HIGHER TECHNICAL INSTITUTE

MECHANICAL ENGINEERING COURSE

DIPLOMA PROJECT

DESIGN OF A PRESSURE COOKER

M / 895

CHRISTOFI CHRISTOS

JUNE 2000

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DESIGN OF A PRESSURE COOKER

by

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Project Report

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CRHISTOFI CHRISTOS
DESIGN OF A PRESSURE COOKER

SUMMARY

The purpose of the project is the design of a pressure cooker by applying the appropriate design process in order to completely a safe, and efficient pressure cooker. Also to apply creativity, decision making and optimization techniques.
A series of detailed calculations and technical drawings presented in order to show the form and the dimensions of the pressure cooker.

INTRODUCTION

One of the fastest, easiest and most healthful ways to cook is with a pressure cooker.

The pressure cookers in our days have changed enough. Are more safe, easier to handling and they do not have the characteristic noise which produce the steam when leaves the cooker.

A beef stew which might take 2 hours to cook with conventional methods will take 20 minutes to make with a pressure cooker. Beans, 10 to 12 minutes – instead of 2 or 3 hours.

'The new pressure cookers are safer than knives', says Robin Mackenzie, sales manager for Kuhn-Rikon corp. Indeed, such safety mechanisms as back-up vents and release valves make accidents or eruptions nearly impossible, and an expanding rubber gasket in the lid ensures that it can't be removed until all of the pressure has been released.