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Pressure Cooker Review: Kuhn Rikon Duromatic - 4.8 "Excellent"



The design is sleek and immediately recognizable. Styled like a futuristic Moroccan Tajine this pressure cooker is solid and it feels and cooks with quality - this is *the* most efficient pressure cooker I've tested so far - and it's easy to use but its Swiss precision does not account for human imprecision.



Features: (5 out of 5 stars)

- **Attractive Design** - The Kuhn Rikon Duromatic does not look like any other pressure cooker on the market today. Its coned top is beautifully minimalist with just a few concentric circles to the peak and a little nub in the middle- the pressure signal. The base is a simple cylinder and in contrast to all of this roundness the handles feature sharp angles and undulating lines at the same time.
- **Easy to Use** - Put on the lid and go. No other buttons, levers or settings to choose. The pressure valve is easy to remove, clean and remount.
- **Fill Lines** - Capacity marks inside the pot indicate 3/4 full (for regular pressure cooking) and 1/2 full (for cooking grains, beans and other foamy foods).
- **All-metal Valve** - The pressure regulator, and its housing, are all metal (save the small heat-safe plastic button on top) making this

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I would never recommend pressure cooking something unless this cooking method improves the food or recipe in some way. For example, I did...



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valve extremely durable compared to its peers.



Safety: (4.75 out of 5 stars)

The Kuhn Rikon has more safety systems than most other pressure cookers, but gets a small ding in this category. This "ding" does not render it *unsafe* but is a minor design flaw - see Safety Vents, below.

1. **Primary over-pressure release valve** - Integrated in the pressure signal, activates to release pressure if the pressure cooker reaches 17.4 PSI.
2. **Secondary safety valve** - Located a small distance from the primary pressure valve, a small spring fixed silicone stopper will pop out and release pressure (in case the primary should be obstructed or not working properly to release pressure).
3. **Correct Placement Nub** - A little nub within the lid's rim retracts when the pressure cooker is closed correctly. Should the lid be placed on the cooker incorrectly, this nub will prevent the pressure cooker from reaching pressure.
4. **Self-locking Gasket** - Once the pressure cooker has reached pressure, the silicone gasket will expand to lock the lid of the pressure cooker closed. I have not tried, but the Kuhn Rikon product manager assures me, that even a strong man cannot forcefully open the pressure cooker while the gasket has expanded to maintain pressure and block the lid from twisting open.
5. **Safety Vents** - The Kuhn Rikon boasts *two* safety vents that come into action in case any of the previous safety measures were to fail. At that point, the gasket will buckle and allow pressure (and some of the contents of the pressure cooker) through the metal cut-outs in the lid. The cook should always point these windows in the rim *away* from him while operating the pressure cooker. On this model, the vents are on each side of the lid, making it difficult to understand how to position the cooker with both vents pointing away without having the handle stick straight out from the cook-top.



Performance and Durability: (4.75 of 5 stars)

This is where Swiss precision locks horns with human imprecision, and its unparalleled efficiency shines. Durability of the materials is also a winner - though a decorative piece is unnecessarily flimsy (removing a quarter star from the rating - see last paragraph in this section).

The Kuhn Rikon pressure regulator consists of a bar, a spring and a little top. The simplicity and materials make this valve easy to clean and *incredibly* durable.

The pressure indicator is the small black point in the middle of the cone-shaped lid. When the pressure cooker reaches pressure the indicator begins to rise out of the housing to display the



Technique: Super-Fast Lemon Marmalade and Hot Water Bath "Processing" (or not)

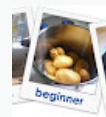
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It's tricky to pressure cook large quantities of leafy greens because they can easily overrun the maximum capacity line of your pressure co...

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metal bar. When the first red ring on the bar is seen, it means that it has reached "Low Pressure" when the second red ring displays it means that it has reached "High Pressure".



The advantage of an indicator bar vs. a pressure selector, is that the cook can turn down the heat while the bar is in any position to maintain *that* pressure. For example, anywhere between the first or second ring for "Medium Pressure" or just before the first ring for "Extra Low" pressure.

Figuring out the correct heat to maintain pressure point has taken me a lot longer with this pressure cooker than any other so far. The Kuhn Rikon will maintain pressure only when a *precise* amount of heat is applied - since the knobs on many cook-tops do not have any numbers or marks the cook really need to learn to *feel* where this precise spot is. This takes a few initial recipes to discover. However, once you find the "sweet spot" for how much heat is needed to maintain pressure you will be pleasantly surprised at how *low* you can go.

The Kuhn Rikon Duromatic is *the* most energy efficient pressure cooker I've tested so far (knob position 1.6 vs 2.75 for [Fagor Futuro](#)).



Releasing pressure by pushing the indicator, as instructed in the instruction manual, for the normal release requires the cook to stand there and push the indicator for approximately 2 minutes. The vapor is diffused by the decorative valve cover and wafts around the lid (not shooting in any particularly inconvenient direction as with the Magefesa Ideal or Fissler Vitavit).

The Kuhn Rikon product manager told me of a faster, undocumented, way to release pressure by *pulling up* the indicator - I tried it released all of the pressure in less than 30 seconds!

Kuhn Rikon has another model with a pressure valve that allows the cook to release pressure automatically by twisting the indicator. They call it a two-stage pressure release ([seen here](#)) - I will update this review with information about how this "automatic" release works, should I have the opportunity to try it.

This brings us to the only weak spot in Kuhn Rikon's durability: The decorative housing cover. It is held by three heat resistant plastic clips. They are subjected to the cooker's high heat, super-heated vapor and constant movement when it's removed and replaced to clean and dry the valve - eventually breaking. In two years of using this pressure cooker often I have gone through two of these covers (illustration 3, below). This cover is not essential to the function of the pressure cooker, but not having it suddenly turns the beautiful cooker into something to hide from guests.



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On Feb 15 [Laura @ Hip Pressure Cooking](#) commented on [new pressure cooker tip taming leafy](#): "Why? Collard greens need a long time to



Clean-up: (4.75 out of 5 stars)

- Valve removes with a tool (butter knife or coin are ok)
- Lid and Base Hand Washing Only

Although the valve is one of the easiest to clean, it is made of small pieces (1st illustration, above) so the cook will want to ensure that there is a screen over the sink drain so as not to loose any of the small essential pieces of the valve.



The manual states that all parts must be hand-washed. The thick metal base prevents most foods from scorching - but if they do (due to the cook not adding enough liquid or keeping the heat to high during cooking) the high-quality stainless steel will let most food comes off with the swipe of a sponge or a short soak of soapy water.

Accessories:

All of the Kuhn Rikon pressure cookers come standard with a rack. It is useful when making jams, or wanting to keep delicate things off the bottom of the pressure cooker, but a bit of a disappointment when I might want to do advanced pressure cooking techniques that require a trivet or steamer basket. It is too low to be used as a trivet and, if flipped over, the edges are too thin to use it as a steamer basket.



However, this is not a major ding since it is easy to purchase [suitable substitutes](#).

Also included is a brief and easy-to-understand user manual with an extensive ingredient cooking time tables.

Other Details:

- 18/10 Stainless Steel with aluminum sandwich base
- Available Sizes: 2.5, 3.5, 5, 6, 7, 8 and 12qt
- Spring Valve with indicator Bar (0 to 17.4 PSI)
- Universal Base - safe to use on gas, electric, ceramic and induction cook-tops
- Width: (opening) 8.6" or 22 cm, cylindrical; Height (internal) 5.6" or 14.25 cm; Weight: (Base) 4.45lbs or 2.02k , (Base and Top) 6.34lbs or 2.87k
- 10 Year Warranty
- Made in Switzerland
- [Kuhn Rikon Instruction Manual](#)
- Manufacturer Website: [Kuhn Rikon Switzerland](#)
- Recipes on this website using [Kuhn Rikon Duromatic](#)

Conclusion and Score:

boil but need only minutes in the pressure cooker!Ciao,L"

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HIP SCORE:



Kuhn Rikon Duromatic

Features: 5
Safety: 4.75
Performance: 4.75
Clean-up: 4.75

(1 = poor to 5 = excellent)
hippressurecooking.com

The Kuhn Rikon Duromatic is lauded by Modernist Cuisine as their favorite brand. Quality is commiserate with price for this pressure cooker and gets top marks from me, too, for consistency, quality, functionality. It is easy to use, and clean. The all-metal pressure valve has survived kitchen experiments other pressure cookers have not. Getting the hang of the right heat setting to maintain pressure takes a little longer with this precision instrument and a decorative piece could be reinforced to last as long as the rest of the cooker.

The Kuhn Rikon Duromatic is the *most* energy efficient pressure cooker tested - needing less heat to maintain pressure than all other cookers in the Hip Pressure Cooking test kitchen.

To Purchase:

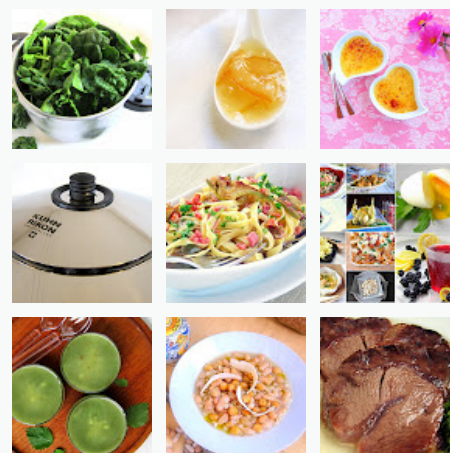
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Have you used this pressure cooker?

Add to this review by leaving your comments, below!

Our relationship with a manufacturer, or lack thereof, does not affect the outcome of the pressure cooker reviews. In the interest of full disclosure, we would like to note that:

The equipment used for testing has been sent to Hip Pressure Cooking by Kuhn Rikon at no cost. In 2011, Kuhn Rikon featured Laura Pazzaglia as a Celbrity Chef [on their website](#). Hip Pressure Cooking has contributed content to be translated into several languages and included in Kuhn Rikon's International e-newsletters.

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10 comments:



Jenny Feb 2, 2012 08:19 AM

Wow, what a resource! This has to be the MOST DETAILED pressure cooker review I've ever read, and it was actually an interesting read.

The links to the other sizes are great. I had not idea they made so many shapes and sizes.

I've been waiting for your reviews to make my decision and pull the trigger on buying a pressure cooker.

Thx!

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Anonymous Feb 3, 2012 08:44 AM

Thanks, very thorough yet easy to read review. Most appreciated. I am seriously considering purchasing this pressure cooker. Going to take a look right now on amazon.

maynekitty///at///live\\dot\\com

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Frank Feb 5, 2012 08:01 AM

I used to use Fissler pressure cookers exclusively (back in Italy) but as they are not readily available in the US, I've switched to Kuhn Rikon. I have to agree completely with your review—and even I've had the same issue with the little cover! But all in all, it's an excellent product, the best you can get in this country, imho...

[Reply](#)



Laura @ Hip Pressure Cooking Feb 5, 2012 09:55 AM

Jenny, thanks! I spend about a month testing and writing the reviews. I'm glad that they are appreciated and you feel you're getting the information you need to make a purchasing decision.

Kitty, wow... let me know how your hunt goes. I know you've been waiting a while and even considered flying to Germany to pick-up just the right pressure cooker. At least, for this one replacements will be easy to get and compared to that other German one, the valve has NOT failed me in two years of use! After seeing and understanding the minimalist elegance in every function of this pressure cooker (locking gasket instead of handle mechanism and all-metal valve instead of plastic/silicone sophisticated thing) I really wonder if others are just over-complicating things with too many moving and sophisticated parts - which can easily be damaged or be manufactured with defects.

Frank! I'm sorry to hear about your broken valve cover! It's really difficult to find anything to complain about in this pressure cooker so the flimsiness of this piece is a disappointment.

Ciao,

L

[Reply](#)



Anonymous Feb 5, 2012 06:49 PM

I have also had failures of the small, black, 3-footed plastic part under the central lid cover in both of my Kuhns. I've used both cookers for about 17 years (and almost daily in the last 5 or 6 years) and I'd say that each has failed perhaps twice. The last time I discussed this with customer service (about a year ago) they claimed that they have fixed

the problem. (Using a sturdier plastic, I'm assuming.)

Laura, perhaps your contact at Kuhn could verify this?

Love my Kuhns!

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Laura @ Hip Pressure Cooking Feb 8, 2012 04:28 AM

I asked the product manager directly if they had plans to improve the clips for the valve-housing cover - but did not receive a response.

It is absolutely possible that Kuhn Rikon upgraded the materials from what they were using 17 years ago - but it looks like another upgrade is in order.

It's great to hear about your pressure cookers cooking for so long!!!

Ciao,

L

[Reply](#)



Cats59 Feb 11, 2012 08:50 AM

I've been using a Kuhn Rikon since 1996, the older model with no cover over the valve. In all those years of continuous use I've only had to replace one part, the central spring, that became too rigid with use. (under \$5) I've loved using my pressure cooker and adapting recipes to use with it, and am happy that Pressure cookers, which after all are environmentally correct are at last hip!

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Laura @ Hip Pressure Cooking Feb 11, 2012 11:10 PM

Spending \$5 in 16 years for maintenance sounds like a good investment!

Ciao,

L

[Reply](#)



Rory Feb 12, 2012 10:12 AM

i got this pressure cooker for Christmas and I've been very pleased with it. It also looks amazing. I was very pleased to see Heston Blumenthal using the same model in his recent tv series. Great to see such an in depth review.

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pressure cooker reviews Feb 12, 2012 04:24 PM

This brand of pressure cooker is what I wanted to have. I heard so many things about this pressure cooker and this article post just proves all those good things that I am hearing.

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