

## Our pick for stovetop pressure cooker



The 8-quart Fagor Duo's dial and pressure valve are easier to see from a distance than those of other stovetop models, and its wide base makes it great for searing meat.

For its moderate price, we don't think you'll find a better stovetop pressure cooker than the [Fagor Duo 8-Quart](#) pressure cooker. It has a wider cooking surface than most stovetop cookers, allowing it to sear meats better and accommodate a wider range of dishes. The lid design is easier to figure out and use than those of many stovetop cookers, even for newbies. Unlike

Our pick



\$110 from Amazon

\$110 from Bed Bath & Beyond

### The best stovetop pressure cooker

#### Fagor Duo 8-Quart

This model browned meats and aromatics better than most stovetop pressure cookers—and all electric cookers—and has a versatile wide base, good price, and easy-to-read controls.

many cheaper models, the Duo has low and high pressure settings, which means you can cook a wider range of foods without sacrificing optimal texture. And without the lid, you can use the Duo as a regular pot.

The Duo's low, wide profile and base make it better at searing and sautéing. It gave us a deep and even sear on brisket without any burnt spots, and developed only minor blacking on the sides of the pot. With a 10-inch cooking surface, the Duo was one of the widest cookers we tested. You can cook a whole 4-pound chicken in the Duo with room around the edges. The wider base also allows for more steam to escape for better browning and you can cook over a bigger flame, because heat needs to be concentrated under the pot or the handle can get damaged. Narrower 8-quart pots, like the Kuhn Rikon Duromatic and T-Fal Clipso, were awkward to work in because they were so deep.

Though some of the dials on the stovetop models we tried were a little tricky to figure out, the Fagor Duo's are more straightforward. The dial on top is clearly marked, indicating two pressure settings and a venting position. The only other stovetop cooker to have this design is the smaller Tramontina 6.3-quart. The pressure pin and handle lock are bright yellow and one of the easiest to spot from a few yards away of the cookers we tested.

The Fagor Duo is one of three stovetop cookers we tested that has two pressure settings. Some foods break up under high pressure, such as fish and fruit. Grains are best when cooked at low pressure. Though two pressure settings are common with modern pressure cookers like this, older styles like the Presto 8-Quart have only one.

The gasket of the Fagor Duo sits snugly in the perimeter of the lid, unlike in electric pressure cookers where gaskets are held in place by a wire, so reassembling the lid feels like replacing a tube on a (small) bicycle tire. Cleaning the cooker is easy and a very important step. It's crucial to make sure your gasket and valves are clean and free off food bits, because anything obstructing them can make your cooker not work properly.

Fagor comes with a detailed instruction manual with illustrations and step-by-step instructions. Included with the cooker is also a very informative, full-color cookbook written by the folks at America's Test Kitchen, which makes sense because the Duo is the company's [best buy](#) (subscription required) for a stovetop pressure cooker. The recipe booklet has simple meals, but also includes timetables for meats, vegetables, grains, and



legumes. Whether you're new to pressure cooking or have been at it a while, this recipe book is a real bonus and just adds to the Duo's value.

Fagor guarantees its cookers for 10 years against manufacturer defects. This doesn't cover things like gaskets and valves that will need to be replaced every few years, depending on usage. Luckily, the [Fagor website](#) sells replacement parts for all its cookers.

[Amazon](#) reviewers like it, too, with a 4.4 star rating (out of five) across more than 800 reviews. The Fagor Duo can be used on gas, electric coil, ceramic, glass, and induction ranges (here are some [tips](#) for pressure cooking on induction). It comes in four sizes—4-, 6-, 8-, and 10-quart—to accommodate a variety of needs. If you're cooking for two, a 6-quart cooker is enough, but a 10-quart cooker is necessary if you're inclined to make large batches of stock or soup. For canning, Fagor offers a [10-piece canning set](#) that includes the 10-quart pressure cooker and accessories to get you started.

#### Flaws but not dealbreakers

During our tests, there was some minor scorching in the bottom corners of the pot, but a stainless steel scrubber quickly removed those stains. Also, the lid can take some getting used to. Even though there are markings that show where to align the lid to the pot, it doesn't slide into place as smoothly as that of our upgrade pick, the Fissler Vitaquick. These aren't major issues and certainly wouldn't deter us from buying this for ourselves.