

Magefesa DYNAMIC

MAGEFESA DYNAMIC 6.3-Quart Fast Pressure Cooker Instruction Manual

Model: DYNAMIC | Capacity: 6.3 Quarts

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your MAGEFESA DYNAMIC 6.3-Quart Fast Pressure Cooker. Please read all instructions carefully before initial use and retain this manual for future reference. The MAGEFESA DYNAMIC pressure cooker is designed for rapid cooking, preserving nutrients and flavors, and is compatible with all stovetops, including induction.

2. IMPORTANT SAFETY INFORMATION

Always observe basic safety precautions when using a pressure cooker to prevent personal injury and property damage. Failure to follow these instructions may result in serious injury.

- **Read All Instructions:** Familiarize yourself with the appliance before operation.
- **Children and Pets:** Keep children and pets away from the pressure cooker during operation.
- **Hot Surfaces:** The pressure cooker becomes hot during use. Use oven mitts or pot holders when handling hot surfaces.
- **Proper Filling:** Do not fill the pressure cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than half full.
- **Pressure Release:** Never force the lid open. Ensure all internal pressure has been released before attempting to open the lid.
- **Safety Systems:** The MAGEFESA DYNAMIC cooker is equipped with 5 safety systems: Pressure Sensor, Security to Closing, Safety to Open, Work Valve, Safety Valve, and Safety Window. Do not tamper with these safety mechanisms.
- **Maintenance:** Regularly inspect all safety devices for proper functioning and cleanliness.



Figure 1: Overview of the MAGEFESA DYNAMIC pressure cooker's safety features on the lid.

3. PRODUCT COMPONENTS

Your MAGEFESA DYNAMIC pressure cooker includes the following main components:

- Pressure Cooker Pot (18/10 Stainless Steel)
- Lid with integrated safety systems and handle
- Steam Basket
- Trivet (for steam basket)



Figure 2: MAGEFESA DYNAMIC Pressure Cooker and included accessories.



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Incluye cestillo perforado, con el que podrás cocinar platos más sanos y nutritivos

Includes perforated basket, with which you can cook healthier and more nutritious dishes

Figure 3: Perforated steam basket for healthier cooking.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash the pot, lid, and all accessories with warm, soapy water. Rinse thoroughly and dry.
3. **Inspect:** Check that all safety valves and the gasket are clean and properly seated.
4. **Test Run (Optional but Recommended):** Fill the cooker with 2-3 cups of water. Close the lid securely. Place on the stovetop and bring to pressure. Allow it to maintain pressure for 5-10 minutes, then release pressure and open. This helps familiarize you with the cooker's operation.

5. OPERATING INSTRUCTIONS

5.1. Filling the Cooker

- Add ingredients and liquid to the pot. Ensure the liquid level is at least 1 cup (250ml) to generate sufficient steam.
- Do not exceed the maximum fill lines (typically 2/3 full for most foods, 1/2 full for expanding foods).

5.2. Closing the Lid

- Align the lid with the pot according to the markings.
- Engage the patented opening system to close the lid with minimal effort and maximum safety. Ensure it is securely locked.

5.3. Cooking Under Pressure

1. Place the pressure cooker on a suitable stovetop burner (gas, electric, or induction).
2. Set the heat to high. The working valve will begin to release steam once full pressure is reached.
3. Reduce heat to maintain a steady, gentle release of steam from the working valve.
4. Begin timing the cooking process according to your recipe.



Compatible con inducción, gracias a su base se puede usar en todo tipo de cocinas

Suitable induction, thanks to its base it can be used on all types of cooktops

Figure 4: Pressure cooker on an induction stovetop.

5.4. Releasing Pressure

There are generally two methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow pressure to dissipate naturally. This is suitable for foods that benefit from additional cooking time.
- **Quick Release:** For faster pressure release, carefully move the working valve to the release position or place the cooker under cold running water (avoiding the lid's safety mechanisms).

Important: Never attempt to open the lid until all pressure has been released and the pressure indicator has dropped.

5.5. Example Cooking Times



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 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

Figure 5: Example cooking times for common foods.

6. MAINTENANCE AND CLEANING

Proper care ensures the longevity and safe operation of your pressure cooker.

- **After Each Use:** Wash the pot, lid, and gasket with warm, soapy water. Rinse thoroughly.
- **Lid Cleaning:** Pay special attention to cleaning the working valve, safety valve, and pressure sensor areas to prevent blockages. Use a small brush if necessary.
- **Gasket:** Remove the gasket from the lid for cleaning and allow it to dry completely before reinserting. Replace the gasket if it appears cracked, stiff, or damaged.
- **Dishwasher Safe:** The pot is dishwasher safe. The lid should be hand-washed to protect its delicate components.
- **Storage:** Store the pressure cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.

7. TROUBLESHOOTING

If you encounter issues with your pressure cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Lid will not close	Lid or pot rim is dirty; Gasket is misplaced; Food obstruction	Clean lid and rim; Re-seat gasket; Remove obstructions
Steam leaks from lid	Gasket is dirty, damaged, or improperly seated; Insufficient liquid	Clean/replace gasket; Ensure proper seating; Add more liquid
Cooker does not reach pressure	Lid not sealed properly; Insufficient heat; Clogged valve	Ensure lid is locked; Increase heat; Clean working valve
Lid will not open after cooking	Pressure still inside cooker	Ensure all pressure is released (natural or quick release)

8. SPECIFICATIONS

Key specifications for the MAGEFESA DYNAMIC 6.3-Quart Fast Pressure Cooker:

Feature	Detail
Brand	Magefesa
Model	DYNAMIC
Capacity	6.3 Quarts
Material	18/10 Stainless Steel
Color	Silver
Product Dimensions	12"D x 7.5"W x 6.7"H
Item Weight	2.2 pounds (approximately 1 Kilogram)
Stovetop Compatibility	Electric, Gas, Induction
Dishwasher Safe	Pot only (lid hand-wash recommended)
Safety Systems	Pressure Sensor, Security to Closing, Safety to Open, Work Valve, Safety Valve, Safety Window



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<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>
3L / 3.2Qt	22cm / 8.6in	18.5cm / 7.3in	9cm / 3.5in
5L / 5.3Qt	20cm / 7.9in	16cm / 6.3in	16cm / 6.3in
6L / 6.3Qt	22cm / 8.6in	18.5cm / 7.3in	17cm / 6.7in
7.5L / 8Qt	22cm / 8.6in	18.5cm / 7.3in	21cm / 8.3in



**Disponible en diferentes tamaños, perfecto
para multitud de tareas en la cocina**

**Available in different sizes, perfect for a
multitude of tasks in the kitchen**



Figure 6: Dimensions for various MAGEFESA DYNAMIC pressure cooker capacities.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Magefesa website or contact their customer service directly. Details regarding product registration, warranty claims, and service centers can typically be found on the manufacturer's official channels.

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Related Documents - DYNAMIC

	<p>Magefesa Super Fast Pressure Cooker Instruction Manual - Favorit, Ultralux, Duplo, Praktika Models</p> <p>Official instruction manual for the Magefesa Super Fast Pressure Cooker. Covers usage, safety, cleaning, maintenance, and cooking times for Favorit, Ultralux, Duplo, and Praktika series. Includes TUV CERT and ISO 9001 information.</p>
	<p>Manual de Instrucciones Batidora de Vaso Magefesa ORKAN MGF 4247</p> <p>Guía completa para el uso, limpieza y mantenimiento de la batidora de vaso Magefesa ORKAN MGF 4247, incluyendo advertencias de seguridad y recomendaciones de uso.</p>
	<p>Magefesa FRISCH MGF4249 Blender User Manual and Instructions</p> <p>Comprehensive user manual for the Magefesa FRISCH MGF4249 glass blender, covering safety warnings, operating instructions, cleaning, maintenance, and recycling information.</p>
	<p>Magefesa FRISCH MAX 1000 Batidora de Vaso: Guía de Uso y Seguridad</p> <p>Guía completa para la batidora Magefesa FRISCH MAX 1000, incluyendo advertencias de seguridad, instrucciones de uso, preparación, limpieza, mantenimiento y reciclaje.</p>
	<p>Manual de Usuario e Instrucciones Batidora Magefesa MGF 4248 Wirbel</p> <p>Guía completa de instrucciones para la batidora de vaso Magefesa MGF 4248 Wirbel, incluyendo recomendaciones de uso, preparación, seguridad, limpieza y mantenimiento.</p>
	<p>Dynamic Turblo DY-158 Elektrische Mini Pomp Handleiding</p> <p>Gebruikershandleiding voor de Dynamic Turblo DY-158 elektrische mini fietspomp. Leer hoe u de pomp gebruikt, oplaadt, onderhoudt en problemen oplost. Inclusief specificaties en veiligheidsinstructies.</p>