Double Safety

Pressure Cooker within your budget





The first choice of today's women...

INSTRUCTIONS FOR SAFE & EFFICIENT USE OF PRESSURE COOKERS

- Buy pressure cookers with multiple safety devices & ISI mark
- Read instructions carefully before use. If in doubt ask the shop keeper
- Fill ingredients only up to half the height of the cooker & not more
- Before closing the lid, check the steam vent tube for clear passage by looking through it
- Put sufficient water depending on the item & duration you want to cook
- Place the whistle (weight) only after some steam has passed through the vent
- In smaller sizes like 2 Lt. & 3 Lt. cookers always cook on low (sim) flame
- Clean the gasket after every use in cold water & change once in 6 months
- Domestic pressure cookers should be used on domestic LPG stove
- Be attentive while cooking with pressure cooker to avoid mishaps
- Do not try to repair / replace the parts yourself. Seek assistance from company
- Do follow the above instructions regularly for safe & efficient cooking



MASTER Pressure Cooker has unique spring loaded non-fusible safety device which acts as additional protection along with fusible metallic safety valve.



MASTER Pressure Cooker introduces for the first time in the country body handles fitted with double screw system. This ensures firm locking and avoids loosening of handle.

MPee Kitchenette Pvt. Ltd.

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