the steam release position. Steam will escape rapidly. Keep hands and face away from the steam. This method is suitable for delicate foods that can overcook quickly.

Always ensure all pressure has been released before attempting to open the lid. The lid's safety lock prevents opening under pressure.

5.5 Opening the Lid

- Once all pressure is released, press the blue button on the main handle and rotate the lid to unlock it.

- Carefully lift the lid away from you to avoid residual steam.

5.6 Example Cooking Times

The following table provides approximate cooking times for common foods. These are guidelines and may vary based on ingredient size, freshness, and desired doneness.



  Pasta 7 Minutos - Minutes	  Arroz - Rice 7 Minutos - Minutes
  Garbanzos - Chickpeas 30 Minutos - Minutes	  Patatas - Potatoes 12 Minutos - Minutes
  Estofado - Stew 35 Minutos - Minutes	  Pescado - Fish 4 Minutos - Minutes

Image 5.3: Visual guide for approximate pressure cooking times for pasta, rice, chickpeas, potatoes, stew, and fish.

Approximate Pressure Cooking Times

Food Item	Cooking Time (Minutes)
Pasta	7
Rice	7
Chickpeas	30

Food Item	Cooking Time (Minutes)
Potatoes	12
Stew	35
Fish	4

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- After each use, allow the cooker to cool completely.
- Wash the pot body and lid with warm, soapy water. The pot body is dishwasher safe.
- Remove the sealing gasket from the lid and wash it separately. Ensure it is clean and flexible before reinserting.
- Clean the working valve and safety valve openings to ensure they are free of food particles. Use a small brush if necessary.
- Rinse all parts thoroughly and dry completely to prevent water spots and mineral buildup.

6.2 Long-Term Care

- Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.
- Periodically check the sealing gasket for cracks, hardening, or other signs of wear. Replace if necessary.
- Avoid using abrasive cleaners or scouring pads, which can damage the stainless steel finish.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Lid will not close or lock.	Gasket improperly seated; food debris on rim; lid not aligned.	Check and reseal gasket; clean rim; align lid correctly and press button.
Steam leaks from under the lid.	Lid not closed properly; damaged or worn gasket; food debris on gasket/rim.	Ensure lid is locked; inspect and replace gasket if needed; clean gasket and rim.
Pressure does not build.	Insufficient liquid; lid not sealed; working valve or safety valve blocked.	Add more liquid; ensure lid is sealed; clean valves.
Lid will not open after cooking.	Pressure still inside the cooker.	Do not force. Ensure all pressure is released (working valve drops) before attempting to open.
Food is undercooked.	Insufficient cooking time; heat too low; pressure not maintained.	Increase cooking time; ensure proper heat setting to maintain pressure.

8. PRODUCT SPECIFICATIONS

Brand: Magefesa
Model: 01OPFAVOR08
Capacity: 8 Quarts (7.5 Liters)

Material: 18/10 Stainless Steel

Color: Silver

Finish Type: Polished

Product Dimensions: 17"D x 11.5"W x 10"H

Item Weight: 8 Pounds

Special Feature: Induction Compatible Base (5-layer thermo-diffuser)

Operation Mode: Manual

Dishwasher Safe: Yes (Pot body)

Maximum Pressure: 11.6 psi / 80 kPa

UPC: 813310013987



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



Available in various sizes, perfectly suited for a wide range of meals

Image 8.1: Detailed table showing various capacities (3L/3.2Qt, 6L/6.3Qt, 7.5L/8Qt) and their corresponding diameter, bottom base, and height measurements.

9. WARRANTY AND SUPPORT

Magefesa products are manufactured to high-quality standards. For specific warranty information regarding your Magefesa Favorit Pressure Cooker, please refer to the warranty card included with your purchase or visit the official Magefesa website.

For customer support, replacement parts, or further inquiries, please contact Magefesa customer service through their official channels.

[Online Support: Visit the Magefesa Store on Amazon](#)

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

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

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