



DESCRIPTION OF PRESSUR COOKER TESTING EQUIPMENT

Pressure Cooker Testing Equipment is designed to evaluate the **safety, durability, performance, and compliance** of domestic and commercial pressure cookers. These instruments ensure that every pressure cooker meets national and international quality standards such as **IS 2347, ISO, BIS, and ASTM**.

The testing system covers all critical parameters, including **burst pressure, hydrostatic strength, leakage resistance, thermal efficiency, handle and locking durability, safety valve performance, and capacity verification**. High-precision sensors, digital indicators, load test mechanisms, and controlled pressure generation systems ensure accurate and repeatable test results.

These apparatus setups are widely used by **pressure cooker manufacturers, BIS-approved laboratories, quality inspection centers, R&D units, and certification bodies** to guarantee that each product is safe for household use. By simulating real-life operating conditions, the equipment identifies potential hazards such as overpressure, structural weakness, poor locking design, or material defects.

With robust construction, stainless-steel test tanks, automated endurance rigs, and digital measurement technology, this testing equipment ensures **reliable product validation, regulatory compliance, and long-term performance assurance** for all types of pressure cookers.

Ensures User Safety

It verifies that the pressure cooker can withstand high pressure without bursting, preventing accidents and injuries

Detects Manufacturing Defects Early

Helps identify weak materials, poor welding, faulty gaskets, and improper locking mechanisms during production.

Compliance With BIS & International Standards

Manufacturers can certify products according to IS 2047, BIS norms, and global safety regulations

Improves Reliability & Performance

Tests ensure consistent pressure buildup, safe steam release, and efficient cooking performance

Enhances Product Strength & Life

Endurance tests confirm that the handle, lid-locking system, and base material remain strong over prolonged use.

Reduces Customer Complaints & Returns

Quality-tested products reduce market failures and increase customer satisfaction.

Supports R&D and Product Development

Useful for designing new models, improving material selection, and optimizing cooker geometry.

Enables Accurate and Repeatable Testing

Digital indicators, calibrated gauges, and controlled pressure systems provide reliable test results

Boosts Brand Value & Market Trust

Manufacturers offering certified safety-tested cookers gain higher brand reputation and consumer confidence.



A LIST FOR PRESSURE COOKER TESTING EQUIPMENT WITH INDIAN STANDARD AND SPECIFICATIONS

<p>Burst Pressure Test Apparatus</p>	<p>Purpose: Tests vessel burst strength Range: 0–50 bar / customizable Pressure Source: Hydraulic / pneumatic Display: Digital pressure indicator Standard: IS 2347, ISO/ASTM cookware standards</p>
<p>Hydrostatic Pressure Test Setup</p>	<p>Purpose: Checks leakage & structural strength under water pressure Range: 0–25 bar Tank Material: SS-304 Control: Manual / auto pressure build-up Standard: IS 2347</p>
<p>Pressure Regulator (Weight Valve) Performance Test Rig</p>	<p>Purpose: Tests weight valve opening pressure & steam discharge Range: 0–2 kg/cm² Sensor: Digital pressure sensor Standard: BIS/ISI cooker regulator requirements</p>
<p>Safety Valve Release Test Apparatus</p>	<p>Purpose: Evaluates safety valve popping pressure Range: 0–3 kg/cm² Accuracy: ±0.01 bar Standard: IS 2347</p>
<p>Lid Locking Mechanism Endurance Tester</p>	<p>Purpose: Tests locking system life cycle Cycle Capacity: 10,000–50,000 cycles Drive: Motorized cam/servo Standard: Cookware durability guidelines</p>
<p>Leakage Test Apparatus</p>	<p>Purpose: Detects micro/macro leakage at joints & gasket Method: Air pressure / water bath Range: Up to 10 bar Standard: IS 2347</p>

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Capacity & Volume Measurement Setup	Purpose: Measures usable & total volume Tools: Calibrated beakers / measuring tank Range: 0.5–10 liters Standard: ISI marking requirements
Base Thickness & Material Hardness Tester	Purpose: Measures cooker base thickness & material hardness Thickness Range: 0–25 mm (Digital gauge) Hardness Scale: Rockwell / Brinell Standard: ASTM hardness standards
Handle Strength & Torque Test Equipment	Purpose: Tests handle pull strength and torque resistance Pull Load: Up to 500 N Torque Range: 0–20 Nm Standard: IS cookware handle strength requirement
Thermal Efficiency Test Apparatus	Purpose: Measures heating efficiency & heat distribution Fuel: LPG / Electric heater Sensors: Digital thermocouples & gas flow meter Standard: IS 2347 (Thermal efficiency test)