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Best Pressure Cookers of 2024

By [Amy Jamieson](#)



Reviewed by [Marlo Jappen Porto](#)

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The best pressure cookers on the market are fast and easy-to-use, helping you serve up delicious meals with one key ingredient missing: hours of effort. If you're looking for a time-saving pressure cooker or multi-cooker but have no idea where to begin, your best approach is to consider your cooking needs.

"You will want to think about your priorities and goals for the device, as that will help you to determine the size and features you will need," says [Ramona Cruz-Peters](#), the founder of lifestyle blog, Fab Everyday, and author of [Pressure Cooker Cookbook for Beginners](#). She continues, "Questions to ask yourself to help make your decision: How many people will you be serving on a regular basis? Are features like air frying, rice cooking, and slow cooking important to you?" Whether you want a pressure cooker with multiple functions or prefer a bare-bones model, chances are that there is a pressure cooker on the market to suit your needs. Read on to learn more about our top picks.

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Best Overall

Instant Pot Duo 7-in-1 Electric Pressure Cooker ...

**PROS:**

- ✓ Has seven built-in functions and 13 customizable Smart programs
- ✓ Easy-to-clean
- ✓ Compatible with app

CONS:

- ✗ Learning curve
- ✗ Too many options for some

[Buy From Amazon](#)

You've likely heard of the Instant Pot Duo, which has garnered more than 100,000 ratings on Amazon (84 percent of them being positive). This unit is our overall top pick for the vast majority of home cooks.

The Instant Pot Duo quickly and easily prepares meals as a pressure cooker, but it can also perform other tasks. At the touch of a button, you can program it to slow cook, saute, steam, make yogurt, or simply keep food warm. It's packed with specialized presets, including one-touch options for pressure-cooking meat/stew, soup/broth, bean/chili, rice, or porridge. If you want an appliance that covers a lot of bases and tastes, this pressure cooker is a suitable choice. If this is your first foray into pressure cooking, though,

settle in and read the lengthy instruction manual first to know and understand the long list of features it offers.

“I personally use my 6-quart Instant Pot Duo Plus the most out of all my devices,” says Cruz-Peters, adding that a 6-quart capacity machine like this one is the most popular size. “Most pressure cooker recipes you'll find online were developed for models in this capacity.”

Other perks worth noting: It’s a breeze to clean (the inner pot comes out for scrubbing and the lid is dishwasher safe), it has 10 safety features, including an overheat protection and a safe-lock lid, and the unit comes with a one-year limited warranty for workmanship and material defects.

Specs

Price:	\$109.99
Capacity:	6 quarts
Presets:	13
Dimensions:	13.38 inches W x 12.2 inches D x 12.48 inches H

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[Buy From Amazon »](#)

Best Budget

Presto 01241 4-Quart Aluminum Pressure Cook...

**PROS:**

- ✓ Compact and lightweight
- ✓ Includes generous 12-year warranty
- ✓ Comes with recipes

CONS:

- ✗ Requires supervision
- ✗ Too small for some

[Buy From Amazon](#)

Costing less than \$50, the Presto 4-quart aluminum pressure cooker can be an appealing option for price-conscious shoppers. While the Instant Pot Duo is a plug-in multi-cooker, the Presto is a bare-bones stove top pressure cooker. This lightweight device is ideal for someone looking to try their hand at pressure cooking without the commitment of something large and more expensive. The Presto's detailed instructions explain how to use and clean it, plus there are a bevy of recipes included in the 35-page manual.

You can use this 3.5-pound pot on electric, smooth-top, and gas ranges. The button-like feature on the center of the pot's top is called the pressure regulator, which is meant to steadily rock when optimal pressure is reached.

If that rocking motion gets too intense, water may evaporate inside and ruin dinner. So be careful to watch that pot!

Unlike other electric models on this list, the Presto requires a pilot. That’s something to keep in mind if your busy household demands your attention. It’s also worth noting that the manufacturer recommends that you replace the sealing ring every two years.

Specs

Price:	\$48.99 (Presto); \$36.50 (Amazon)
Capacity:	4 quart
Presets:	None
Dimensions:	15 inches W x 9 inches D x 7.12 inches H

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[Buy From Amazon »](#)

Best Electric

Instant Pot Pro Plus »

**PROS:**

- ✓ App allows for wireless operation
- ✓ Multifunctional
- ✓ Easy-to-clean

CONS:

- ✗ Too high-tech for some
- ✗ Pricier than other options

[Buy From Amazon](#)

The Instant Pot Pro Plus allows you to control the device using the Instant Brands Connect App making it appealing to those seeking hands-off convenience. This multi-cooker pressure cooks, slow cooks, cooks rice, steams, sautes, makes yogurt, warms, cans, cooks sous vide, and performs something the brand calls “nutri boost,” which boils to break down food and adds nutrients to your meal. It’s a lot to take in, so be sure to read the lengthy manual or check out the free app, which includes more than 800 recipes to try. After selecting a recipe, the app can program the unit and you can follow the provided directions.

The Pro Plus’ steam release process is as simple as the touch of a button on the machine or pressing a button on your phone. When you’re done, the inner

pot, accessories, and lid are dishwasher-safe, which makes for a convenient clean-up.

Aside from its steeper price tag of \$199.99 and its advanced user interface, the Instant Pot Pro Plus also differs from the Instant Pot Duo in that it includes more cooking presets and safety features.

Specs

Price:	\$199.99
Capacity:	6 quarts
Presets:	10
Dimensions:	13 inches W x 13.2 inches D x 12.7 inches H

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[Buy From Amazon »](#)

Best Stovetop

T-fal Clipso Stainless Steel Pressure Cooker »

**PROS:**

- ✓ Easy operation
- ✓ Dishwasher-safe
- ✓ Reasonably priced

CONS:

- ✗ Too loud for some
- ✗ Very basic

[Buy From Amazon](#)

Simply put, if you're looking for a stovetop pressure cooker that's easy to operate, the T-fal Clipso fits the bill. First, there's the pot's top which can be safely sealed (and later opened) with one hand by pressing down the center button.

Second, there's the controlled release operating valve, which you set to seal while cooking food inside and turn to slowly release steam after cooking is complete. Third, and finally, there's the steam release outlet, a button that pops up when the food inside is being pressure-cooked at high temperatures. When the pot is no longer pressurized the red button goes down. When it's down completely, that signals it's safe to open the pot.

This is a reasonably priced choice for home cooks who want the convenience of pressure cooking without all the options electric devices

provide. Plus, this one can fit in nicely with all of your other pots and pans.

Specs

Price:	\$74.99
Capacity:	6.3 quarts
Presets:	None
Dimensions:	14.47 inches W x 11.35 inches D x 14.47 inches H

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[Buy From Amazon »](#)

Best for Large Families

All American 1930 Pressure Cooker/Canner »



PROS:

✓ Durable

CONS:

✗ Pricey

8/7/24, 4:10 PM

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✓ No gaskets needed

✓ Includes accessories for canning

✗ Heavier than other units

Buy From Amazon

If you’re serving up regular meals for a big, hungry family, you’re looking for something large and built to last. Enter the All American 1930, a pressure cooker and canner that the Wisconsin-based manufacturer says will “last for generations.” Ratings and reviews highlight the pot’s high-quality feel.

The 1930 is made with high-grade cast aluminum – with five attractive colors to choose from – and it features a unique “precision machined” metal-to-metal seal where the top meets the pot, which means there are never any plastic gaskets to replace. Some pressure cookers require you to replace the gaskets periodically, which is an additional cost. For the rather steep price of \$499.95, you also get two canning racks, allowing you to double the number of cans you can fit inside for a total of 19 pint jars.

It’s equipped with a steam gauge and “stay-cool” wing nuts that secure the top when pressure is high. A pot this size (21.5 quarts) will feed an army, but if that’s too large the brand makes smaller sizes to meet your specific needs.

Specs

Price:	\$499.95
Capacity:	21.5 quarts
Presets:	None
Dimensions:	16.75 inches W x 16.38 inches D x 15.375 inches H

EXPAND LIST ▾

[Buy From Amazon »](#)

Best for Compact Kitchens

Hawkins CB15 Hard Anodised Pressure Cooker »



PROS:

- ✓ Budget-friendly
- ✓ Ideal for one or two people
- ✓ Improved design

CONS:

- ✗ Can be messy
- ✗ Gasket will need replacement

[Buy From Amazon](#)

Perfect for a one- or two-person meal, the Hawkins CB15, made of hard anodized aluminum, is a good choice for small spaces thanks to its compact design. A stovetop model that can be used on gas or electric ranges, the CB15 seals with a rubber sealing ring (a.k.a. gasket) and a pressure-locked lid. The Hawkins is designed so that once sealed the lid won't open until pressure has lowered to a safe level, according to the manufacturer.

The brand also notes that the newest version of the CB15 has a new pressure regulation system that regulates pressure inside better and cooks

faster, making it more energy efficient. While it’s a nice size for small meals, there are a few caveats. Ratings lament that the rim doesn’t have a pour point, which contributes to messes when you’re getting the food out. You will also need to replace the gasket at some point, although the instructions are vague about when. You’ll need to keep an eye out for cracks in the rubber or a broken pressure seal at the top.

Specs

Price:	\$30.16
Capacity:	1.5 liters
Presets:	None
Dimensions:	12.67 inches W x 7 inches D x 5.31 inches H

EXPAND LIST ▾

[Buy From Amazon »](#)

Best Multifunctional

Ninja FD401 Foodi Deluxe XL »

**PROS:**

- ✓ Can also work as an air fryer
- ✓ Comes with accessories
- ✓ Has lots of features

CONS:

- ✗ Two lids
- ✗ Pricey

[Buy From Amazon](#)

The multifunctional Ninja Foodi Deluxe works hard to please every taste. It has 14 programmable settings: pressure cook, steam & crisp, steam & bake, air fry, broil, bake/roast, dehydrate, sear/saute, steam, sous vide, slow cook, yogurt, keep warm, and proof.

The Foodi's ability to air fry is what sets it apart from the rest on this list, and this feature may translate to you serving up more batches of crisp french fries than ever before — something a standard electric pressure cooker can't do. There are also 45 different recipes to try in a cookbook that comes with the unit.

All of this functionality requires different accessories, however, so bear in mind you'll need a place to store them. The machine comes with two lids, one for pressure cooking and one for crisping. It also has a 5-quart crisper basket and a deluxe reversible rack that lets you cook several things at once. Another great tool (stored inside the Ninja) called the Foodi Smart Thermometer uses a probe to measure the internal temperature of meats, helping you achieve perfection each time.

Specs

Price:	\$349.99
Capacity:	8 quarts
Presets:	14
Dimensions:	14.21 inches W x 15.39 inches D x 14.25 inches H

EXPAND LIST ▾

[Buy From Amazon »](#)

The Bottom Line

Pressure cookers run the gamut, from basic models like many stovetop versions to having all the bells and whistles like some electric kinds do. First, you should decide what you need on hand right now: Just a pressure cooker or a pressure cooker that cooks in other ways, too? In general, the more functionality your device has the more space you're going to need to store the product you choose. Also, a stovetop will require more work from you while an electric one does much of the work with the touch of a button.

Things To Consider When Buying Pressure Cookers

Electric vs. Stovetop: These are the two types of pressure cookers you'll come across when you shop. Both do the same thing and work in much the same way and, according to Cruz-Peters, there are pros and cons with each. "Stovetop pressure cookers are faster overall (they cook at a higher pressure than electric models) but require more 'babysitting' since you must manually adjust the stove burner," she explains. "Electric pressure cookers are more hands-off, adjusting temperature and pressure automatically."

If your M.O. is to set it and forget it, an electric pressure cooker is an ideal choice. Both models will saute food but electric pressure cookers typically offer several more cooking functions, such as rice steaming and slow-cooking. "Personally, I prefer electric pressure cookers as they can replace other redundant kitchen gadgets, and are more hands-off to use," she adds. In many ways, an electric machine can be a space saver, too.

Dimensions: The size of a pressure cooker matters for most consumers since space in the kitchen is typically a treasured thing. If you want an electric pressure cooker, take note of its dimensions and carefully measure the space it will live in. When you're shopping online, it's great to winnow down options by selecting your preferred dimensions. Also keep in mind you may require storage space for any accessories that come with an electric pressure cooker such as lids, racks, and baskets.

If you don't think you'll use your pressure cooker often, you may prefer to keep it out of sight. However, if you're planning yours frequently, you may choose a more central location near the kitchen sink or oven, and sometimes that extra room is harder to come by. One of the main benefits of a stovetop pressure cooker is that it usually can be stored with the rest of your pots and pans.

Capacity: How many people are you feeding on a regular basis? Just yourself or a large family? When choosing the right capacity for your needs, you should keep this in mind. A 6-quart capacity pressure cooker is ideal for families and groups of four to six people, says Cruz-Peters. Most recipes you'll come across online will suit this capacity as well. A larger family, she says, would benefit from an 8-quart upgrade.

Even larger sizes are available and some of them are geared toward canning. When it comes to selecting a size, “Go for bigger,” says Holly Snyder, senior culinary product developer at [Amazon Fresh](#). “You want to be able to fit that whole pork shoulder in!”

Preprogrammed Settings: Your basic electric pressure cookers will come with a few pre-programmed settings that start at the press of a button. Then, there are multi-cookers that rattle off a lengthy (and sometimes confusing) list of things they do. This can be overwhelming for those just beginning to learn about pressure cooking. Do your research and decide what you’ll use most, that will help you narrow down your search. “The yogurt setting is not standard on all devices, yet is a great feature if you plan to regularly make your own yogurt,” says Cruz-Peters. “Pots that include a built-in air fryer or crisper lid are also a great benefit for users that want to reduce their one-purpose kitchen gadgets, and the broiling option is a great way to add some crispness and browning to meats after the moist, pressure cooking process.”

Included Accessories: Accessories often help your pressure cooker perform other functions, like, for instance, in the case of the Ninja Foodi, air fry foods. Some accessories allow you to fit more food or jars in your pressure cooker, like a rack that creates a second floor inside for two levels of food. Your manual will specify how to use your accessories as well as how best to clean them. Other accessories Cruz-Peters likes to have on hand when pressure cooking are glass or other heat-safe bowls that can fit inside the inner pot for any pot-in-pot recipes. Plus, she likes to designate extra sealing rings for use with sweet vs. savory dishes, or as a replacement should one become damaged. Egg bite molds are also handy, she says, for making egg bites but also mini desserts or individually portioned recipes.

Care and Maintenance: Always follow your manual’s instructions for care and maintenance. “With proper care, a pressure cooker will last for several years even with frequent use,” says Cruz-Peters. She adds that it’s inevitable with electric devices that certain mechanisms, including the heating element and electronic display, will eventually begin to malfunction. Check your manufacturer's website for replacement parts, like gaskets, if needed.

Cruz-Peters suggests keeping all parts clean and pausing for regular inspections. “Cleaning and inspecting your pressure cooker is important not only for health and safety (to avoid bacterial growth in the nooks and crevices), but also for maintaining the integrity of the device (cooking can and will be impacted if the sealing ring or valves are damaged or blocked by stuck-on food),” she says. If your cooker has one,

the sealing ring “will likely be the first part of your device that will need replacing, as their lifespan is not as long as the lifespan for the overall device.” Look out for ring damage, like cracks or warping.

How We Chose the Best Pressure Cookers

At U.S. News 360 Reviews, our editors scour ratings and reviews and consult with experts – like Ramona Cruz-Peters, creator of lifestyle website Fab Everyday and author of “[Pressure Cooker Cookbook for Beginners](#)” and Holly Snyder, senior culinary product developer at [Amazon Fresh](#) – to create this list of the best pressure cookers. We narrowed our selection down with more thorough research considering price, style (electric or stovetop), size, functionality, and more. Overall, we found there is a pressure cooker for every type of cook and every appetite, whether that’s a meal for one or a meal for many.

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Our contributors and editors have years of experience researching, testing, and reviewing products. [Amy Jamieson](#), the author of this piece, has more than two decades of experience in media. She began her career at People magazine, where she wrote some of the first product reviews about pets and baby products for People.com. She has reviewed a wide variety of products, from electric blankets to water bottles, for brands like Consumer Reports, Forbes Vetted, and Well+Good. A busy mom of two, Jamieson is always looking for fast, easy ways to prep meals and her pressure cooker successfully supports her efforts.

FAQ

How do you use a pressure cooker?



Is a slow cooker the same as a pressure cooker?



What can you cook in a pressure cooker?



What are the benefits of a pressure cooker?



Are pressure cookers dangerous?



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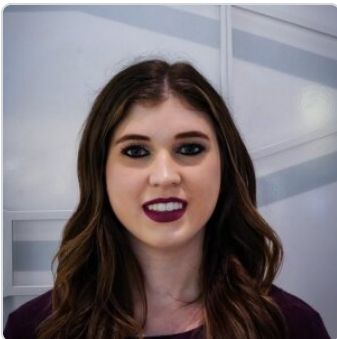
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A writer, editor, and content strategist, Amy Jamieson's work has appeared in various publications, including People, CBS News, Forbes, Well+Good, Healthline, and Consumer Reports, among others. She specializes in covering home products, health, and lifestyle.

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Marlo Jappen Porto is a former editor for U.S. News 360 Reviews, focusing on home goods. Prior to joining the team, she was a researcher at NBCUniversal, where she gathered compelling and relevant archival content for live broadcasts. In addition, she has spent years working as an editor and community journalist.

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