



**Largest Cooker  
in INDIA ....**

**200 Ltr.  
MAHA JUMBO**  
O/D 675 mm.  
H. 710 mm.



**Aluminium Hard  
Anodized Pressure Cooker**



**USEFUL  
for cooking of  
200 to 2000  
persons**



**20 Ltr.  
mini  
Jumbo**



**MOST economical  
steam cooking system**

**SIZE: 11, 13.5, 16.5, 20, 22, 26,  
30, 35, 40, 60, 75, 83, 108, 160, 200 ltrs.**

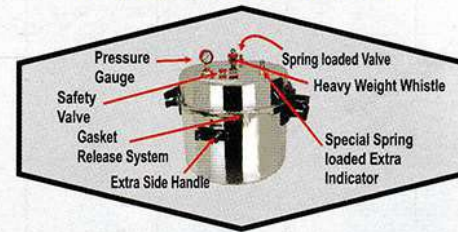
**5 Safety side in 30 to 108 Ltr. Cooker**



## Our Range of Pressure Cookers

### Aluminium Pressure Cooker

**6 Safety side in 200 Ltr. Cooker**



**Ltr. : 11, 13.5, 16.5**  
**290 Dia**



**Ltr. : 20, 22, 26**  
**335 Dia**



**Ltr. : 30, 35**  
**390 Dia**



**Ltr. : 40, 60**  
**500 Dia**



**Ltr. : 75, 83**  
**500 Dia**



**Ltr. : 108**  
**575 Dia**



**Ltr. : 160, 200**  
**675 Dia**

### Aluminium Hard Anodized Pressure Cooker



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**575 Dia**



**Ltr. : 160, 200**  
**675 Dia**

#### ● FREE SPARE PARTS :

(1) Extra Gasket (2) Extra Safety Valve (3) Spanner Set (4) Safety Pin



### Aluminium Dhokla Patra Khaman Set

| No. | Pressure Cooker Size | Gauge | Per Set   |
|-----|----------------------|-------|-----------|
| 1   | 200 Ltr.             | 16    | 11 Plates |
| 2   | 160 Ltr.             | 16    | 9 Plates  |
| 3   | 108 Ltr.             | 16    | 9 Plates  |
| 4   | 83/75 Ltr.           | 16    | 8 Plates  |
| 5   | 60 Ltr.              | 16    | 6 Plates  |
| 6   | 40 Ltr.              | 16    | 5 Plates  |
| 7   | 35 Ltr.              | 16    | 6 Plates  |
| 8   | 26 Ltr.              | 16    | 6 Plates  |

### Aluminium Rice Pot

| No. | Pressure Cooker Size | Gauge | Dia <sub>mm</sub> | Height <sub>mm</sub> |
|-----|----------------------|-------|-------------------|----------------------|
| 1   | 200 Ltr.             | 16    | 570               | 480                  |
| 2   | 160 Ltr.             | 16    | 570               | 430                  |
| 3   | 108 Ltr.             | 16    | 500               | 430                  |
| 4   | 83/75 Ltr.           | 16    | 430               | 394                  |
| 5   | 60 Ltr.              | 16    | 400               | 330                  |
| 6   | 40 Ltr.              | 16    | 400               | 290                  |
| 7   | 35 Ltr.              | 16    | 305               | 280                  |
| 8   | 26 Ltr.              | 16    | 275               | 285                  |

\*Available in Regular & Hard anodised model

### Aluminium Idli Stand Set

| No. | Pressure Cooker Size | Gauge | Plate | Pieces | Total Qty. |
|-----|----------------------|-------|-------|--------|------------|
| 1   | 200Ltr.              | 16    | 14    | 37     | 518        |
| 2   | 160 Ltr.             | 16    | 11    | 37     | 407        |
| 3   | 108 Ltr.             | 16    | 11    | 19     | 209        |
| 4   | 83 Ltr.              | 16    | 10    | 19     | 190        |
| 5   | 75 Ltr.              | 16    | 10    | 19     | 190        |
| 6   | 60 Ltr.              | 16    | 9     | 19     | 171        |
| 7   | 40 Ltr.              | 16    | 8     | 19     | 152        |
| 8   | 35 Ltr.              | 16    | 9     | 12     | 108        |
| 9   | 26 Ltr.              | 16    | 9     | 8      | 72         |

### Available Spares

| No. | Particulars                         |
|-----|-------------------------------------|
| 1   | Rubber Gasket                       |
| 2   | Pressure Gauge(Mtr.)                |
| 3   | Whistle Heavy WT. & Small           |
| 4   | Vent Pipe (only)                    |
| 5   | Safety Valve (Big)                  |
| 6   | Safety Valve (Small)                |
| 7   | Indicator SP. (Spring Loaded Valve) |
| 8   | Indicator Sp. Extra With Steam      |
| 9   | Spanner set & Safety pin            |
| 10  | Cl. Handle Coated                   |

### COOKER SIZE & COOKING CAPACITY

| Ltr.      | Dia (mm) | Height (mm) | Gauge (mm) | Cooking cap. No of person | Cooking Capacity Raw Material (App.) |             |            |         |
|-----------|----------|-------------|------------|---------------------------|--------------------------------------|-------------|------------|---------|
|           |          |             |            |                           | Any type of Dal                      | Potato Veg. | Rice-Khidi | Cereals |
| 200 Ltr.  | 675      | 650         | 7.25       | 1800 to 2000              | 45 Kg.                               | 90 kg.      | 45 kg.     | 55 kg.  |
| 160 Ltr.  | 675      | 570         | 7.25       | 1500 to 1600              | 35 kg.                               | 70 kg.      | 30 kg.     | 42 kg.  |
| 108 Ltr.  | 575      | 559         | 7.0        | 1000 to 1200              | 27 kg.                               | 50 kg.      | 23 kg.     | 35 kg.  |
| 83 Ltr.   | 500      | 534         | 6.5        | 800 to 900                | 22 kg.                               | 45 kg.      | 18 kg.     | 30 kg.  |
| 75 Ltr.   | 500      | 508         | 6.5        | 650 to 750                | 19 kg.                               | 40 kg.      | 16 kg.     | 26 kg.  |
| 60 Ltr.   | 500      | 406         | 6.0        | 400 to 500                | 12 kg.                               | 33 kg.      | 13 kg.     | 18 kg.  |
| 40 Ltr.   | 500      | 343         | 6.0        | 300 to 450                | 10 kg.                               | 28 kg.      | 10 kg.     | 15 kg.  |
| 35 Ltr.   | 390      | 381         | 6.0        | 200 to 300                | 8 kg.                                | 15 kg.      | 8 kg.      | 10 kg.  |
| 30 Ltr.   | 390      | 356         | 6.0        | 150 to 225                | 7 kg.                                | 14 kg.      | 6 kg.      | 9 kg.   |
| 26 Ltr.   | 335      | 387         | 5.0        | 125 to 250                | 6 kg.                                | 13 kg.      | 5 kg.      | 7.5 kg. |
| 22 Ltr.   | 335      | 343         | 5.0        | 100 to 175                | 4.0 kg.                              | 10 kg.      | 4 kg.      | 7 kg.   |
| 20 Ltr.   | 335      | 305         | 5.0        | 75 to 125                 | 3.5 kg.                              | 7 kg.       | 3.5 kg.    | 6 kg.   |
| 16.5 Ltr. | 290      | 305         | 4.25       | 50 to 90                  | 2 kg.                                | 5 kg.       | 2.5 kg.    | 4 kg.   |
| 13.5 Ltr. | 290      | 373         | 4.25       | 35 to 60                  | 2 kg.                                | 4 kg.       | 2 kg.      | 3 kg.   |
| 11 Ltr.   | 290      | 267         | 4.25       | 25 to 40                  | 1.5 kg.                              | 3.5 kg.     | 1.5 kg.    | 2 kg.   |

## Saving from Pressure Cooker

| Particulars                                                         | 200 Ltr.  | 160 Ltr.   | 108 Ltr.   | 83 Ltr.    | 75 Ltr.    | 60 Ltr.    |
|---------------------------------------------------------------------|-----------|------------|------------|------------|------------|------------|
| Tuver Dal in cooker                                                 | 45 Kg.    | 30 Kg.     | 24 Kg.     | 18 Kg.     | 17 Kg.     | 12 Kg.     |
| 10% Saving in Tuver Dal                                             | 4.500gm.  | 3.500 gm.  | 2.500 gm.  | 1.800 gm.  | 1.700 gm.  | 1.000 gm.  |
| Using of Tuver Dal (app.)                                           | 40.500gm. | 30.500 gm. | 23.500 gm. | 16.200 gm. | 15.300 gm. | 11.000 gm. |
| Rate of Tuver Dal (app.)                                            | 80.00 kg, | 80.00 kg.  | 80.00 kg.  | 80.00 kg.  | 80.00 kg.  | 80.00 kg.  |
| Saving of Rs everyday                                               | 360       | 270        | 190        | 140        | 120        | 80         |
| Studens in Hostel (app.)                                            | 2000      | 1500-1600  | 900-1000   | 650-700    | 500-600    | 400-500    |
| Saving of Tuver Dal in 200 days                                     | 900       | 700        | 500        | 900        | 360        | 200        |
| Saving of Gas for two time in a day for 200 days @ Rs.80-00 per day | 20000     | 17000      | 14000      | 13000      | 12000      | 12000      |
| Saving of Tuver Dal single time in a day for 200 days               | 72000     | 56000      | 40000      | 28800      | 27200      | 16000      |
| Total Saving =Dal+ Gas                                              | 92000     | 73000      | 54000      | 41800      | 39200      | 28000      |



- (1) Most economic steam cooking system for messes, catering, food to students and soilders.
- (2) Our steam pressure cooking system does not involve use of boiler having complex controls.



**AL ASHWIN**



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