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## Presto 01362 6-quart stainless steel pressure cooker reviews

Presto is an entry level brand that makes a number of very popular stovetop pressure cookers. They have five units which I have listed and reviewed below. What is nice about Presto is that their pots are all very low in price so they are great starter pots for young families or entry level cooks. Not only does Presto make a collection of value pressure cookers and canners but their products are extremely popular. They are some of the bestselling pressure cookers for sale today. Although Presto cookers are not as fancy or sturdy as some of the high end models from other brands they are still known to make safe cookware that is easy to use. Their smaller pressure cookers can be found in stainless steel and in lower priced aluminum and in sizes ranging from 4-quarts up to 8-quarts. They even have a big 23-quart pressure canner which I discuss in greater detail lower on this page. If you are in the market for a cheap pressure cooker that will get the job done with little flash or fanfare then this is the line for you. See below for my reviews of the Presto line of pressure cookers. A Quick Summary of Presto Stove Top Pressure Cookers My Reviews of Presto Stovetop Pressure Cookers Here you can find summaries of my reviews for all of the Presto pressure cookers sold today. In addition to these short reviews I've also linked each product to their sales page for details and pricing as well as to my fully comprehensive review page. Presto 01362 Stainless Steel Pressure Cooker (4-Quart or 6-Quart) The Presto 1362 pressure cooker comes in both 4 and 6 quart sizes. It's made from stainless steel and it is their best selling item on Amazon. Generally speaking this is probably the best entry level pressure cooker sold today. The 18/10 stainless steel is thick enough to feel sturdy and cook safely. The pressure valves are easy to clean and the pot itself is safe for use in the dishwasher and can even be used on induction stoves. The price point is almost as low as any pressure cooker sold today so it's usually able to fit into everyone's budget. I do have a lot more to say about it though. Click through to see my full Presto 01362 pressure cooker review. Presto 01264 Aluminum Pressure Cooker (4-Quart or 6-Quart or 8-Quart) The Presto 1264 line of pressure cookers are very similar to the models listed above. They are however made from aluminum which makes them weigh less, conduct heat a bit better, and cost a bit less. Obviously you can see there are pros and cons. Most people feel safer pressure cooking in steel but this aluminum pot is still safe assuming you follow the manual's instructions. Available in a 4, 6, and 8 quart size this low cost pressure cooker is cheap enough to buy a set. To see pricing click above or click through to see my full review of the Presto 01264 pressure cooker. Presto 01370 8-Quart Stainless Steel Pressure Cooker This is one of Presto's larger 8-quart stainless steel pressure cookers. It's styled more like a small stock pot than a sauce pan and it also features the sandwiched bottom for even heating. The base is aluminum laminated between two layers of steel. This model only comes in the size pictured but it does come with it's own steaming basket which makes it really easy to steam foods at home quickly and perfectly every time. This is the more expensive stovetop model from Presto but I like it's safety features and "quick-cool" release valve that mimics many of the higher end models from competing brands. The price is at the high end of that entry level point so take a look above for details or click here for my full product review of the Presto 01370 stovetop pressure cooker. Presto 01365 6-Quart Stainless Steel Pressure Cooker, Deluxe The Presto 1365 stainless steel pressure cooker is a higher end version of their regular steel pressure cookers. The biggest benefit to this unit is that the base is steel sandwiched around a layer of aluminum. The aluminum acts as a heat transfer which gives you even heat distribution and better cooking. This model is very safe and still doesn't cost very much. The lid can't even be removed when any pressure has built up. Make sure to click above to see pricing or here to see my review of the Presto 01365 pressure cooker. Presto 01781 23-Quart Pressure Canner and Cooker with Canning Kit The Presto 1781 pressure canner is a very good entry level pressure canner. It's big enough to do a lot of home canning but doesn't cost nearly as much as some of the other brands' canners of this size. I particularly like this beginning pressure canner because it comes with the canning kit bundle so even though it doesn't cost a while lot you don't have any other purchases to make to get started canning. This unit is made like similar sized canners. It's made with a heavy-gauge aluminum and past customers seem to be extremely happy with this purchase. Click above to see product pricing or through the following link to see my full review of the Presto 01781 23-Quart pressure Canner. The Best Alternative to Presto Pressure Cookers In the event you are OK spending a little bit more money on a better kitchen tool I'd like to point you in the direction of a couple brands that make good upgrades from the Presto line. If you want something made to a slightly higher standard which is also a tiny bit more expensive then an upgrade to Fagor might be the right move. You can see my Fagor reviews here. Also, you may want to see my reviews of Prestige pressure cookers because they are priced very similarly to Presto but you can find a lot of different shapes and sizes under the Prestige brand. Welcome to my kitchen! I am Corrie, the blogger behind Corrie Cooks. I run this blog with my wife since 2017, so you can enjoy quick, easy and delicious Instant Pot recipes. Thank you for stopping by. © 1996-2014, Amazon.com, Inc. or its affiliates CC BY 2.0/Your Best Digs/Flickr The pressure cooker is a must-have kitchen appliance these days. It can do everything from make delicious stews to defrost meats in no time. However, there's much more that this wonder appliance can do to bring new and exciting dishes to the table.Steel Cut OatsWarm up with a breakfast favorite straight from your cooker. Set a batch to cook and prep toppings like dried fruit and chopped nuts for the whole family to enjoy.CC BY 2.0/Ella Olsson/Flickr Deviled EggsYour pressure cooker won't peel and fill your deviled eggs, but it can make prep much easier. Hard boil your eggs in bulk and peeling should be a breeze, saving you time when it comes to making this beloved appetizer.CC BY-SA 2.0/anokarina/Flickr French Dip SandwichesFrench dip beef can take a long time to cook in the oven, but not in the pressure cooker. Add your meat and dip seasonings and let the cooker take care of the rest. Just add buns and fries.CC BY 2.0/Jeffrey Bary/Flickr Chicken PhoSimplify the process of preparing chicken and broth for this delicious Vietnamese dish with your pressure cooker. Serve it up as a warming dinner on a chilly winter night.CC BY 2.0/Marco Verch/Flickr Rice PuddingYour pressure cooker is good for more than dinner and lunch dishes. Toss some rice, milk and sugar in and let it get to work on a quick, delicious pudding dessert while you enjoy your main course.CC BY 2.0/opacity/Flickr Pork CarnitasCook up a pork shoulder in no time with your pressure cooker's meat setting. Add some south-of-the-border spices and serve with tortillas for a quick taco feast, even on a weeknight.CC BY 2.0/opacity/Flickr Pumpkin PureeTake advantage of fall's favorite vegetable by using your cooker to break down whole pumpkins. Then, pull out the pumpkin to make a quick puree to enjoy now or save in the freezer until next year.CC BY 2.0/Jim, The Photographer/Flickr Jalapeno Popper Chicken ChiliEnjoy your favorite appetizer in a main course that the whole family can enjoy with jalapeno popper chicken chili. Throw all of your chili ingredients, including chicken breast, jalapenos, beans and seasonings, in and let the pressure cooker do the hard work for you.CC BY 2.0/Foodista/Flickr Buffalo Chicken Lettuce WrapsEnjoy a quick, fresh dinner any night of the week by letting your pressure cooker whip up chicken breasts in no time. Then shred them, add buffalo sauce and serve with lettuce wraps for a delicious treat you won't need to feel guilty about.CC BY-SA 2.0/A Healthier Michigan/Flickr Brazilian Black BeansOne of the benefits of the pressure cooker is how quickly you can whip up batches of long-cooking ingredients, like dried beans. Try a twist on black beans with a spicy, hearty dinner of Brazilian black beans seasoned with bacon, onion, cumin and garlic.CC BY 2.0/Marco Verch/Flickr MORE FROM QUESTIONSANSWERED.NET Tri-clad base, featuring a layer of aluminum sandwiched between two layers of stainless steel, assures even heating. Pressure cookers are always a good addition to the kitchen because of how much time, money, and energy it will save you and your family in the long run. However, before you purchase the first one you see, there is a bit of research that should be done so you can be sure you are getting the absolute best for your needs. There are also a few other points to remember when it comes to the care and maintenance of your pressure cooker as well.Is it hard to clean? It can be if you leave the mess to sit for too long. But with a nonabrasive cleaner for the inside and a fine metal polish for the outside of the cooker will help keep it clean and shiny and ready for the next use. It is also safe to immerse the pressure cooker in water to clean it, and it will not damage the parts.It is always helpful to have a small brush available so you can clean the vent pipe and make sure no food got stuck. The sealing ring should also be removed after every use and cleaned to ensure that there everything is clean.What Can the Presto Cook?The Presto 01362 6-Quart Stainless Steel Pressure Cooker (See Today's Price) cooks chicken, fish, meat, and vegetables perfectly every time. The cooking rack allows flavors to remain separate even when cooking with different foods. Even the economic cuts of meat come out perfectly succulent, tender, and full of flavor saving you money in every way possible.Not to mention how safe you'll be as the Presto 01362 automatically maintains the proper cooking pressure with a pressure regulator that continually gives you the necessary audible signals so that you know exactly when your dinner is made. There is also something known as an overpressure plug as well, and this acts as a secondary safety feature for the pressure cooker. It is useful in case the primary vent pipe becomes blocked or clogged at any time. The air vent and cover lock indicator are two more of its vital safety features and will prevent the cover from opening until the pressure has been reduced to a safe point.The dual 64-page instruction and recipe book included is an added benefit. As is the fact that the Presto 01362 works on all three range types: gas, electric (smooth-top) and induction, making it suitable for every home.The helper handle makes carrying the Presto 01362 around both that much easier, and safer, more manageable to carry around your food with a level hand so that there is no sudden and uneven distribution of flavor after the food has finished cooking. It also makes it much easier for those who find it more difficult to carry heavy items.Aside from being dishwasher safe, the pressure cooker itself is made from high-quality stainless steel which gives it a pristine appearance while still being easy to clean. Not to mention the tri-base which sandwiches aluminum between two layers of stainless steel to ensure the highest quality heat conduction, saving time, energy, and money by providing an even heat distribution throughout the cooker, and therefore the meal. The Presto 01362 allows your food to be cooked 3-10 times faster than other cooking methods which provide you and your family with flavorful meals every time. If you're still wary about the pressure cooker for whatever reason, Presto also offers an extended 12-year warranty showing just how much they trust it.There are two types of pressure release methods that can be employed with the Presto. The cold water method and the natural release method may be used to help relieve the pressure following the cooking process. This particular model doesn't actually include a built-in automatic pressure release valve. For the cold water pressure release method, simply remove the pressure cooker from the stove and heat and run cool water over the lid for several minutes in the sink. For natural release, you allow the pressure cooker to cool off in its own time. The natural release method may take quite a bit longer and may continue to cook the food. Therefore, if you have delicate foods that are time sensitive, you may want to consider the cold water method for the Presto to avoid overheating and overcooking the food inside.Tri-base. The sandwiched layer of aluminum consistently gives an even heat distribution which is perfect for searing meatCooking Rack. The ability to separate flavors allows me to cook my favorite dishes in record time without impairing, or compromising, a single flavor in the mealPressure Regulator. The automatic maintenance of pressure saves me a lot of hassle and just knowing that the pressure regulator is keeping both me and my dinner safe makes me feel that more at ease.Helper Handle. This one for me is an impossible feature to overlook; I can't tell you how many times it has saved my wrists when carrying the finished meal around. It's so easy to lift with two handsAn extended 12-year warranty, what more could you ask for?The Presto 01362 is one of the only pressure canners that I've actually recommended to a close, personal friend. It ticks all of the boxes for home use and comes complete with a massive 12-year warranty - meaning it may just last for decades to come!Click here to see what other customers are saying about the Presto 01362.Reflecting on all of the meals made in my Presto 01362, I am so glad to be able to make use of all of the modern features. Features such as the cover lock indicator, and the fact that it is dishwasher safewhich means that I no longer have to spend hours cleaning up. I can still make excellent, great-tasting food in an astounding time-span with none of the awkwardness and risk of scalding that I used to get when helping my own parents with their meals.I even recommended it to my neighbor who took my advice and hasn't regretted purchasing the Presto 01362 6-Quart Stainless Steel Pressure Cooker once.The Presto 01362 is a highly durable pressure cooker that I personally have experience of using. I've recommended it to my neighbor previously, and I stand by my firm stance that the 01362 is one of the best pressure canners available at the moment.Comes at an affordable and fair priceHas the strength and durability due to the stainless steelEasy to cleanOffers a much healthier cooking surfaceHas been used and rated positively rated by hundreds of customersSeveral safety features that are easy to understandLong warrantyThe pressure cooker requires a bit of assemblyyou need to assemble both handlesThere is only one pressure level available for the Presto. No low or medium setting options for pressureThere is no automatic release feature built into the pressure cookerIf you are looking for a durable and affordable pressure cooker, then the Presto 01362 is a great option. While it may lack in some features you can find with other pressure cookers; you won't be able to find one of this quality at such an amazing price point.The Presto 01362 6-Quart Stainless Steel Pressure Cooker (See Today's Price) cooks chicken, fish, meat and vegetables perfectly every time. The cooking rack allows flavours to remain separate even when cooking with different foods. Even the economical cuts of meat come out perfectly succulent, tender and full of flavour saving you money in every way possible. That's not to mention how safe you'll be as the Presto 01362 automatically maintains the proper cooking pressure with a pressure regulator that constantly gives you the necessary audible signals so that you know exactly when your dinner is done. The cover lock indicator is vital for safety and will prevent the cover being opened until the pressure has been reduced to a safe point. The dual 64 page instruction and recipe book included is an added benefit. As is the fact that the Presto 01362 works on all three range types: gas, electric (smooth-top) and induction, making it suitable for every home. The helper handle makes carrying the Presto 01362 around both that much easier, and safer; easier to carry around your food with a level hand so that there is no sudden uneven distribution of flavour after the food has finished cooking and easier for those who find it more difficult to carry heavy items. Aside from being dishwasher safe, the pressure cooker itself is made from quality Stainless Steel which gives it a pristine appearance while still being easy to clean. Not to mention the tri-base which sandwiches Aluminium between two layers of Stainless Steel to ensure the highest quality heat conduction, saving time (the Presto 01362 allows your food to be cooked 3-10 times faster than other cooking methods), energy and money by providing an even heat distribution throughout the cooker, and therefore the meal. If you're still wary about the pressure cooker for whatever reason, Presto also offers an extended 12 year warranty showing just how much they trust it. [amazon box="B000006ISG6"] Our Presto 01362 Review When using the Presto 01362 myself, one of the things I found to be most helpful was the dual 64 page instruction and recipe book as, not only does it give some delicious recipes for dishes I never would have otherwise tried (I'd personally never heard of Porcupine Meatballs) but it also gives a "Timetable" for each individual food type (Poultry, Fish, Meat, Vegetables and even Custard) which allows you to customise the dishes; you fancy some Brussel Sprouts or the earthy taste of parsnips? Not a problem, that little booklet has it all. My first experience with the Presto pressure cooker shocked me slightly (Why is it rocking?) but I soon found out that it was normal and in fact, that was the time that I was supposed to begin timing the cooking from. When using your Presto pressure cooker it also pays to be mindful of vigorous rocking (turn the heat down) and leaving it unattended on a high setting or for a long period of time, although you can't leave it for too long as the cooking time is so short, that's the beauty of Presto's 6-Quart pressure cooker. Even with larger meals, such as cooking a turkey breast, it only takes 35 minutes. When you begin to smell those oh-so-inviting aromas, remember to remove the pressure regulator before opening the cover, every time. The degree to which your dish should cool in the pressure cooker is also laid out for you in the booklet. And if you think that the lid is stuck, don't worry the pressure cooker creates an airtight vacuum. Simply place the palm of your hand opposite the cover handle and slide the cover handle back into the closed position before trying again. Your tapioca pudding will be worth the wait. Just two things to note: When the Presto 01362 pressure cooker first comes, you will need to have a Phillips Screwdriver on hand to assemble the handles, it's no problem, mine was assembled within minutes. Also, the booklet will stress this, but just in case you've missed it - always keep the vent pipe clear, this can be tested by shining a light through it. I certainly love my Presto 01362, I use it every day and, thanks to Presto's 12 year guarantee, I'm guaranteed to have it for a long time to come. Click here to read more Presto 01362 customer reviews on Amazon.com.. Presto 01362 Best Features Tri-base, the sandwiched layer of Aluminium consistently gives an even heat distribution which is perfect for searing meat. Cooking Rack, the ability to separate flavours allows me to cook my favourite dishes in record time without impairing, or compromising, a single flavour in the meal. Pressure Regulator, the automatic maintenance of pressure saves me a lot of hassle and just knowing that the pressure regulator is keeping both me and my dinner safe makes me feel that more at ease. Helper Handle, this one for me is an impossible feature to overlook. I can't tell you how many times it has saved my wrists when carrying the finished meal around. It's so easy to lift with two hands. An extended 12 year warranty, what more could you ask for? Presto 01362 Pressure Cooker Conclusion Reflecting back on all of the meals made in my Presto 01362, I am so glad to be able to make use of all of the modern features, such as the cover lock indicator, and the fact that it is dishwasher safe (which means that I no longer have to spend hours cleaning up). I can still make excellent, great-tasting food in an astounding time-span with none of the awkwardness and risk of scalding that I used to get when helping my own parents with their meals. I even recommended it to my neighbor who took my advice and hasn't regretted purchasing the Presto 01362 6-Quart Stainless Steel Pressure Cooker once. Quality of Cooking Affordability Safety Operating Temperatures Features Summary The Presto 01362 is a highly durable pressure cooker that I personally have experience of using. I've recommended it to my neighbor previously, and I stand by my firm stance that the 01362 is one of the best pressure canners available at the moment.





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