



Pressure Cookers

the quick way of cooking healthy dishes

If you heat up liquids in a hermetically sealed pot, steam is generated, it creates an over pressure and thus also increases the temperature. This leads to a reduction of cooking times for foods - thus the term pressure cooking.

Since the cooking times in steam are short and the oxygen in the air is excluded, vitamins, minerals, nutrients and flavour are better preserved.

Energy saving - up to 60% in energy

There is hardly a dish or cooking method that is not possible with a pressure cooker. You can cook soups and stews, saute and braise meat, stew and steam vegetables and poultry, prepare several side dishes or a complete menu at the same time (using inserts), defrost frozen food, preserve fruit, vegetables and meat, sterilize baby bottles and much more . . .

All pressure cookers come with step by step instructions, advice and cooking suggestions and a selection of pressure cooker recipes.

Fissler

Replacement parts are available for Fissler pressure cookers, please enquire

Silit

Vision Pressure Cookers



Use - Unique valve system - guarantees safe and healthy cooking. The steam is released gently and evenly. Two cooking level settings and automatic ventilation. Easy to use - all technology is in the ergonomic handle: from closing the pot and setting the cooking level down to releasing the steam, all can be done with one hand.

Easy to clean - The maintenance free valve does not need to be removed or taken apart for cleaning. Simply rinse off under running water



Revolutionary new cooking material - Synthesis of steel and high-tech ceramic: ultra hard, scratchproof, non-abrasive, extremely smooth and easy to clean.

Trend setting - optimal ergonomics and modern materials such as e30 (unique) worldwide, attractive design.


Safety - highest possible degree of safety due to several independent safety mechanisms. Impossible to open while under pressure.



Perfect Pressure Cookers

Material - TransTherm - universal base distributes heat evenly and stores it for a long time. Cromargan stainless steel 18/10 - durable, easy to clean and hygienic.

Suitable for all cooking surfaces

-  Electric
-  Ceramic
-  Gas
-  Induction

Easy operation - Clear cooking indicator is easy to read. Coloured rings indicate the two different cooking levels.

Safe technology - Residual safety pressure indicator guarantees that the cooker can only be opened when pressure has been completely released.

Healthy cooking - Air escapes while the pressure cooker heats up through the heating automatic. With the cooker hermetically sealed, the food retains more vitamins and minerals



Easy to clean - Simply detach the handle and rinse the whole handle under the tap. There is no need to take the handle to pieces.



Measuring made easy - All WMF pressure cookers have a graduated scale on the inner wall to measure liquid amounts.

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