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! Pressure Cooker !

! Introduction -

- A pressure cooker cooks food faster than conventional pots and saves energy.
- Pressure is created by boiling water or other liquid inside a closed container.
- The steam trapped increases the internal pressure and allows the temperature to rise.
- The pressure is gradually reduced after use so that it can be opened safely.

! Materials Used for Manufacturing

- Pressure cookers are mainly made up of stainless steel and aluminum.

Properties	Stainless Steel	Aluminum alloy
1 Composition	18% Cr, 10% Ni, Fe	Al 3003 or 3004
2 Thermal Conductivity	16 W/mK	162 W/mK
3 Yield Strength	515 MPa	180 MPa
4 Shear Strength	205 MPa	125 MPa
5 Brinell Hardness Number	201 MPa	160-550 MPa
6 % Elongation	40%	10%

-: Materials used for Manufacturing

- Aluminum pressure cookers are cheaper but Aluminum reacts with acidic materials there by changing the flavour of cooked items. They are less durable than stainless steel.
- Stainless steel cookers are costlier and are provided with the layer or copper clad bottoms for uniform heating.
- Gaskets are made up of rubber or silicone.

-: Testing -

Test the product under severe temperature saturated humidity (100% R.H) saturated steam and pressure.

Usually named pressure cooker cooking test or saturated steam test. The most important thing and cookers.

-: Pressure Cookers Benefits (CIH)

How time pressure cooking can reduce normal cooking times by as much as half. Economical foods such as legumes (lentils, dried peas and beans) and tough cuts of meat can be cooked to perfection.

-: Low pressure cookers (LPC)

Pressure cooking is one of the most common cooking methods in India but there are contradictory views on whether it is healthy or not.

-: Scope pressure cooker.

Alleviates the problem of low temperature boiling caused by reduced atmospheric pressure.
portable cookers and low pressure,