



Pressure Cookers

Guarantee Card



IS : 2347



CM/L - 3735163

IMPORTANT

Read Instructions before use



Kitchen Essentials - Redefining Kitchenware



Like all business ventures, Kitchen Essentials (KE) started as a dream. The vision of our founders, Mr. Mulchand L. Nagda & Mr. Hemchand L. Nagda, the cookware brand was established in 1981.

Although decades have flown by, it seems like yesterday when the company started producing its first vertical - Stainless Steel cookware. The cookware made with the best quality steel and the most advanced technology was the first step in this long and successful journey. Over the time, we kept updating ourselves on the technology front. The latest being a 1600 ton high Impact Forged Bottom bonding press. We are a nature-friendly brand. We have established our sustainability goals. First & foremost, harnessing solar power by installing solar panels on the factory's roof tops. Secondly, we implemented Rainwater harvesting. Thirdly, we have undertaken afforestation program

Today, KE produces different types of cookware & dinnerware - Pressure Cookers, Stainless Steel Cookware, SS Cutlery, Dinner Sets & Tablewares, Hard Anodised Cookware, Non-Stick Cookware, Triply Cookware, SS Impact Forged Bottom Cookware, Non-Stick Forged Cookware.

KE Cookware comes in a wide range of colours, styles, and sizes to fit your aesthetics, requirements, and preferences. We produce and treat cookware using revolutionary and innovative technology to contribute to your enthusiasm for cooking with gusto.

At KE, safety is our top priority. In addition to elegance and comfort, your KE cookware also ensures healthy and nutritious meals to your kitchen. KE cookware must adhere to the strictest safety regulations, and hence every Pressure Cooker goes through a series of rigorous quality tests.

Our dedication to quality extends well beyond our ISO 9001:2015 accreditation. Any KE cookware that you buy conforms to international standards of production and treatment, as found in the USA, Europe, and other nations. We have serviced and supplied retail giants such as Walmart, Carrefour, TESCO, METRO GMBH.

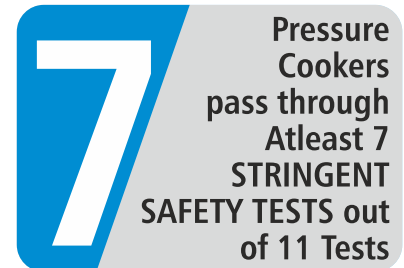
Most KE cookware comes with a 5 year guarantee. Please read the instruction manual carefully, before use.

10 acres State-of-the-art manufacturing facility with solar panels, in Palghar





WHAT GOES INTO THE MAKING OF OUR COOKWARE



**Long-life,
Food-grade**



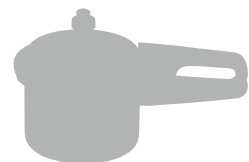
**Silicon / Rubber Gasket
for Pressure Cookers**

**Produced using
State-of-the-art**



Machinery

**ISI Certified
Cookware**



**Strict Quality
Control**



**India's Largest
Glass Lid**



Manufacturer



B e s t R a w M a t e r i a l





Unique Pressure Cooker Features:

- 100% Food grade rubber / silicon gasket.
- Lead free virgin aluminium
- Anti-bulging base technology
- Thick base
- Retains flavour
- Easy to clean and maintain
- Durable out body to withstand scratches and dents

7 **Stringent Safety tests for Pressure Cooker**
Each Kitchen Essentials cooker is put through the following rigorous tests to guarantee optimum safety and security:



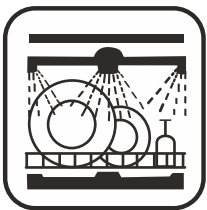
- 1. Safety valve fusing test:** Safety valves are evaluated for fusing at the correct pressure.
- 2. Leakage test:** Each cooker goes through a leakage test to ensure quicker cooking and low fuel wastages.
- 3. Pressure regulator performance test:** Each Pressure regulator is evaluated to ensure it is operating properly.
- 4. Proof pressure testing:** Pressure cookers are tested at twice the normal cooking pressure at regular intervals to ensure there are no leaks.
- 5. Lid opening test:** At regular intervals, Pressure Cookers are inspected to ensure the lid does not open with the pressure within the cooker body.
- 6. Hydraulic burst strength test:** At regular intervals, Pressure Cookers are tested to ensure they can endure six times the typical cooking pressure without any deformation.
- 7. Capacity test:** The capacity of the Pressure Cooker is routinely examined.



**INDIA'S
LARGEST
GLASS LID
MANUFACTURER**

Monthly production capacity: 6,00,000 glass lids

C & G type Glass Lids available in different sizes.



**Dishwasher
Safe**



**Toughened
Glass**



- 4MM thickness
- Toughened Glass Lid
- Steam Release Vent
- Glass lid enables see through cooking



Stainless Steel Inner / Outer Lid

KITCHEN
ESSENTIALS®
Rasoi ka makeover



EAZY KOOK



Available in (ltrs): 1.5, 2, 3, 4, 5, 7.5, 9 | Pressure Pan : 3, 4

Stainless Steel Inner / Outer Lid

Kalash
Elegance & Safety - Redefined



Available in (ltrs): 1.5, 2, 3, 3.5, 5

Hard Anodised Inner Lid



EAZY KOOK

Available in (ltrs): 1.5, 3, 5, 6.5, 8

Triply Pressure Cooker Outer Lid

FERSTAL
PREMIUM TRIPLY



Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Hard Anodised Inner / Outer Lid

KITCHEN
ESSENTIALS®
Rasoi ka makeover



Kalash
Elegance & Safety - Redefined



Available in (ltrs): 1.5, 3, 3.5, 5

Aluminium Inner / Outer Lid

EASY *KOOK*



Available in (ltrs): 1, 1.5, 2, 3, 5, 6.5, 8, 10, 12

Aluminium Inner Lid

Kalash
Elegance & Safety - Redefined



Available in (ltrs): 3, 3.5, 5

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



FERSTAL
PREMIUM TRIPLY

KITCHEN
ESSENTIALS
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Triply Tawa



Triply Kadai with SS Lid



Triply Saute Pan with SS Lid



**Triply Sauce Pan with SS Lid
(Bakelite Handle)**



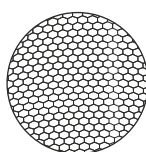
Triply Tope with SS Lid



Triply Tasla with SS Lid



**Non-stick Premium Honeycomb
Triply Fry Pan**



**Triply Honeycomb
Pattern**



**Non-stick Premium Honeycomb
Triply Kadai**

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Stainless Steel Cookware



**Induction Bottom Modak / Momo
Maker-3tier - 20 cm & 24 cm**



Induction Bottom Multi Kadai



**Induction Bottom Tea Pan
with Glass Lid**



**2 pcs Copper Bottom Cook & Serve Set
with Glass Lid**



**Induction Bottom Fettle Cook &
Serve Set with Glass Lid**
(Belly Casserole 14 cm, 16 cm & 18 cm)



Kitchen Delight - 3 pcs Set



**Apple (Hammer + Laser)
Dinner Set - 6 pcs**



Dinner Set - 36 Pcs

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Stainless Steel Cookware



Cook and Serve Set with Glass Lid



Urli Set



3 Pcs Duo Copper Bottom Cookware Set



3 Pcs Copper Bottom Handi Set with Lid



3 Pcs 1L Royal Tope with Lid (1, 2 & 3 Litres)



Idli Maker



1L Dutch Oven with Glass Lid



Kadai

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Dinnerware & Tableware



- Plates, Glass, Vati, Katori
- Kitchen Accessories
- SS Serving Range
- Cutlery:- Spoon, Fork, etc.
- Dinner Sets

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Hard Anodised Cookware Aluminium Cookware



H. A. Non-stick Dosa Tawa - 4.88 mm



H. A. Multi Kadai with Ss Lid & 5 SS Plates



Hard Anodised Tadka Pan



Aluminium Trendy Cooking Set - 3 pcs



H. A. Chancellor - Cook N Serve Casserole
(3.25 mm) with Glass Lid



4 pcs H. A. Artistry Cookware Set



H. A. Chancellor - Kadai - 4 mm



2 pcs H. A. Spinel Cookware Sets

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Die-cast Aluminium & Non-stick Cookware



**Non-stick Shahi Biryani Handi with Glass Lid
(2 Way Non-stick Coating)**



**Non-stick Handi 2 Pcs
with Glass Lid + Serving Stand**



**Non-stick Dosa Tawa with Granite Finish
5 Coats - (2 way Non-stick Coating)**



Non Stick Dosa Tawa 33 cm



**Die-cast Aluminium Non-stick
Sandwich Toaster**



**Die-cast Aluminium Non-stick
Appe Pan with Glass Lid**



**Non-stick Gran Via Set - 4pcs
(2 way Non-stick Coating)**



**Non-stick Biryani Pot with Lid
(Hammer Tone Finish)**

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Perpetua
IMPACT FORGED BOTTOM COOKWARE

KITCHEN
ESSENTIALS
Rasoi ka makeover

Magic of molecular fusion!



Unique impact
forged bottom



Gas, Induction
& all Hobs
compatible



Soft touch
handle



Toughened
glass lid



Even heat
distribution



Energy saver



Guarantee
5
YEARS
Guarantee

Molecular magic with non stick advantage!

FORZ

Forged Nonstick Cookware



Forged
Aluminium



Sturdy



Toughened
glass lid



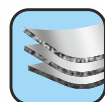
Even Heat
Distribution



Metal Spoon
Friendly



Dishwasher
Safe



3 Layer
coating



1
Year
Guarantee



PFOA Free

Wide range of Pressure Cookers, Stainless Steel, SS Cutlery, Dinner Sets & Tablewares, Triply, Non-stick, Die-Cast Non-stick & Aluminium, Hard Anodised, Forged Bottom, Forged Nonstick - Cookware & Gift Sets.



Pressure Cooking Methods for Tuvar & Moong Dal



Size of cooker	Type of dal	Max. Qty. that can be cooked	Qty. of water required
1 litre	Tuvar Dal	1/6 cup (50gram)	150 ml
	Moong Dal		
1.5 litres	Tuvar Dal	1/6 cup (50gram)	150 ml
	Moong Dal		
1.5 litres	Tuvar Dal	¼ cup (60 gms)	½ cup (120 ml.)
	Moong Dal	-	-
2 litres	Tuvar Dal	1/3 cup (70 gms.)	¾ cup (200 ml.)
	Moong Dal	-	-
3 litres	Tuvar Dal	¾ cup (150 gms.)	1 ¾ (450 ml.)
	Moong Dal	-	-
3.5 litres	Tuvar Dal	7/8 cup (175 gms)	2 ½ (600 ml)
	Moong Dal	7/8 cup (175 gms)	3 ½ (720 ml)
4 litres	Tuvar Dal	1 cup (200 gms.)	2 ¾ (700 ml.)
	Moong Dal	1 cup (200 gms.)	3 ¼ (800 ml.)
5 litres	Tuvar Dal	1 ¾ cups (350 gms.)	4 ¾ cups (1.2 lit.)
	Moong Dal	2 cups (400 gms.)	6 ½ cups (1.6 lit.)
6.5 litres	Tuvar Dal	2 ¼ cups (450 gms.)	6 ½ cups (1.6 lit.)
	Moong Dal	2 ½ cups (500 gms.)	8 cups (2 lit.)
8 litres	Tuvar Dal	5 cups (1 kg.)	14 cups (3.5 lit.)
	Moong Dal	4 cups (800 gms.)	12 ¾ cups (3.2 lit.)
10 litres	Tuvar Dal	6 ¼ cups (1 ¼ kg.)	18 cups (4 ½ lit.)
	Moong Dal	6 cups (1.2 kgs.)	19 ¼ cups (4.8 lit.)
12 litres	Tuvar Dal	7 ½ cups (1 ½ kg.)	21 cups (5 ¼ lit.)
	Moong Dal	6 ½ cups (1.3 kgs.)	20 ¾ cups (5.2 lit.)



Pressure Cooking Methods for Tuvar & Moong Dal



Pressure Cooking Time / Cooking Method for:

Tuvar Dal: For 1 to 3 litres quantities, the pressure cooking time is 3 minutes. After that, let the cooker cool naturally. Prior to cooking, soak dal for **15 minutes** for best results.

Tuvar and Moong Dal: From 3.5 to 8 litres quantities, pressure cooking time is **1 minute**. After that, let the cooker cool naturally.

Note: Cooking of Moong Dal is not recommended for 1 to 3 litres quantities because of frothing.

Small burners are recommended for cooking in 1 and 3 litre quantities.

From 10 to 12 litres quantities, the cooking time under pressure is one minute.

After **10 minutes**, let the cooker to cool naturally and relieve pressure by lowering the vent weight slightly.



Pressure Cooking Methods for Rice varieties



Size of cooker	Type of rice	Max. Qty. that can be cooked	Qty. of water required
1 litre	Kolam	140 gram	250 ml (1 cup)
	Basmati	140 gram	250 ml (1 cup)
	Parboiled	140 gram	250 ml (1 cup)
1.5 litres	Kolam	1 cups (200 gms.)	1¼ cups (350 ml.)
	Basmati	1 cup (200 gms.)	1¼ cups (350 ml.)
	Parboiled	¾ cup (150 gms.)	1¼ cups (350 ml.)
2 litres	Kolam	1¼ cups (250 gms.)	1 2/3 cups (400 ml.)
	Basmati	1¼ cups (250 gms.)	1 2/3 cups (400 ml.)
	Parboiled	1 cup (200 gms.)	1 2/3 cups (400 ml.)
3 litres	Kolam	2 cups (400 gms.)	2 cups (500 ml.)
	Basmati	2 cups (400 gms.)	2 cups (500 ml.)
	Parboiled	1¾ cups (350 gms.)	2 ¾ cups (700 ml.)
3.5 litres	Kolam	3 cups (600 gms.)	4 cups (1lit.)
	Basmati	3 cups (600 gms.)	4 cup (850 ml.)
	Parboiled	2 ½ cups (500 gms.)	4 ¼ cup (1.1lit.)
4 litres	Kolam	3 ½ cups (700 gms.)	4 ½ cups (1.1lit.)
	Basmati	3 ½ cups (700 gms.)	4 cups (1lit.)
	Parboiled	3 cups (600 gms.)	4 ¾ cups (1.2 lit.)
5 litres	Kolam	4 ½ cups (900 gms.)	5 ½ cups (1.4lit.)
	Basmati	4 ½ cups (900 gms.)	5 cups (1¼ lit.)
	Parboiled	4 ½ cups (900 gms.)	7 ¼ cups (1.8 lit.)
6.5 litres	Kolam	5 cups (1kg.)	6 cups (1 ½ lit.)
	Basmati	5 cups (1kg.)	5 ¼ cups (1.3 lit.)
	Parboiled	5 cups (1kg.)	8 cups (2 lit.)



Size of cooker	Type of rice	Max. Qty. that can be cooked	Qty. of water required
8 litres	Kolam	6 cups (1.2 kgs.)	7 ¼ cups (1.8 lit.)
	Basmati	6 cups (1.2 kgs.)	7 ¼ cups (1.8 lit.)
	Parboiled	6 cups (1.2 kgs.)	9 ½ cups (2.4 lit.)
10 litres	Kolam	7 ½ cups (1 ½ kgs.)	9 cups (2¼ lit.)
	Basmati	7 ½ cups (1 ½ kgs.)	9 cups (2¼ lit.)
	Parboiled	7 ½ cups (1 ½ kgs.)	12 cups (3 lit.)
12 litres	Kolam	12 ½ cups (2 ½ kgs.)	15 cups (3 ¾ lit.)
	Basmati	10 cups (2 kgs.)	12 cups (3 lit.)
	Parboiled	11 cups (2.2 kgs.)	17 2/3 cups (4.4 lit.)

Pressure Cooking Time / Cooking Method for Rice:

Kolam Rice: From 1 to 10 litres quantities, the pressure cooking time for Kolam Rice is **2 minutes**. After that, let the cooker cool naturally.

The pressure cooking time for 12 litres quantity is **1 minute**.

Then, quickly remove pressure by lifting the vent weight slightly.

Basmati Rice: For 1 to 12 litres of Basmati Rice, the cooking time under pressure is **3 minutes**.

Allow the pressure to relax naturally for **5 minutes** before releasing pressure by lifting the vent weight slightly.

Parboiled Rice: The pressure cooking time for 1 to 4 litres of parboiled rice is **7 minutes**. After that, let the cooker cool naturally.

Note: When cooking amounts of 1 and 3 litres, small burners are recommended.



To avoid unnecessary fusing of 'The Safety Valve' take the following precautions -

1. Check that the vent tube is clear by looking through it.
2. Add sufficient water for cooking
3. Do not fill the cooker over two thirds capacity (for liquid or frothing foods, not more than half).
4. When the Pressure Cooker reaches full operational pressure, reduce heat to medium.
5. Do not place the Pressure Cooker on an Industrial burner / stove. It is for domestic use only hence use it only on a domestic stove (gas, electric or halogen).
6. Remove the Pressure Cooker from the stove after the cooking time is up.

Improved Pressure Regulator

1. Inserting and removing the Pressure Regulator (vent weight) has been simplified.
2. More economical, faster cooking.
3. Minimal sprouting of dal
4. Reduce the heat if the cooker whistles too frequently.
5. Counting whistles could indicate the incorrect cooking time for a specific meal or dish; instead, use a clock to determine the right cooking time at maximum pressure for each food or recipe.
6. If there is no steam flowing through the Pressure Regulator (vent weight) for a few minutes, gently raise the heat until the steam comes out.

Note: Please save this card for future reference.



Important Safeguard : -

- a. Read all instructions before use.
- b. Before putting the Pressure regulating device (**PRD**) on the cooker, it should be ensured that the steam starts coming out of the vent pipe of the cooker freely.
- c. Pressure cooker body should not be used for deep frying.
- d. Do not touch hot surfaces. Use handles or knobs.
- e. Close Supervision is necessary, when the pressure cooker is used near children.
- f. Do not place the pressure cooker in a heated oven.
- g. Extreme caution must be used when moving a pressure cooker containing hot liquids.
- h. Do not use pressure cooker for other than intended use.
- i. This appliance cooks under pressure. Improper use may result in scalding injury.
Make certain that the cooker is properly closed before operating.
(see 'Operating Instructions');
- j. Do not fill the unit over 2/3 of the body capacity. When cooking foods that expand during cooking such as rice or dried vegetable. Do not fill the unit over 1/2 of the body capacity.
(see 'Food Preparation Instructions')
- k. Food items which tend to foam, froth, and sputter are likely to block the pressure release device. Therefore, while cooking such items, the cooking instructions supplied by the manufacturer shall be strictly followed.
- l. Always check the pressure release devices for clogging before use.
- m. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurized. Do not use force to open the cooker. The pressure remaining in the cooker can be dangerous. **(see 'Operating Instructions').**
- n. Do not use the pressure cooker for pressure frying with oil.
- o. After the normal cooking pressure has been reached, reduce the heat so that all the liquid inside the cooker which creates the steam, does not evaporate.
- p. Ensure the handles are not loose. If found loose please tighten the same before use.
- q. It is recommended to replace fusible safety device after one year of everyday use.
- r. In case the safety relief device fuses, please take the cooker to an authorized service centre.
- s. Cleaning instructions for Silicone Gasket - Use chlorinated bleaching solution (being used in washing machine) or lime or tamarind or vinegar in warm water (less than 60 °C) for cleaning of silicone rubber.
- t. 'Save these Instructions'.



Operating Instructions : -

- a. Before you start cooking in the pressure cooker, clean the cooker 2 to 3 times thoroughly with hot water and detergent. Make sure there is enough water in the pressure cooker. The quantity of water varies with the model of the cooker.
- b. Your pressure cooker should not be filled more than $\frac{2}{3}$ of its capacity. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over $\frac{1}{2}$ full. Overfilling may increase the risk of clogging the vent tube (vent pipe) and developing excess pressure.
- c. When cooking liquid food, please use the quantity of water specified in the recipe for cooking milk dishes. Start with a low heat to bring the milk to a boil, and then turn it up to pressure.
- d. When cooking cereals like dal, soak the dal in water for 30 min before cooking which will reduce the froth. When you cook dal, particularly in a small capacity cooker, the dal frothing is unavoidable with the whistling weight valve.
- e. For direct cooking, always take correct quantity of water as mentioned which is required for steam generation, in addition to the water required for cooking. This comes by practice as it is dependent on the quality of rice, dal etc and also the individual taste and preferences.
- f. When you use your own separators /vessels inside the pressure cooker for cooking, please ensure that the height of the separators/vessel is not more than $\frac{2}{3}$ rd the height of the cooker body. Also, do not cover the top vessel with a plate, which might block the safety devices.
- g. Ensure that the vent tube is completely free of any blockage before closing the lid. This can be done by looking through the vent tube hole and ensuring that the light is visible. Ensure that the Gasket is properly placed in its place in the lid.
- h. Place the lid on the body of the cooker with the arrow mark of the lid in line with the arrow mark on the body handle, press down the lid gently and turn the lid handle clockwise to bring it exactly above the body handle.
- i. Before Putting Cooker on high heat, ensure that the flame is always within the base of the Cooker. Once steam starts coming out of the vent tube steadily, place the weight valve on the vent tube and press it down. It will get engaged with the vent tube with a 'CLICK'.
- j. When the Pressure Cooker reaches full pressure, the weight valve will whistle. Now reduce the heat till the required cooking time. Normally, you can shut off the flame after a maximum of 3 or 4 whistles depending on the flame and the food stuff to be pressure - cooked. By experience, you will be able to determine the exact number of whistles required.
- k. After cooking, put off the heat source, take the cooker off the stove and allow it to cool. Do not attempt to open the lid if the Pressure cooker is under pressure, remove the weight valve first, ensure no escape of steam through the vent tube and then open the lid.



Capacity Manual Guide



All Inner Lid Pressure Cooker Capacity Chart :-

Gross Capacity	Nominal Body Capacity	2/3 Rd Capacity	1/2 Capacity
1 Ltr	1 Ltr	0.66 Ltr	0.5 Ltr
1.5 Ltr	1.5 Ltr	1 Ltr	0.75 Ltr
2 Ltr	2 Ltr	1.3 Ltr	1 Ltr
3 Ltr	3 Ltr	2 Ltr	1.5 Ltr
4 Ltr	4 Ltr	2.6 Ltr	2 Ltr
5 Ltr	5 Ltr	3.3 Ltr	2.5 Ltr
6.5 Ltr	6.4 Ltr	4.3 Ltr	3.25 Ltr
8 Ltr	7.8 Ltr	5.3 Ltr	4 Ltr
10 Ltr	9.8 Ltr	6.6 Ltr	5 Ltr
12 Ltr	11.8 Ltr	8 Ltr	6 Ltr

* ALL INNER LID COOKER INCLUDES :- INNER LID ALL RANGES OF EAZY KOOK SERIES , KALASH SERIES , HARD ANODISED EAZY KOOK & KALASH SERIES , NAARANGI SERIES .

All outer Lid Pressure Cooker Capacity Chart :-

Gross Capacity	Nominal Body Capacity	2/3 Rd Capacity	1/2 Capacity
1.5 Ltr	1.4 Ltr	1 Ltr	0.75 Ltr
2 Ltr	1.9 Ltr	1.3 Ltr	1 Ltr
3 Ltr PC	2.5 Ltr	2 Ltr	1.5 Ltr
4 Ltr PC	3.6 Ltr	2.6 Ltr	2 Ltr
3 Ltr PP	2.2 Ltr	2 Ltr	1.5 Ltr
4 Ltr PP	2.7 Ltr	2.6 Ltr	2 Ltr
5 Ltr	4.4 Ltr	3.3 Ltr	2.5 Ltr
7.5 Ltr	6.7 Ltr	5 Ltr	3.75 Ltr
9 Ltr	7.8 Ltr	6 Ltr	4.5 Ltr

* ALL OUTER LID COOKER INCLUDES :- OUTER LID ALL RANGES OF EAZY KOOK SERIES , KALASH SERIES , HARD ANODISED EAZY KOOK & KALASH SERIES , FERSTAL PREMIUM TRIPLY SERIES , COOKER PRESSURE PAN SERIES .

* PC - PRESSURE COOKER , PP - PRESSURE PAN .