

Electric Pressure Cooker for Energy Efficient and Fast Cooking

The electric pressure cooker (EPC) is a combination of an electric hotplate, a pressure cooker and an insulated hotbox with a fully automated control system. Electric pressure cookers are a great way to prepare delicious meals quickly and conveniently.

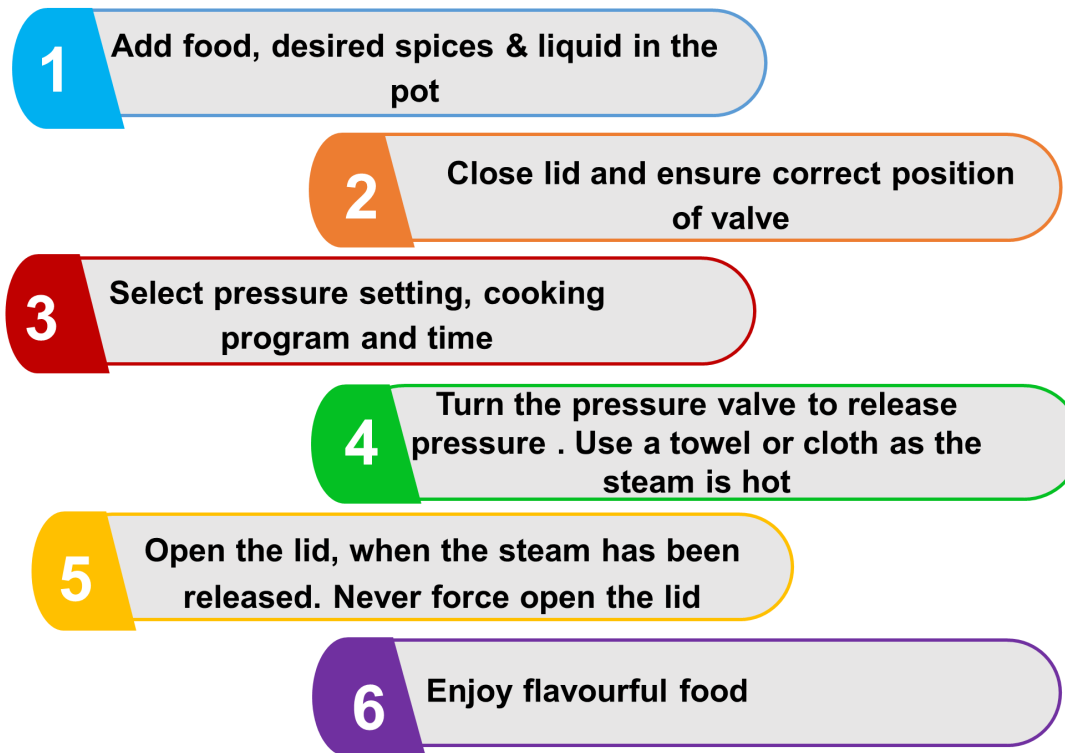
EPCs of different model and brand are available in 5 litre and 6 litre. Depending on model, size and brand, the price ranges from NPR 6000 to NPR 17000.



EPCs are much more energy efficient/use much less energy than other electrical cooking appliances and are therefore much cheaper to cook with. Shorter cooking time means EPCs tend to retain nutrients better than other cooking methods.

The cook has to put all ingredients into the inner pot and press the pressure cooking duration. If desired, cook can fry the ingredients first, and then make curry by adding water. It cooks all basic meals such as rice, chicken/mutton curry, vegetable curry, beans and lentils.

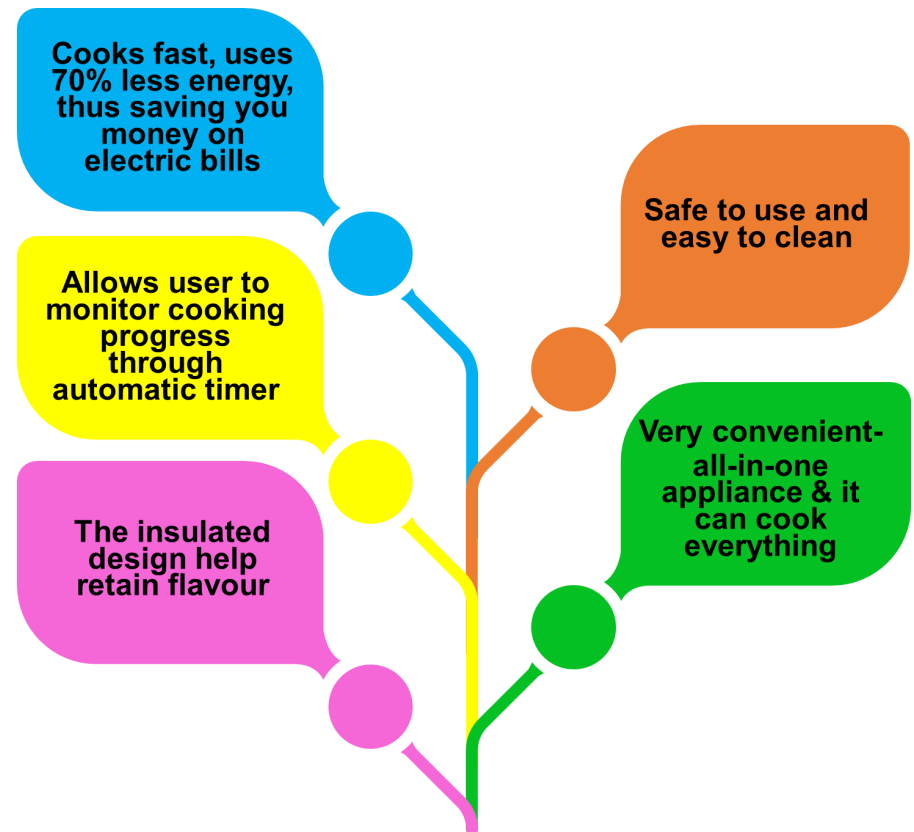
Easy Cooking Steps



Safety Measures

- Do not touch hot surfaces of pressure cooker. Use handles only
- Do not place pressure cooker in a heated oven or on any stovetop
- This appliance cooks under pressure. Improper use may result in scalding injury.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions
- Never attempt to open lid while the unit is operating. Do not force open the lid.

Advantages



Cleaning & Maintenance

- Unplug power cord before cleaning
- Clean outer body with a soft cloth. Do not immerse outer body in water or pour water into it.
- Wash the pressure cooker lid and gasket in warm water with standard detergent, remove any food remains with fine brush, rinse with clean water and wipe it dry.
- If you need to clean the area around the lip of the cooker, use a damp cloth or an old toothbrush to clean the edges.