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6 BEST PRESSURE COOKERS



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Looking for a healthy start to the New Year? How about a completely delicious dinner you can put on the table at lightning speed? How about saving loads of money by using the cheapest cuts while serving succulent meals?

You're going to get all that and more with a pressure cooker. Seriously.

It was a French physicist that developed this cooking method way back in the 1670s. Denis Papin referred to his invention by a variety of names, including the [Bone Digester](#). We're not making that up. Nor are we exaggerating its role in the development of the steam engine.

6 PICKS



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BY:

[KATIE SCHENK](#)



We know this doesn't help the image you have of old farm wives using pressure cookers for canning. And, they're certainly fantastic for that. In the last half century, pressure cookers seemingly went the way of the dodo. Microwaves were the newest, best way to serve a fast dinner.

What else?

Super healthy cooking. Old-fashioned doesn't mean unhealthy. A 1995 [study shows this is the healthiest way to cook](#) as it preserves 90-95 percent of nutrients. (Boiling can leave you with a mere 40 percent of nutrients unless you drink that nasty water.)

[Pressure cookers operate](#) using a combination of heat and, quite obviously, steam pressure. It's not terribly complex; it's more a matter of being efficient.

Now:

We've taken the guesswork out of choosing a pressure cooker - whether you're after a stovetop model or an electric pressure cooker is more your speed, we know what you need. We've spent an incredible amount of time over the past few weeks testing, reading, and rating. These are definitely the best pressure cookers you can get.

[Once you've made up your mind, why not spend some time looking for new pressure cooker recipes? [AllRecipes.com](#) has an extensive list. If it's overwhelming, try this short list from [Serious Eats](#).]

FAVEABLE RANKING

6. Fissler Vitaquick Pressure Cooker
5. Fagor Duo 8-Quart Stainless-Steel
4. Cuisinart 6 Quart Electric Pressure
3. Breville Fast Slow Pro
2. Presto 6-Quart Stainless Steel Pressure
1. Instant Pot 7-in-1 Multi-Functional

#5

● BEST PRESSURE COOKER FOR FEEDING A CROWD



SCORE

75%



5. FAGOR DUO 8-QUART STAINLESS-STEEL PRESSURE COOKER

♥ WHY PEOPLE LOVE IT

- ✓ Fantastic operation
- ✓ Terrific quality
- ✓ Easy to use pressure cooker

5 PURCHASED | SAVE: \$50 (31% OFF)

→ \$110 AT AMAZON.COM

PROS | CONS

This stovetop pressure cooker is available in sizes between 4 quarts and 10 quarts and can work on all cooking surfaces. The stay-cool handles are a nice touch, and it has dishwasher-safe parts.

DETAILS

This Fagor pressure cooker does pressure cooking *really well*. The base is exceptionally wide compared to the inner cooker surface, so you can bet you're getting the most efficient heating possible – even if you're steaming your meal. You can also use it for searing meat before locking the lid and continuing to cook it pressure-style.

Speaking of locking, you secure it closed on the long handle of the lid. That's super handy and a feature you don't find on every stovetop pressure cooker. You're not limited to electric ranges either; you can use it on just about every heat source.

Capacity? This particular Fagor pressure cooker has an 8-quart capacity, but you can get it in sizes between 4 - 10 quarts.

Easy to clean? Totally, most of it is dishwasher-safe, including the steamer basket which is included in the box.

Safety Features? There is a safety-lock handle and a visual pressure indicator. You'll also find a quick-release valve. We're fans of the stay-cool handles, especially the long handle featuring the locking mechanism.

Extra features? We love the long handle which makes cooking and moving this pressure cooker between burners easy. There's also a steaming basket in the box and a recipe booklet.

Other cooking methods? You can use it to sear meats and steam vegetables. We think that's handy, but the design of this pressure cooker doesn't make it conducive to using it as a standard pot.

Will it break the bank? The MSRP is about \$160, but you can find it under \$120 sometimes. When you do, snag it quickly. This is a quality pot but a bit too expensive at the MSRP.

LEARN MORE:

[Fagor Duo 8-Quart Stainless-Steel Pressure Cooker »](#)