



BACHAT COOKER

The Bachat Cooker has a 6-litre food capacity, sufficient for a family of 5 or 6 members. It can be used for your bulk cooking, of dal, rice, vegetables, meat, and all items that can be cooked by steaming or boiling.

For these items, the Bachat Cooker will save for you:

- three-quarters of the fuel you would otherwise consume, and
- the time you would otherwise spend standing at the stove



Moreover, because the Bachat Cooker works with slow heating, some foods (dal and meat for example) definitely taste better when cooked in this Cooker.

The Bachat Cooker will work with any fuel: gas, kerosene, coal, wood or cow-dung.

It is completely safe. Since there is no pressure built up in the cooker, there is no danger of explosion. If you forget to turn off the gas all that will happen is that the water in the base will dry out, and you will waste some fuel.

The food is prepared, including masalas and tadka, and placed inside the stainless steel cooking vessels. These are stacked and placed inside the aluminium cooking pot, which has water in the base. The aluminium cover is lowered into place, and this forms the steaming chamber. A second cover provides insulation.

On gas, the flame is on “simmer” throughout. The cooker needs no attention during cooking. After one hour, the flame is switched off, but the cooker should not be opened for another half an hour. When opened, the food is hot and ready to serve.

With regular use of the Bachat Cooker you will:

- save fuel
- save your time in the kitchen
- enjoy tastier meals

