

Sealed Pressure Cooker

This pressure cooker is a sealed cooking appliance utilizing steam pressure for rapid and efficient food preparation. It features a heavy-gauge metal pot with a locking lid, ensuring an airtight seal and faster cooking times.



Product Overview

Professional Sealed Pressure Cooker

This high-performance sealed pressure cooker utilizes advanced steam pressure technology to significantly reduce cooking times while maintaining energy efficiency. Constructed with a heavy-gauge metal body and a robust locking lid, it ensures an airtight environment for superior cooking results. Its integrated safety mechanisms, including pressure relief valves, guarantee consistent performance for high-volume kitchen environments.

Technical Specifications

Safety Mechanisms

- Pressure relief valves
- Locking lid system
- Over-pressurization protection

Model Identifier	PC-18
Key Features	Airtight Seal, Pressure Regulation, Energy Efficient, Heavy-Gauge Metal

Applications

Suitable Ingredients

- Meats
- Vegetables
- Grains