



Pressure Cookers

Guarantee Card



IS : 2347



CML - 3735163



Features

- New improved pressure regulator
- Shielded safety valve
- Non-corroding handlebar & lid
- Body made from heavy gauge virgin food grade Aluminium
- Even heat distribution
- Aluminium, Pressure Die - Cast handle
(with unbreakable fixed pivot)
- Stainless Steel vent tube
- Food grade non magnetic Stainless Steel cooker
- Outer Lid - gasket release system for extra safety

Quality Control Tests

1. **Air Pressure Test** - This test is conducted to ensure sealing of steam during cooking in the pressure cooker.
2. **Proof Pressure Test** - This test is conducted to ensure the stability of the cooker, that there are no deformities in the cooker due to regular usage.
3. **Operating Test** - Each whistle is checked thoroughly for the operating test in our state of the art laboratory.
4. **Safety Valve Fusing Test** - Safety valves are checked for fusing at the right pressure at regular intervals.
5. **Leakage Test** - Each cooker is checked for leakage to ensure faster cooking and minimal fuel wastage.
6. **Capacity Test** - The capacity of the cooker shall be marked as the lower side. No negative tolerance is permitted.
7. **Pressure Regulating Device** - This test is conducted to ensure that the normal operating pressure is maintained and a whistle sounds loud and clear indicating the food is cooked.
8. **Outer Lid Safety Pressure Relief Device** - In case of a blocked vent hole, the Controlled gasket release system (Hole GRSSystem) emits the excess steam towards the upward direction, while ensuring that the gas flame of the gasket release system is still operating.
9. **Temperature Responsive Safety Pressure Relief Device** - In case of failure of weight valve operation and Gasket Release System, the safety plug contains a special fusible alloy that melts when the temperature/pressure rises beyond a safe level and lets out the steam.
10. **Burst Strength** - To ensure the strength of the cooker at its full capacity, the bursting pressure is stronger than the requirement of IS 2347.
11. **Removal of Lid Under Pressure** - When the cooker is under pressure, the cooker shall not open, unless the pressure inside the cooker comes down to a safe level.

Due to continuous product improvement, specifications are subject to change.



Pressure Cooking Methods for Tuvar & Moong Dal

Size of Cooker	Type of Dal	Max. Qty. that can be cooked	Qty. of water required
1.5 litre	Tuvar Dal	¼ cup (60 gms)	½ cup (120 ml.)
	Moong Dal	-	-
2 litre	Tuvar Dal	1/3 cup (70 gms.)	¾ cup (200 ml.)
	Moong Dal	-	-
3 litre	Tuvar Dal	¾ cup (150 gms.)	1 ¾ (450 ml.)
	Moong Dal	-	-
3.5 litre	Tuvar Dal	7/8 cup (175 gms)	2 ½ (600 ml)
	Moong Dal	7/8 cup (175 gms)	3 ½ (720 ml)
4 litre	Tuvar Dal	1 cup (200 gms.)	2 ¾ (700 ml.)
	Moong Dal	1 cup (200 gms.)	3 ¼ (800 ml.)
5 litre	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.)



Pressure Cooking Time Method of cooling

Tuvar Dal : For 1.5 litre to 3 litres sizes, pressure cooking time is 3 minutes. Thereafter, allow the cooker to cool naturally. For better results, soak dal for 15 minutes before cooking.

Tuvar and Moong Dal : From 4 litres to 5-litre sizes, pressure cooking time is 1 minute. Thereafter, allow the cooker to cool naturally.

Note : Cooking of Moong Dal is not recommended for 1.5 litres to 3 litres sizes because of frothing. When cooking in 1.5 litres and 3 litres sizes, small burners are recommended.

Thereafter, allow the cooker to cool naturally for 10 minutes and release pressure by the slight lifting of vent weight.





Pressure Cooking Methods for Rice Varieties

Size of Cooker	Type of Rice	Max. Qty. that can be cooked	Qty. of water required
1.5 litres	Kolam	1 cups (200 gms.)	1 ¼ cups (350 ml.)
	Basmati	1 cup (200 gms.)	1 ¼ cups (350 ml.)
	Parboiled	¾ cup (150 gms.)	1 ¼ cups (350 ml.)
2 litres	Kolam	1 ¼ cups (250 gms.)	1 2/3 cups (400 ml.)
	Basmati	1 ¼ 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	1 ¾ cups (350 gms.)	2 ¾ cups (700 ml.)
3.5 litres	Kolam	3 cups (600 gms.)	4 cups (1 lit.)
	Basmati	3 cups (600 gms.)	4 cup (850 ml.)
	Parboiled	2 ½ cups (500 gms.)	4 ¼ cup (1.1 lit.)
4 litres	Kolam	3 ½ cups (700 gms.)	4 ½ cups (1.1 lit.)
	Basmati	3 ½ cups (700 gms.)	4 cups (1 lit.)
	Parboiled	3 cups (600 gms.)	4 ¾ cups (1.2 lit.)
5 litres	Kolam	4 ½ cups (900 gms.)	5 ½ cups (1.4 lit.)
	Basmati	4 ½ cups (900 gms.)	5 cups (1 ¼ lit.)
	Parboiled	4 ½ cups (900 gms.)	7 ¼ cups (1.8 lit.)

Pressure Cooking Time Method of cooling

Kolam Rice : From 1.5 litres to 5 litres sizes, pressure cooking time is 2 minutes. Thereafter, allow the cooker to cool naturally.

Thereafter, release pressure immediately by the slight lifting of vent weight.

Basmati Rice : From 1.5 litres to 5 litres sizes, pressure cooking time is 3 minutes. Thereafter, allow the cooker to naturally for 5 minutes and release pressure by the slight lifting of vent weight.

Parboiled Rice : From 1.5 litres to 4 litres sizes, pressure cooking time is 7 minutes. Thereafter, allow the cooker to cool naturally.

Note : When Cooking in 1.5 litres and 3 litres sizes, small burners are recommended.





To prevent unnecessary fusing of the safety valve

1. Check that the vent tube is clear by looking through it.
2. **Do** put enough water for cooking time
3. **Do** not fit the cooker more than two-third (for liquid or frothing foods, not more than half).
4. **Do** Reduce heat to medium when the pressure cooker reaches "full operating pressure"
5. **Do not** place the pressure cooker on an industrial burner or stove - use only on a domestic stove (gas, electric or halogen).
6. **Do** take the pressure cooker off the stove when its cooking time is complete.

Note: Please preserve this card for future reference

सुरक्षा वाल्व के अनावश्यक फ़्यूज़िंग को रोकने के लिए

1. वेंट ट्यूब के आरपार देख कर यह जांच ले की उसमें कुछ अटकता तो नहीं है.
2. खाना पकाने के समय के लिए पर्याप्त पानी डालें.
3. कुकर में दो तिहाई से अधिक और तरल या झाग वाले खाद्य पदार्थों के लिए, आधे से अधिक न भरें.
4. जब प्रेशर कुकर " पकाने के पूर्ण प्रेशर "तक पहुँच जाए तो आँच को मध्यम कर दें.
5. प्रेशर कुकर को औद्योगिक बर्नर स्टोव पर न रखें - केवल घरेलू स्टोव (गैस, बिजलीया हेलोजन) पर उपयोग करें.
6. जब प्रेशर कुकर का खाना पकने का समय पूरा हो जाए तो उसे स्टोव से हटा दें.

नोट: भविष्य के संदर्भ के लिए इस कार्ड को सुरक्षित रखें

Improved pressure regulator

1. Pressure regulator (vent weight) easier to insert and remove.
2. More economical, faster cooking.
3. Minimal dal sprouting.
4. If the cooker whistles too frequently, reduce the heat.
5. Counting whistles may give you the wrong time required for cooking any particular food or recipe, use a clock to check the time at full pressure to properly cook any particular food or recipe.
6. If there is no steam coming out of the pressure regulator (vent weight) for a few minutes, increase the heat gradually until the steam comes out.

Note: Please preserve this card for future reference

बेहतर प्रेशर रेगुलेटर

1. दबाव नियामक (वेंट वजन) डालने और निकालने में आसान.
2. अधिक किफायती, तेजी से खाना बनाने में सहायक.
3. दाल अंकुरित न्यूनतम, दाल का झाग बाहर निकलना कम से कम.
4. अगर कुकर बहुत बार सीटी बजाता है, तो आंच कम कर दें.
5. सीटी गिनने से आपको आवश्यक गलत समय मिल सकता है. किसी विशेष भोजन या व्यंजन को पकाने के लिए घड़ी का प्रयोग करें. किसी भी विशेष भोजन को ठीक से पकाने के लिए पूरे प्रेशर में समय की जाँच घड़ी के इस्तेमाल से करें.
6. अगर वहाँ प्रेशर रेगुलेटर (वेंट वजन) के अनुसार कोई भाप नहीं आ रही है फिर कुछ मिनटों के लिए गर्मी बढ़ाएँ धीरे-धीरे... जब तक भाप बाहर न आ जाए.

नोट: भविष्य के संदर्भ के लिए इस कार्ड को सुरक्षित रखें



Important Safeguards : -

- 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 $\frac{2}{3}$ of the body capacity. When cooking foods that expand during cooking such as rice or dried vegetable. Do not fill the unit over $\frac{1}{2}$ 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 SLEEK SERIES , KALASH SERIES , HARD ANODISED SLEEK & 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 SLEEK SERIES , KALASH SERIES , HARD ANODISED SLEEK & KALASH SERIES , FERSTAL PREMIUM TRIPLY SERIES , COOKER PRESSURE PAN SERIES .

* PC - PRESSURE COOKER , PP - PRESSURE PAN .

Terms & Conditions

(Please retain with you)

1. Pressure Cookers are guaranteed for 5 years from the date of first purchase against defects in material & workmanship.
2. Fair wear and tear is not a defect. Normal replacement parts, namely safety valve, gasket, & plastic handles are not covered under this guarantee.
3. The complete cooker under complaint must be returned to us or our Authorised Service Centre/Dealer at the buyer's cost along with this Guarantee Card & original invoice/bill.
4. Genuine parts manufactured by us should be used at all times; else the Guarantee stands void.
5. The cooker must not be damaged or weakened by any repair by an unauthorised person.
6. Subject to the above-mentioned terms & conditions, we shall repair or replace free of cost any defective part or parts or the whole cooker at our option.

नियम एवं शर्तें

(कृपया अपने पास रखें)

1. सामग्री और कारीगरी में दोषों के खिलाफ उपयोगकर्ता द्वारा पहली खरीद की तारीख से 5 साल की अवधि के लिए प्रेशर कुकर की गारंटी दी जाती है।
2. हर रोज के इस्तेमाल से होनेवाली टूट-फूट कारीगरी दोष नहीं है। सामान्य प्रतिस्थापन भागों, अर्थात्, सुरक्षा वाल्व, गैसकेट, और प्लास्टिक के हैंडल इस गारंटी के अंतर्गत नहीं आते हैं।
3. शिकायत के तहत पूरा कुकर हमें या हमारे अधिकृत सर्विस सेंटर/डीलर-उपयोगकर्ता की लागत वापस किया जाना चाहिए और मूल चालान/बिल के साथ यह गारंटी कार्ड कुकर के साथ प्रस्तुत किया जाना चाहिए।
4. हमारे द्वारा निर्मित वास्तविक पुर्जों का हर समय उपयोग किया जाना चाहिए अथवा गारंटी अमान्य.
5. किसी अनधिकृत व्यक्ति द्वारा किसी भी मरम्मत से कुकर क्षतिग्रस्त या कमजोर नहीं होना चाहिए।
6. उपर्युक्त नियमों और शर्तों के अधीन. हम अपने विकल्प पर किसी भी दोषपूर्ण हिस्से या भागों या पूरे कुकर की मरम्मत या मुफ्त में बदल देंगे।

Manufactured, Packed, Marketed by &
for Consumer complaints & suggestions:

Kunal Housewares Pvt. Ltd.

An ISO 9001:2015 Organization

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To visit
our website
scan this
QR code



TO SEE A VIDEO
of how your
cooker is made
scan this QR code





BUSINESS REPLY CARD



Home Zone, when Safety & Health is on priority!

PRESSURE COOKERS

5

YEARS GUARANTEE

Manufactured, Packed & Marketed By :

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