

Name - Divya Class - 12th

School Name - PM Shri Kendriya Vidyalaya No. 2

Date - 22 October 2024.

Indian Standard

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22/10/24

DOMESTIC PRESSURE COOKER

• SCOPE - The Standard covers the requirements for domestic pressure cookers.

• TERMINOLOGY - For purpose of this standard, the following definitions shall apply.

Pressure Cooker - A closed domestic pressure cooking vessel for use with external heat source & capable of maintaining nominal cooking steam pressure upto 1.0 kgf/cm^2 gauge nominal (100 kN/m^2 approx.)

Capacity and Cooking Capacity - The full water capacity of vessel, that is total internal volume with lid in position, the max. cooking capacity of vessel is $2/3$.



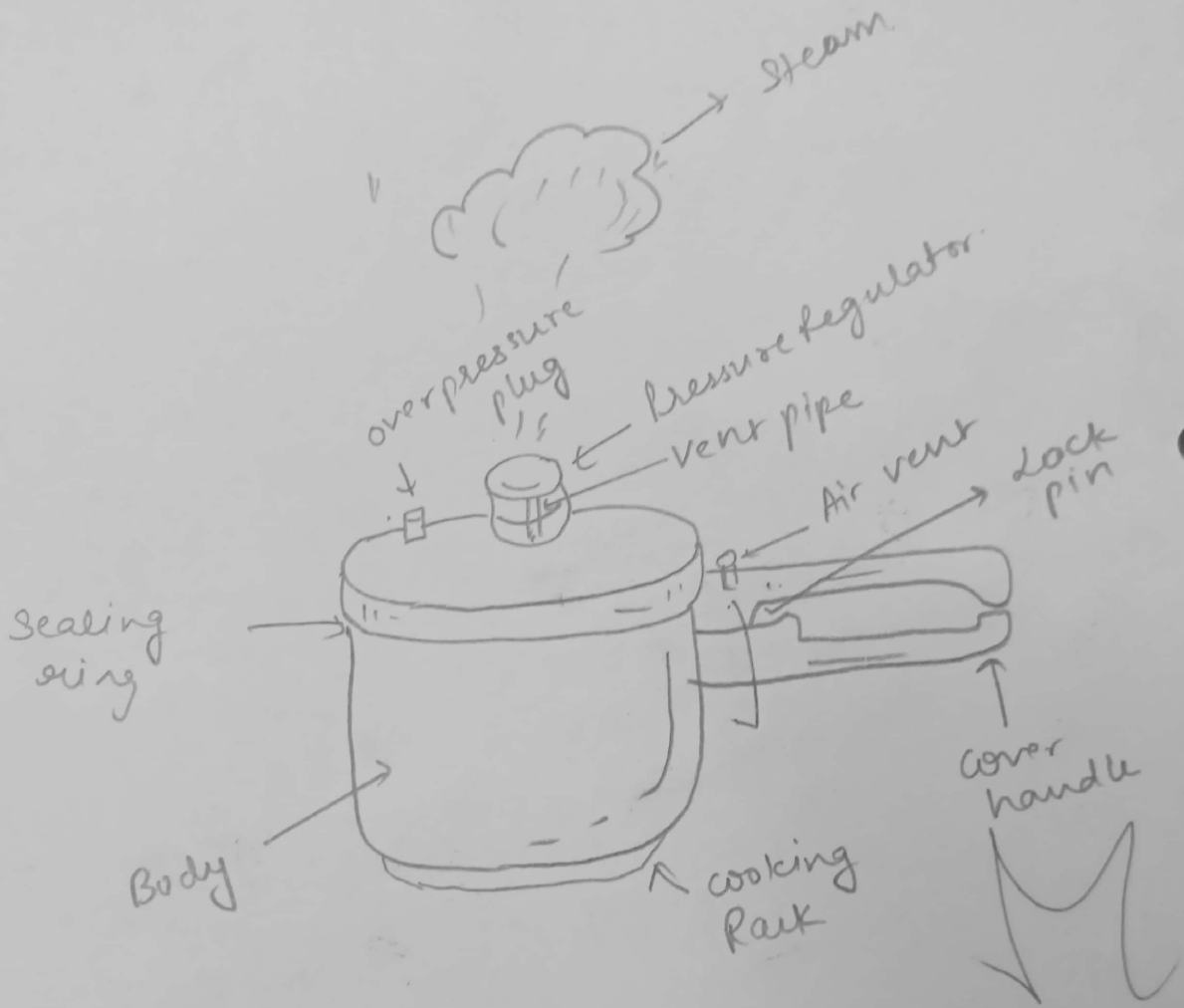
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Signature



Container, Gaid, Nominal cooking steam pressure, Pressure Regulator, Safety Relief Device are some other parts of the Pressure cooker.

o MATERIALS.

All components of cooker including the vessel gasket, Pressure regulating device and internal accessories which come in contact with the food or steam shall be made of materials satisfying following conditions:-

(a)

They shall not discolour or spoil the food (flavour/odour of cooked food in cooker) or cause it to become toxic.

(b)

They shall not be affected by contact with foods cooked in cooker in such a way that operational efficiency of safety of cooker is impaired.

(★)

the gasket shall conform to IS 7466

(★)

The handles and knobs shall conform to IS 13395.

***** — THE END — *****

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Indian StandardDOMESTIC PRESSURE COOKER- BUREAU OF INDIAN STANDARDS
(BIS)

PRESSURE COOKER: An appliance used to cook food using steam and heat as a main source. Can alter in weight, size & build.

• Scope - This standard specifies the general requirements, materials, design, manufacturing process, - testing safety and performance criteria for pressure cooker for domestic cooking.

• Terminology - For the purpose of this standard the following - terms shall apply:

• Pressure Cooker: A sealed vessel designed to cook food under high steam pressure.

• Working Pressure: The operating pressure at which the cooker functions efficiently.

• Safety Valve: A device to release pressure when it exceeds a safe threshold.

• Gasket: A sealing element that ensures an airtight closure.

Pressure Indicator: A visual indicator showing the pressure level inside the cooker.

Material Indicator:

- Body & Lid

The body & lid of the pressure cooker shall be made of stainless steel (Grade 304) or aluminium (with anodized coating), which ensures durability, corrosion resistance and safety for food contact.

- Gasket

The gasket should be made from food grade rubber or silicone, resistant to high temperature and non-toxic in nature.

- Handles

The handles shall be made of heat-resistant materials like Bakelite, ensuring good grip & safety.

Safety: The valve shall release pressure if exceeds, preventing explosion. In case of valve failure, a secondary system must activate. During excess pressure, gasket must release pressure.

Labelling: The cooker must carry the following info:

- Manufacturer's Name
- Model no. and capacity
- Max. pressure
- Batch no.
- ISI mark.



PRESSURE COOKER

1. SCOPE...

The standard covers the requirements for domestic pressure cookers.

2. REFERENCES...

The standards given in Annex A contain provisions, which through reference in this text, constitute provisions to this standard. At the time of publication, the editions indicated were valid. All standards are subjected to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards listed in Annex A.

3. TERMINOLOGY...

For the purpose of this standard, the following definition shall apply.

3.1 **PRESSURE COOKER**:- A closed domestic pressure cooking vessel for use with external heat source and capable of maintaining nominal cooking steam pressure up to 1.0 kgf/cm^2 gauge nominal (100 kN/m^2 approximately)

3.2 **CAPACITY**:- The full water capacity of the

3.2 CAPACITY:- vessel, that is, total internal volume with lid in position.

3.3 COOKING CAPACITY:- The maximum cooking capacity of the vessel is two-thirds of the capacity as specified in 3.2

3.4 CONTAINER:- VESSEL which is placed inside the pressure cooker for cooking foods separately. It is also known as a separator.

3.5 GRID:- Used inside a pressure cooker to ensure that there is a gap between the separator and the cooker inside base so that the food does not burn. This may be also used for cooking food in steam without getting into direct contact with water or base of the cooker. It may be used when separators are used.

3.6 NOMINAL COOKING STEAM PRESSURE:- Declared by manufacturer

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03 Domestic Pressure Cooker.

⇒ Scope :- The standard covers the requirement for domestic pressure cooker.

A: ⇒ Terminology :- The purpose of this standards to include the following measures shall apply.

A:1 Pressure Cooker :- A domestic pressure cooker is a vessel used for cooking by an external heat source. By heating a steam is formed and the vessel get pressurised.

A:2 Cooking Capacity :- The maximum cooking capacity of the vessel is two-third of the volume of the vessel.

A:3 Pressure Regulator :- Device which regulates the pressure inside the pressure cooker during its use.

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Safety Relief device:- a device on the lid of the vessel which prevents the explosion of the pressure cooker due to the excessive pressure produced inside it during its use.

it is a fusible plug shell which melts down to release the excessive pressure to prevent explosion.

A:5 Material of vessel and the handle:-

→ Generally the vessel is made up of aluminium alloys or now days most of the companies are manufacturing stainless steel pressure cooker.

→ The handles are made up of heat insulating materials like bakelite and abonite.

