

EXPLORE THE FOODIE IN YOU

CALIBRATE

PRESSURE COOKER



CALIBRATE

PRESSURE COOKER

What is Pressure Cooking?

Pressure cooking is the process of cooking food under high pressure steam, employing water or a water-based cooking liquid, in a sealed vessel known as a Pressure Cooker. High pressure limits boiling and permits cooking temperatures well above 100 °C (212 °F) to be reached. The pressure cooker was invented in the seventeenth century by the physicist Denis Papin, and works by expelling air from the vessel, and trapping the steam produced from the boiling liquid inside. This raises the internal pressures and permits high cooking temperatures. This, together with high thermal heat transfer from the steam, cook's food far more quickly, often cooking in between half and a quarter the time for conventional boiling. After cooking, the steam pressure is lowered back to ambient atmospheric pressure, so that the vessel can be opened safely.

Almost any food that can be cooked in steam or water-based liquids can be cooked in a pressure cooker.

Theory

In an ordinary, non-pressurized cooking vessel, the boiling point of water is 100 °C (212 °F) at standard pressure. Once the temperature in the vessel reaches the boiling point of water, excess heat causes the water to vaporize into steam. In a sealed pressure cooker, however, the boiling point of water increases with increasing pressure. As the temperature increases, so does the pressure, resulting in superheated water. When the pressure reaches 1 bar or 100 kPa (15 psi) above the existing atmospheric pressure, the water will have reached a temperature of approximately 120 °C (248 °F).

Pressure cookers employ a regulator to limit the pressure, thereby maintaining a precise temperature. Once the desired pressure and temperature are reached, the heat can be lowered somewhat to minimize excess release of steam, saving energy.

Some recipes require browning to develop flavours during roasting or frying. Browning occurs via the Maillard reaction, under temperatures higher than the roughly 120 °C (248 °F) achieved in pressure cooking. One may brown foods by searing them either in the open pressure cooker or another pan beforehand.



Design

The regulator in this pressure cooker is a weight on a nozzle in the centre of Lid.

CALIBRATE

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Capacity

Pressure cookers are available in different capacities for cooking larger or smaller amounts, with 3 and 5 litres capacity being common. The maximum capacity of food is less than the advertised capacity because pressure cookers can only be filled up to 2/3 full, depending on ingredients and liquid (refer Instruction Manual)

Pan

- Metal pan body
- Pan handles, usually one each on opposite ends, for carrying the cooker with both hands.

Lid

- Lid handle, usually with a locking device button or slider that "clicks" shut and prevents removal while cooking.
- Gasket (also known as a "sealing ring") that seals the cooker airtight.
- Steam vent with a pressure regulator on top (either a weight or spring device) that maintains the pressure level in the pan.
- Safety devices on the lid (typically over-pressure and/or over-temperature pressure release valves)

Pressure cookers are typically made of aluminium or stainless steel. Aluminium pressure cookers may be stamped, polished, or anodized, but all are unsuitable for the dishwasher. They are cheaper, but the aluminium is reactive to acidic foods, whose flavours are changed in the reactions, and less durable than stainless steel pressure cookers.

Higher-quality Stainless Steel pressure cookers are made with heavy, three-layer, or non-ferrous clad bottoms (heat spreader) for uniform heating because stainless steel has lower thermal conductivity. Most modern stainless-steel cookers are dishwasher safe, although some manufacturers may recommend washing by hand. Some pressure cookers have a non-stick interior.

Gasket

A gasket or sealing ring, made from either rubber or silicone, forms a gas-tight seal that does not allow air or steam to escape between the lid and pan. Normally, the only way steam can escape is through a regulator on the lid while the cooker is pressurized. If the regulator becomes blocked, a safety valve provides a backup escape route for steam.

Because of the forces that pressure cookers must withstand, they are usually heavier than conventional pots of similar size.[16]

Safety Features

Early pressure cookers equipped with only a primary safety valve risked explosion from food blocking the release valve. On modern pressure cookers, food residues blocking the steam vent, or the liquid boiling dry will trigger additional safety devices. Modern pressure cookers sold from reputable manufacturers have sufficient safety features to prevent the pressure cooker itself from exploding. When excess pressure is released by a safety mechanism, debris of food being cooked may also be ejected with the steam, which is loud and forceful. This can be avoided if the pressure cooker is regularly cleaned and maintained in accordance with the manufacturer's instructions and never overfilled with food and or liquid.

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PRESSURE COOKER

Key Market Insights

The Pressure Cooker is increasingly displaying its strong presence in the global cooking appliance market. Some of the positive attributes of using pressure cookers include the ability to retain the food nutrients, save energy usage, ability to cook multiple food items, and others. There is escalating demand for the product in restaurants due to its ability to cook food items evenly in a short amount of time. Furthermore, it generates more traction in the household sector owing to its capability to cook family require the number of food items at once by still sustaining the nutrients and taste. Moreover, the growing popularity of street food around the world is also helping to increase the usage of pressure cookers. The increasing production of affordable pressure cookers by various manufacturers act as one of the major driving factors for the market growth as it helps to escalate the consumption of the product even in developing and underdeveloped countries. The rising consumption of rice in various part of the world as a main course of meal elevate the use of the product as it is the main appliances for cooking food.

The pressure cooker market is fragmented into by product, by type, by application, and by geography. Based on product, the market is segmented into 1-12 litres for Domestic household and above 12 litres for Commercial use. 1-5 litres best suitable for single family whereas 5-12 litres for big family. Based on type, the market is separated into a single purpose and multipurpose. Single purpose is projected to be the larger market owing to being familiarly used for decades by many people. Also, a multipurpose pressure cooker is generally considered to be more complicated for many users as especially elderly population.

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CALIBRATE
PRESSURE COOKER

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PRESSURE COOKER

All Model Dimension Chart

Model	Capacity	A Total Height	B Height upto Lid	C Pot Height	D Lid Diameter	E Total Length	F Pot ID	Net Weight	Carton Qty	Carton Gross Wt.	CBM	Qty in 20'	Qty in 40'
Coral	OL 3L	20.00	16.00	12.50	20.00	33.00	16.50	1.100	12	19.200	0.172	1812	4740
	OL 5L	23.00	19.00	15.30	25.00	40.00	19.00	1.580	12	24.500	0.240	1296	3396
	OL 7.5L	24.00	19.00	14.00	27.30	45.00	23.40	2.200	8	23.300	0.205	1008	2648
	OL 10L	28.50	24.20	18.20	27.30	45.00	23.40	2.550	8	25.850	0.261	792	2080
	OL 12L	30.30	27.50	23.00	27.30	44.00	23.50	3.100	6	32.400	0.300	688	1808
Stygian	OL 3L	20.00	16.00	12.50	20.00	33.00	16.50	1.100	12	19.200	0.172	1812	4740
	OL 5L	23.00	19.00	15.30	25.00	40.00	19.00	1.580	12	24.500	0.240	1296	3396
	OL 7.5L	24.00	19.00	14.00	27.30	45.00	23.40	2.200	8	23.300	0.205	1008	2648
	OL 10L	28.50	24.20	18.20	27.30	45.00	23.40	2.550	8	25.850	0.261	792	2080
	OL 12L	30.30	27.50	23.00	27.30	44.00	23.50	3.100	6	32.400	0.300	688	1808
Aristo	OL 3L	19.50	15.00	12.20	20.00	33.00	17.20	1.600	12	25.200	0.175	1776	4656
	OL 5L	22.00	17.50	13.60	22.20	40.00	19.00	2.100	12	31.200	0.242	1284	3360
	OL 7.5L	22.00	17.50	13.70	27.00	44.50	23.50	2.850	8	29.800	0.215	960	2528
Sapphire	OL 3L	20.00	15.50	12.20	20.00	33.00	17.20	1.600	12	25.200	0.175	1776	4656
	OL 5L	22.00	17.70	13.60	22.20	40.00	19.00	2.100	12	31.200	0.242	1284	3360
	OL 7.5L	22.50	18.00	13.70	27.00	44.50	23.50	2.850	8	29.800	0.215	960	2528
Crystal	OL 3L	21.00	16.70	13.00	20.00	33.00	17.20	1.600	12	25.200	0.175	1776	4656
	OL 5L	26.00	21.00	15.50	22.40	40.40	19.00	2.100	12	31.200	0.242	1284	3360

CALIBRATE

PRESSURE COOKER

CORAL ALUMINIUM

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

Size in Litres :

Without Side Handle : 2 | 3 | 3.5

With Side Handle : 5 | 5.5 | 7.5 | 10 | 12



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



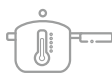
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER

CORAL COMBO ALUMINIUM

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

Size in Litres :

5L Cooker + 3L Cooker

3L Cooker + 2L Cooker



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



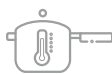
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER

CORAL COMBO (PAN) ALUMINIUM

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle



Size in Litres :

5L Cooker + Jr. Pan

5L Cooker + Sr. Pan

3L Cooker + Jr. Pan

5.5L Cooker + 3.5L Pan



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



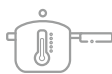
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER

STYGIAN ALUMINIUM ANODIZED

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle



Size in Litres :

Without Side Handle : 2 | 3 | 3.5

With Side Handle : 5 | 5.5 | 7.5 | 10 | 12



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



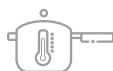
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER



Size in Litres :

5L Cooker + 3L Cooker

3L Cooker + 2L Cooker



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



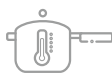
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

STYGIAN COMBO

ALUMINIUM ANODIZED

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

CALIBRATE

PRESSURE COOKER



Size in Litres :

5L Cooker + Jr. Pan

5L Cooker + Sr. Pan

3L Cooker + Jr. Pan

5.5L Cooker + 3.5L Pan



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



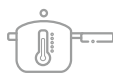
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

STYGIAN COMBO (PAN) ALUMINIUM ANODIZED

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

CALIBRATE

PRESSURE COOKER

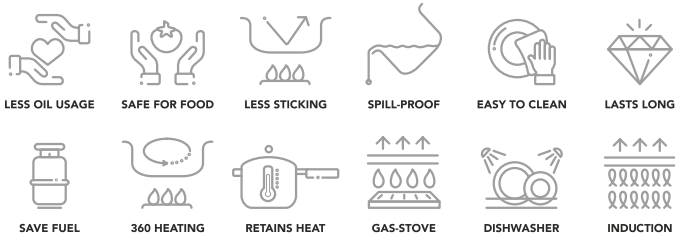


INDUCTION BASE BOTTOM



Size in Litres :

- 5L Cooker + Jr. Pan
- 5L Cooker + Sr. Pan
- 3L Cooker + Jr. Pan
- 5.5L Cooker + 3.5L Pan



CORAL COMBO (INDUCTION) (PAN) ALUMINIUM INDUCTION BASE

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

CALIBRATE

PRESSURE COOKER



INDUCTION BASE BOTTOM



CORAL (INDUCTION) ALUMINIUM INDUCTION BASE

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

Size in Litres :

Without Side Handle : 2 | 3 | 3.5

With Side Handle : 5 | 5.5 | 7.5 | 10 | 12



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER



INDUCTION

CALIBRATE

PRESSURE COOKER



INDUCTION BASE BOTTOM



Size in Litres :

5L Cooker + 3L Cooker

3L Cooker + 2L Cooker



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



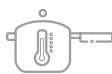
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER



INDUCTION

CORAL COMBO (INDUCTION) ALUMINIUM INDUCTION BASE

Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap



Exclusive Handle

CALIBRATE

PRESSURE COOKER

ARISTO STAINLESS STEEL



Size in Litres :

Without Side Handle : 2 | 3

With Side Handle : 5 | 7 | 7.5



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



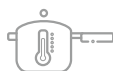
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER

SAPPHIRE STAINLESS STEEL



Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap

Size in Litres :

Without Side Handle : 2 | 3

With Side Handle : 5 | 7 | 7.5



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



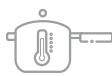
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE

PRESSURE COOKER

CRYSTAL STAINLESS STEEL



Premium Handle :



BLUE Cap



RED Cap



GREEN Cap



CHROME Cap

Size in Litres :

Without Side Handle : 3

With Side Handle : 5



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



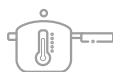
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



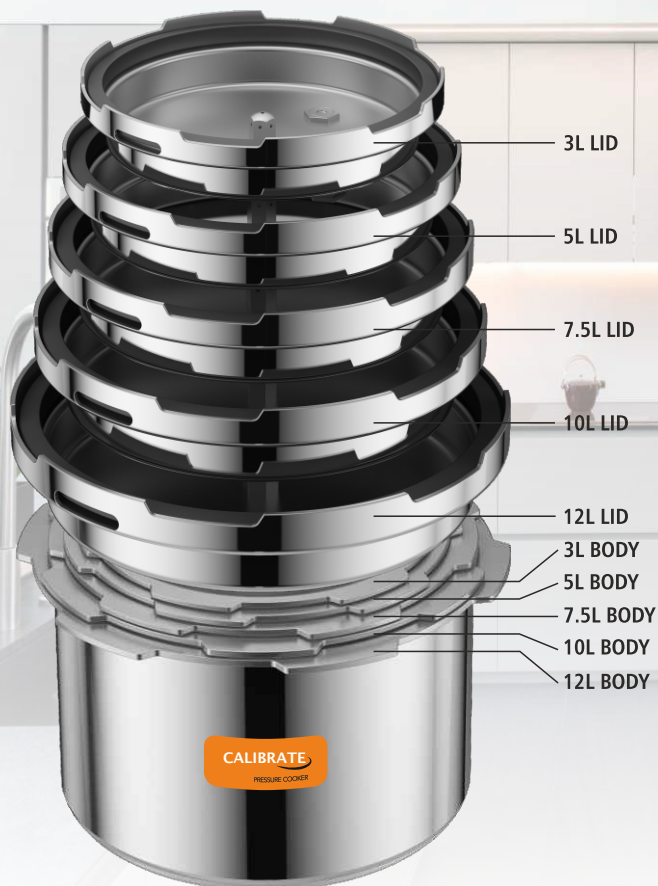
DISHWASHER

CALIBRATE

PRESSURE COOKER

STACK-PACK ALUMINIUM

CBM
SAVER
PACK



Size in Litres : (12L, 10L, 7.5L, 5L, 3L) All in one Pack



LESS OIL USAGE



SAFE FOR FOOD



LESS STICKING



SPILL-PROOF



EASY TO CLEAN



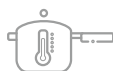
LASTS LONG



SAVE FUEL



360 HEATING



RETAINS HEAT



GAS-STOVE



DISHWASHER

CALIBRATE



CALIBRATEINDIA ELECTRONICS PVT. LTD.

FACTORY AT -

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