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Fagor 78510

Fagor Rapid Xpress Pressure Cooker 4 Litres User Manual

Model: 78510 | Brand: Fagor

PRODUCT OVERVIEW

The Fagor Rapid Xpress Pressure Cooker is designed for efficient and healthy cooking, preserving most nutrients while significantly reducing cooking times. This 4-liter capacity pressure cooker is made from high-quality 18/10 stainless steel and is compatible with all types of cooktops, including induction. It features two pressure levels for versatile cooking and incorporates five robust safety systems to ensure secure operation.



Image: Side view of the Fagor Rapid Xpress Pressure Cooker, showcasing its sleek stainless steel design and ergonomic handles.

KEY FEATURES

- **Super Fast Cooking:** Reduces cooking times by up to 70% compared to conventional methods, saving up to 50% energy.
- **Premium 18/10 Stainless Steel:** Constructed from high-quality, wear-resistant stainless steel for durability.
- **IMPAKSTEEL Thermo Diffuser Bottom:** Optimizes heat transmission for even cooking and is

suitable for all cooktops, including induction.

- **4 Litre Capacity:** Ideal for preparing approximately 4 servings, with a convenient internal scale for accurate filling.
- **Two Pressure Levels:** Offers Fast (60 kPa) and Super-fast (100 kPa) settings for diverse recipes.
- **Five Safety Systems:** Includes pressure sensor, automatic closing, working valve, safety valve, and safety window for maximum security.
- **Dishwasher Safe:** Pot is safe for dishwasher cleaning.

COMPONENTS

Familiarize yourself with the main components of your Fagor Rapid Xpress Pressure Cooker:

- **Pot:** The main stainless steel cooking vessel.
- **Lid:** Features the main handle, pressure control valve, and safety mechanisms.
- **Main Handle:** Located on the lid, used for opening and closing.
- **Auxiliary Handle:** Located on the pot for easier lifting and carrying.
- **Pressure Control Valve:** Allows selection of pressure levels and steam release.
- **Safety Window:** An additional safety feature designed to release pressure in extreme conditions.
- **Gasket:** Silicone ring inside the lid for a tight seal.



Image: The Fagor Rapid Xpress Pressure Cooker with its lid open, revealing the stainless steel interior and the 'MAX' fill line.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the pressure cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and all removable parts (gasket, valve) with warm soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the silicone gasket is properly seated in the lid's groove.
4. **Valve Check:** Verify that the pressure control valve and safety valve are clear and free of obstructions.



Image: A close-up view of the Fagor Rapid Xpress Pressure Cooker's lid handle, showing the pressure control dial and the green safety button.

OPERATING INSTRUCTIONS

1. Filling the Pressure Cooker

- Always add at least 250ml (1 cup) of liquid to the pot.
- Do not fill the cooker more than 2/3 full for most foods.
- For foods that expand (e.g., rice, dried vegetables), do not fill more than 1/2 full.
- Observe the internal MAX marking for guidance.

2. Closing the Lid

- Align the lid with the pot.
- Place the lid on the pot and rotate the handle clockwise until it locks securely. You will hear a click.
- Ensure the lid is fully closed and sealed before applying heat.

3. Setting Pressure Levels

- The pressure control valve on the lid allows you to select the desired pressure level:

- **Fast (60 kPa):** For delicate foods like vegetables and fish.
- **Super-fast (100 kPa):** For meats, legumes, and stews requiring higher pressure.
- Rotate the dial to the corresponding symbol.

4. Cooking Process

- Place the pressure cooker on your cooktop over high heat.
- Once the desired pressure is reached (indicated by the working valve rising), reduce heat to maintain a steady, gentle steam release.
- Begin timing your recipe from this point.

5. Releasing Pressure

There are three methods to release pressure:

- **Natural Release:** Remove the cooker from heat and allow pressure to dissipate naturally. This is ideal for foods that benefit from continued cooking.
- **Quick Release:** Carefully turn the pressure control valve to the steam release position. Be cautious of hot steam. This method is suitable for foods that cook quickly.
- **Cold Water Release:** For very fast pressure release, place the cooker under cold running water, avoiding the lid and valve area.

Do not attempt to open the lid until all pressure has been released and the working valve has fully dropped.



Image: Top-down view of the Fagor Rapid Xpress Pressure Cooker, highlighting the lid's markings for opening, closing, and pressure settings.

SAFETY SYSTEMS

The Fagor Duo cooker is equipped with 5 safety systems to ensure safe operation:

1. **Pressure Sensor:** Monitors internal pressure to prevent over-pressurization.
2. **Automatic Closing:** Ensures the lid is securely locked before pressure can build.
3. **Working Valve:** Regulates and indicates the internal pressure during cooking.
4. **Safety Valve:** A secondary pressure release mechanism that activates if the working valve fails.

5. **Safety Window:** Designed to release excess pressure safely through a designated opening in extreme circumstances.

MAINTENANCE AND CLEANING

- **Daily Cleaning:** After each use, wash the pot and lid with warm soapy water. The pot is dishwasher safe.
- **Lid Cleaning:** Hand wash the lid to protect its mechanical components. Ensure the pressure control valve and safety valve are clean and free of food particles.
- **Gasket Care:** Remove the silicone gasket from the lid and wash it separately. Inspect it regularly for cracks or damage and replace if necessary.
- **Storage:** Store the pressure cooker with the lid inverted on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not properly sealed; insufficient liquid; clogged valve.	Ensure lid is locked; add more liquid; clean valves.
Steam leaking from lid edge	Gasket improperly seated or damaged; food debris on rim.	Reposition gasket; clean rim and gasket; replace gasket if damaged.
Food undercooked	Insufficient cooking time; heat too low.	Increase cooking time; ensure proper heat setting.
Lid stuck after cooking	Pressure not fully released.	Ensure working valve has dropped completely before attempting to open.

SPECIFICATIONS

Attribute	Detail
Brand	Fagor
Model Number	78510
Capacity	4 Liters
Material	18/10 Stainless Steel
Color	Stainless Steel
Product Dimensions	4.72"D x 6.3"W x 4.72"H
Item Weight	6.38 pounds (2.9 Kilograms)
Pressure Levels	Fast (60 kPa), Super-fast (100 kPa)
Cooktop Compatibility	All types, including Induction

Attribute	Detail
Dishwasher Safe	Pot only
Control Method	Manual control (Touch)



Image: The bottom of the Fagor Rapid Xpress Pressure Cooker, showing the 'RAPID XPRESS' engraving and symbols indicating compatibility with various cooktops.

WARRANTY AND SUPPORT

Fagor products are manufactured to high standards and come with a manufacturer's warranty. For specific warranty details, please refer to the documentation included with your purchase or visit the official Fagor website.

For customer support, technical assistance, or spare parts, please contact Fagor customer service through their official channels. You can also visit the [Fagor Store on Amazon](#) for more information and product resources.