

Magefesa 01OPPRISN46

MAGEFESA Prisma Pressure Cooker User Manual

Models: 4.2 Qt and 6.3 Qt (01OPPRISN46)



1. INTRODUCTION

Thank you for choosing the MAGEFESA Prisma Pressure Cooker. This manual provides essential information for the safe and efficient use of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference. Your MAGEFESA Prisma pressure cooker is crafted from high-quality 18/10 stainless steel, designed for durability and optimal cooking performance on all stovetops, including induction.



Image 1.1: The MAGEFESA Prisma Pressure Cooker set, featuring two pot bodies (4.2 Qt and 6.3 Qt) and a single universal lid.

2. IMPORTANT SAFETY INFORMATION

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

- Read all instructions thoroughly before operating the appliance.
- 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.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Ensure the pressure cooker is correctly assembled and the lid is securely locked before applying heat.
- Never force the lid open. Ensure internal pressure is fully released before attempting to open.
- Do not use the pressure cooker for purposes other than its intended use.
- Regularly inspect the gasket, valves, and safety mechanisms for wear or damage. Replace parts as needed.
- The MAGEFESA Prisma features 5 integrated safety systems for your protection:
 1. **Pressure Sensor:** Provides a visual indication of internal pressure.
 2. **Opening and Closing Safety Locking Button:** Prevents opening when pressurized and ensures proper closure.
 3. **Working Valve with Pressure Extraction Function:** Regulates and releases excess pressure during cooking.
 4. **Safety Valve:** An additional safety mechanism to release pressure if the working valve fails.
 5. **Lateral Safety Window:** Designed to release pressure safely in extreme overpressure situations.

Ventana de seguridad Security Window



Apertura y cierre de seguridad Opening and closing safety locking



Sensor de presión Pressure Sensor



Valvula de trabajo Working Valve



Image 2.1: Overview of the MAGEFESA Prisma's five safety systems on the lid.

3. PRODUCT COMPONENTS

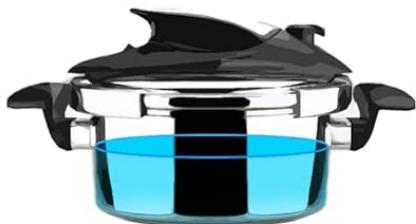
Your MAGEFESA Prisma Pressure Cooker set includes the following:

- Universal Pressure Cooker Lid with integrated safety mechanisms and handle.
- 4.2 Quart (approximately 4 Liter) Stainless Steel Pot Body.
- 6.3 Quart (approximately 6 Liter) Stainless Steel Pot Body.
- User Manual (this document).
- Quick Guide.
- Recipe Times List.



Elige la capacidad correcta de tu olla a presión

Choose the correct capacity for your pressure cooker



3,2 Litros / 3,4 Quart

1 - 2 Raciones / Servings



4 - 5 Litros / 4,2 - 5,3 Quart

3 - 4 Raciones / Servings



6 Litros / 6,3 Quart

5 - 6 Raciones / Servings



7,5 Litros / 7,9 Quart

6 - 7 Raciones / Servings

Image 3.1: Capacity guide for MAGEFESA pressure cookers, illustrating the different sizes available and their typical serving capacities.

4. SETUP AND ASSEMBLY

Before first use, wash all components (pot bodies and lid) with warm soapy water. Rinse thoroughly and dry. Ensure the silicone gasket is properly seated inside the lid and all valves are clear of obstructions.

4.1 Choosing the Pot Body

Select either the 4.2 Qt or 6.3 Qt pot body based on the quantity of food you intend to cook. The universal lid fits both bodies.

4.2 Storing the Set

The two pot bodies are designed to nest within each other for compact storage, with the lid placed on top of the smaller pot. This design saves space in your kitchen.



Image 4.1: The MAGEFESA Prisma pressure cooker bodies can be nested for efficient storage.

5. OPERATING INSTRUCTIONS

5.1 Filling the Pressure Cooker

- Always add at least 1 cup (250ml) of liquid to generate steam.
- Do not fill the pressure cooker more than 2/3 full for most foods.
- For foods that expand (e.g., rice, dried beans, grains), do not fill more than 1/2 full.

5.2 Closing the Lid

Place the lid onto the pot body. The MAGEFESA Prisma features an easy locking mechanism. Simply align the lid and turn the knob to securely lock it into place from any position. The safety locking button will engage, preventing the lid from being opened

while under pressure.



Magefesa **Prisma**

CERRAR

Fácil bloqueo, la tapa se bloquea fácilmente en su lugar con solo girar el pomo

Easy locking mechanism the lid easily locks into place with the turn of a knob

Image 5.1: Detail of the easy locking mechanism on the lid.

5.3 Cooking Process

1. Place the closed pressure cooker on a suitable heat source (gas, electric, ceramic, or induction).
2. Heat on high until steam begins to escape steadily from the working valve.
3. Once steam is steadily escaping, reduce the heat to maintain a gentle, consistent steam release. This is when the cooking time begins.
4. Refer to the included Recipe Times List for recommended cooking durations for various foods.



Magefesa®

Prisma



 **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 5.2: Example cooking times for various foods.



Image 5.3: The pressure cooker in operation on an induction hob, demonstrating steam release.

5.4 Releasing Pressure and Opening the Lid

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the pressure cooker from the heat source and allow it to cool down naturally. Pressure will gradually decrease. This method is ideal for foods that benefit from continued cooking, such as stews and roasts.
- **Quick Release:** For faster pressure release, carefully turn the working valve to the pressure extraction position. Steam will rapidly escape. Use caution to avoid steam burns. This method is suitable for delicate foods or when you need to stop cooking quickly.

Important: Never attempt to open the lid until all internal pressure has been released. The pressure sensor will drop, and the safety locking button will disengage, indicating it is safe to open. If the lid resists, do not force it; allow more time for pressure to dissipate.



Image 5.4: The working valve for pressure extraction.

6. CARE AND MAINTENANCE

6.1 Cleaning

- **Pot Bodies:** The stainless steel pot bodies are dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Lid:** The lid, with its integrated mechanisms, should be hand-washed with warm soapy water. Avoid submerging the entire lid in water for extended periods. Ensure all valves and channels are clean and free of food particles.
- **Gasket:** Remove the silicone gasket from the lid for thorough cleaning after each use. Wash with warm soapy water, rinse, and dry completely before reinserting.

6.2 Storage

Store the pressure cooker in a dry place. For optimal gasket longevity, it is recommended to store the lid inverted on the pot or slightly ajar to allow air circulation and prevent compression of the gasket.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not properly sealed; gasket is worn or misplaced; working valve or safety valve obstructed.	Ensure lid is securely locked. Check gasket for proper placement and condition. Clean working and safety valves.
Steam leaking from under the lid.	Gasket is dirty, damaged, or improperly seated; lid not closed correctly.	Clean or replace gasket. Ensure lid is aligned and locked properly.
Lid cannot be opened after cooking.	Internal pressure has not fully released.	Allow more time for natural pressure release, or use the quick release method. Do not force the lid.
Food is undercooked.	Insufficient cooking time; heat too low; pressure not maintained.	Increase cooking time. Ensure consistent heat to maintain pressure. Check working valve for proper function.

8. SPECIFICATIONS

- Brand:** Magefesa
- Model:** Prisma (01OPPRISN46)
- Material:** 18/10 Stainless Steel
- Capacities:** 4.2 Quarts (approx. 4 Liters) and 6.3 Quarts (approx. 6 Liters)
- Operating Pressure:** 11.6 PSI (pounds per square inch)
- Compatibility:** All stovetops, including Gas, Electric, Ceramic, and Induction.
- Safety Systems:** 5 (Pressure sensor, opening/closing safety locking button, working valve, safety valve, lateral safety window)
- Dimensions:** Approximately 7.87"D x 7.87"W x 7.87"H (for one pot body, dimensions may vary slightly between sizes)
- Item Weight:** 12.23 pounds (total for the set)
- UPC:** 810576031342
- Dishwasher Safe:** Pot bodies only. Lid should be hand-washed.



**Fabricado íntegramente en acero inoxidable
18/10 de alta calidad**

**Made entirely of high-quality 18/10
stainless Steel**

Image 8.1: The MAGEFESA Prisma pressure cooker, made from high-quality 18/10 stainless steel, suitable for induction cooktops.

9. WARRANTY AND SUPPORT

Your MAGEFESA Prisma Pressure Cooker comes with a 2-year warranty from the date of purchase. This warranty covers manufacturing defects under normal household use. It does not cover damage resulting from misuse, accidents, alterations, or commercial use.

For warranty claims, technical support, or to order replacement parts, please contact Magefesa customer service. Refer to the contact information provided in your Quick Guide or visit the official Magefesa website.

Online Resources: For additional recipes and tips, visit the [Magefesa Store on Amazon](#).

Related Documents - 01OPPRISN46

	<p><u>Magefesa Super Fast Pressure Cooker Instruction Manual - Favorit, Ultralux, Duplo, Praktika Models</u></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><u>Magefesa Catalog 2023: Kitchenware and Home Appliances</u></p> <p>Explore the comprehensive Magefesa catalog for 2023, featuring a wide range of high-quality kitchenware, pressure cookers, cookware sets, frysans, coffee makers, small kitchen appliances, and home appliances designed to enhance your daily life.</p>
	<p><u>Manual de Instrucciones Batidora de Vaso Magefesa ORKAN MGF 4247</u></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><u>Magefesa FRISCH MGF4249 Blender User Manual and Instructions</u></p> <p>Comprehensive user manual for the Magefesa FRISCH MGF4249 glass blender, covering safety warnings, operating instructions, cleaning, maintenance, and recycling information.</p>
	<p><u>Magefesa FRISCH MAX 1000 Batidora de Vaso: Guía de Uso y Seguridad</u></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><u>Manual de Usuario e Instrucciones Batidora Magefesa MGF 4248 Wirbel</u></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>

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[Magefesa Catalog 2023: Kitchenware and Home Appliances](#)

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