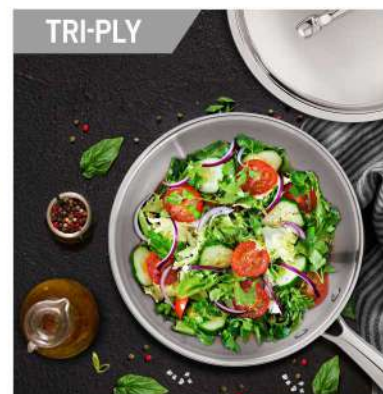


COOKWARE



CATALOGUE 2022-23

cello®

Welcome to the
Exciting world of
Cookware





Index

- ◆ Premium Induction Non-Stick Cookware
 - Black Platina
 - Rasoi Gift Set
 - Granitas
 - Bonanza Gift Set
 - Woody Kitchen Set
- ◆ Cast Iron
- ◆ 5 Ply
- ◆ Tri-Ply
- ◆ Tri Ply Pro
- ◆ Impact Bonded Cookware
- ◆ Chef Impact Bonded Pressure Cooker
- ◆ Pristine Encapsulated Pressure Cooker

BLACK PLATINA

Premium Induction
Non-Stick Cookware

cello®

3 Layer Food Grade Non-Stick Coating

Use On Electric, Gas And Induction

Premium Sturdy Handle



Deep Kadai With Glass Lid

411CNSDK22	22CM	2.4 Ltr
411CNSDK24	24CM	3.0 Ltr
411CNSDK26	26CM	3.8 Ltr
411CNSDK28	28CM	4.7 Ltr



Fry Pan With Glass Lid

411CNSFP22	22CM	1.6 Ltr
411CNSFP24	24CM	1.8 Ltr
411CNSFP26	26CM	2.6 Ltr
411CNSFP28	28CM	2.9 Ltr



Concave Tawa (Roti Tawa)

411CNSCT25	25CM
411CNSCT28	28CM



DOSA TAWA

411CNSDT25	25CM
411CNSDT27	27CM
411CNSDT29	29CM



Available Colours:



PREMIUM 3-LAYER
NON-STICK COATING



FOOD GRADE



FLAME SAFE



HOT PLATE
SAFE



INDUCTION
FRIENDLY



HAND WASH
RECOMMENDED

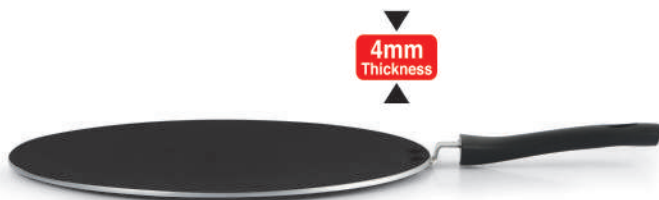


STURDY
HANDLE

BLACK PLATINA

Premium Induction
Non-Stick Cookware

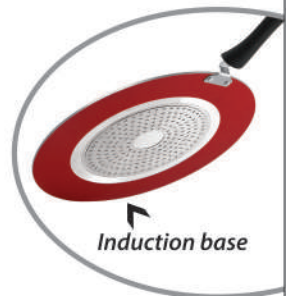
cello®



Flat Tawa

CBPNSFT29 | 29CM

CBPNSFT32 | 32CM



Elegantly designed heavy gauge non-stick cookware with 3 layers of black pearl finish that ensures a better distribution of heat and faster cooking. Well designed premium sturdy handles provide safe and comfortable handling.

USE & CARE



Condition your cookware before first use with a thin smear of cooking oil.



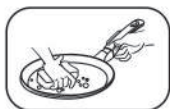
For best result cook over slow to medium heat. High heat can burn food, wastes energy and cause surface discolouration after some time. Do not dry heat the product.



Do not use sharp objects like knives/forks and metal spoons on the surface of cookware.



Allow cookware to cool down before washing to safeguard against rapid temperature changes that can cause warping.



IMPORTANT : Clean your Black Platina Non-Stick cookware with soapy water using the plastic soft scrubber after each use to prevent oil depositions. Hand wash recommend only.

RASOI GIFT SET

Premium Induction
Non-Stick Cookware

cello®

3 Layer Food Grade Non-Stick Coating
Use On Electric, Gas And Induction
Premium Sturdy Handle

4PCS



Available Colours:



PREMIUM 3-LAYER
NON-STICK COATING



FOOD GRADE



FLAME SAFE



HOT PLATE
SAFE



INDUCTION
FRIENDLY



HAND WASH
RECOMMENDED



STURDY
HANDLE

GRANITAS

Premium Induction
Non-Stick Cookware

cello®

4 Layer Food Grade Non-stick Coating
Use On Electric, Gas & Induction
Bakelite Chrome Plated Sturdy Handle



3mm
Thickness



Deep Kadai With Glass Lid

CGRNSDK 22WGL | 22CM | 2.4 Ltr
CGRNSDK 24WGL | 24CM | 3.0 Ltr
CGRNSDK 26WGL | 26CM | 3.8 Ltr
CGRNSDK 28WGL | 28CM | 4.7 Ltr



3mm
Thickness



Fry Pan With Glass Lid

CGRNSFP 22WGL | 22CM | 1.6 Ltr
CGRNSFP 24WGL | 24CM | 1.8 Ltr
CGRNSFP 26WGL | 26CM | 2.6 Ltr
CGRNSFP 28WGL | 28CM | 2.9 Ltr

4mm
Thickness



Concave Tawa (Roti Tawa)

CGRNSCT 25 | 25CM
CGRNSCT 28 | 28CM

4mm
Thickness



DOSA TAWA

CGRNSDT 25 | 25CM
CGRNSDT 27 | 27CM
CGRNSDT 29 | 29CM



Available Colours:



PREMIUM 4-LAYER
NON-STICK FOOD GRADE
WITH GRANITE FINISH



FOOD GRADE



FLAME SAFE



HOT PLATE
SAFE



INDUCTION
FRIENDLY



HAND WASH
RECOMMENDED



STURDY
HANDLE

Congratulations! You are now a proud owner of a **Cello Granitas Induction / Non Induction Non-Stick Cookwares**. We request you to read the user manual and the condition of warranty, so that you know how best to use it for a trouble free performance.

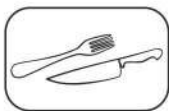
USE & CARE



Condition your cookware before first use with a thin smear of cooking oil.



For best result cook over slow to medium heat. High heat can burn food, wastes energy and cause surface discolouration after some time. Do not dry heat the product.



Do not use sharp objects like knives/forks and metal spoons on the surface of cookware.



Allow cookware to cool down before washing to safeguard against rapid temperature changes that can cause warping.



IMPORTANT : Clean your Granitas Non-Stick cookware with soapy water using the plastic soft scrubber after each use to prevent oil depositions. Hand wash recommend only.

BONANZA GIFT SET

Premium Induction
Non-Stick Cookware

cello®

4 Layer Food Grade Non-stick Coating
Use On Electric, Gas & Induction
Bakelite Chrome Plated Sturdy Handle

4PCS



Available Colours:



PREMIUM 4 LAYER
NON-STICK FOOD GRADE
WITH GRANITE FINISH



FOOD
GRADE



FLAME SAFE



HOT PLATE
SAFE



INDUCTION
FRIENDLY



HAND WASH
RECOMMENDED



STURDY
HANDLE

WOODY KITCHEN SET | Premium Induction Non-Stick Cookware

cello®

4 Layer Food Grade Non-Stick Coating
Premium Wooden Finish Handle

4PCS



Available Colours:



PREMIUM 4-LAYER
NON-STICK FOOD GRADE
WITH GRANITE FINISH



FOOD
GRADE



FLAME SAFE



HOT PLATE
SAFE



INDUCTION
FRIENDLY



HAND WASH
RECOMMENDED



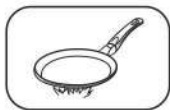
STURDY
HANDLE

Congratulations! You are now a proud owner of a Cello Non-Stick Induction base Festiva Kitchen Set. We request you to read the user manual and the condition of warranty, so that you know how best to use it for a trouble free performance.

USE & CARE



Condition your cookware before first use with a thin smear of cooking oil.



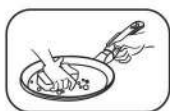
For best result cook over slow to medium heat. High heat can burn food, wastes energy and cause surface discolouration after some time. Do not dry heat the product.



Do not use sharp objects like knives/forks and metal spoons on the surface of cookware.



Allow cookware to cool down before washing to safeguard against rapid temperature changes that can cause warping.



IMPORTANT : Clean your Granitas Non-Stick cookware with soapy water using the plastic soft scrubber after each use to prevent oil depositions. Hand wash recommend only.



Roti Tawa

411CCIRRT26 | 26CM



Dosa Tawa

411CCIRD28 | 28CM



Fry Pan

411CCIRFP22 | 22CM

411CCIRFP24 | 24CM



Enrich Your Food
With Iron



Pre-Seasoned Cookware
Seasoned with 100% Vegetable Oil



Extra Strong



Naturally Healthy
Cooking



Food Grade



Induction
Friendly



Gas



Electric



Sturdy
Handle



Easy
clean



Even & Quick
Heat Distribution



Kadai With Glass Lid

411CCIRDKWL22 | 22CM | 2.4 Ltr
411CCIRDKWL24 | 24CM | 3.3 Ltr
411CCIRDKWL26 | 26CM | 4.3 Ltr
411CCIRDKWL30 | 30CM | 4.6 Ltr



Tawa N Grill (2 in1)

411CCIRTNG26 | 26CM
411CCIRTNG30 | 30CM



Grill Pan

411CCIRGP24 | 24CM



Enrich Your Food
With Iron



Pre-Seasoned Cookware
Seasoned with 100% Vegetable Oil



Extra Strong



Naturally Healthy
Cooking



Food Grade



Induction
Friendly



Gas



Electric



Sturdy
Handle



Easy
clean



Even & Quick
Heat Distribution

FEATURES

- Every Cello Ironica Cast Iron Cookware comes pre-seasoned and ready to use right out of the box. The best way to maintain it is to use it more often. Every usage adds layers of oil and seasoning that lends a natural easy release finish that gets better with time
- totally toxin-free product.
- Pure iron ore material heats quickly and also promotes even heating throughout the body; saves cooking gas
- Heavy gauge construction for extra thickness and durability
- No synthetic or chemical coatings applied – just pre-seasoned with 100% vegetable oil; Simple seasoning technique helps create a chemical-free non-stick surface over a period of time
- Adds an authentic Indian flavour to cookery
- Ergonomically designed handle for the comfort of use
- Ideal for outdoor cooking and campfire; can handle high-heat cooking as well as direct contact with flames
- Hassle-free lifetime warranty
- Compatible on all cook-top including induction.
- Perfect for gifting

DO'S & DONT'S

Do's

- Do wash your cast iron cookware with hands, using a small amount of soap. If needed, use a pan scraper for stuck on food. For stubborn food stuck on the cookware, simmer a little water for 3-5 minutes and scrape off using a scraper after the pan cools down. Wash your pan lightly in warm water after each use.
- Do dry promptly and thoroughly with a lint free cloth or paper towel to prevent rust. It's perfectly normal to find a little black residue on your towel; It's just seasoning. Place paper towels in between pans while stacking to absorb moisture.
- Do apply a very thin layer of cooking oil or seasoning spray onto the surface of your cookware. Use a paper towel to wipe the surface until no oil residue remains. **Repeat this action after every use for rust free & long life product.**
- Regular use naturally seasons your Cello Ironica Cast Iron Cookware.
- Sometimes layers of seasoning may flake off your cast iron pan. This can happen if layers of seasoning have not fully bonded to the metal. If your pan is flaking simply scrub the pan with a nylon brush, then rinse, hand dry and rub with oil.

Don'ts

- Do not touch the handles without potholders as the cast iron cookware gets very hot when in use. Be cautious.
- Never leave an empty pan on a hot burner as it can get extremely hot and can cause personal injury.
- Do not allow handles to extend beyond the edge of the stove. Position the pans such that handles are not over the hot burners.
- Do not use a scouring pad, stiff brush or detergent, as you want the pan to retain seasoning.
- Never place the pan in the dishwasher.
- Never use a cast iron cookware in the microwave.
- Do not allow seasoned cast iron to soak in water for long periods of time as this will break down or remove the seasoning layer.

5-PLY

STAINLESS STEEL COOKWARE

cello®



Kadai With Lid

411CFPKDI20WL | 20CM | 1.6 Ltr
411CFPKDI22WL | 22CM | 2.2 Ltr
411CFPKDI24WL | 24CM | 2.6 Ltr
411CFPKDI28WL | 28CM | 4.6 Ltr



Casserole With Lid

411CFPCS20WL | 20CM | 3.0 Ltr
411CFPCS22WL | 22CM | 4.0 Ltr
411CFPCS24WL | 24CM | 5.5 Ltr
411CFPCS28WL | 28CM | 8.3 Ltr



Sauce Pan With Lid

411CFPSP14WL | 14CM | 1.0 Ltr
411CFPSP16WL | 16CM | 1.4 Ltr
411CFPP18WL | 18CM | 2.2 Ltr



Fry Pan With Lid

411CFPP20WL | 20CM | 1.2 Ltr
411CFPP24WL | 24CM | 1.7 Ltr



ENERGY
SAVER



FOOD GRADE
STAINLESS
STEEL



GREATER
THICKNESS



YEARS
WARRANTY



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



Oven Safe up to
180°C / 350°F

USAGE INSTRUCTIONS

- Before the first use : wash each piece with warm soapy water. rinse thoroughly and dry. towel drying immediately after washing will maintain the finish and eliminate water spots.
- Never use the cookware without any oil or water in it. (Dry heating is not advisable.)
- Cleaning: Use chlorine free kitchen cleanser because chlorine can adversely affect the material.
- The cookware can be washed in a dishwasher but this may dull the polish.
- Un- dissolvable salts will “pit” stainless steel surface. stainless steel is not recommended for prolonged use or storage of salty, highly acidic foods or beverages (i.e. pickling) Salt, Lime, Vinegar and other acidic/alkaline substances must be rinsed from the pan as they may cause rusting.
- Do not leave food or water in the cookware. Do not leave the cookware lying in water or dirty dishes for long. Chemicals and natural salts in the water and decomposing food can cause pitting of the metal. Do not leave salted foods/Liquids in the cookware for more than 6 hours. Never add salt to the pans when there is no food or liquid in it
- Do not use steel scrubber or harsh cleaning pads on the exterior of cookware as they can scratch the finish. Do not bang spatulas or spoons against the pan as it may damage the pan.

PRODUCT CARE

- Always store in cool and dry place.
- The base of the cookware is magnetic, and may react to humid environments. To ensure prevention of light rusting, oil the pan with vegetable oil and wipe off after some time. This will have no adverse effect on the cooking.
- Separate the cookware with cloth or paper when storing, to prevent scratches from rubbing.
- in case of rainbow coloured stains, cloudiness, dullness and white marks:
 - Clean with a stainless steel cleanser OR
 - Wipe vinegar or lemon juice on the stain, allow to stand for 5 mins and then clean with non-abrasive cleansing agent
 - Wash & Dry

In case the pan become blue to brown (This happens due to dry heating), The cooking properties of the pan are not hampered and you can continue to cook in it. Discolouration of the pan has no impact on its performance. Use the above steps to clean this as well.



Tasla With Lid

411CTPTL20WL	20CM	1.6 Ltr.
411CTPTL22WL	22CM	2.2 Ltr.
411CTPTL24WL	24CM	2.6 Ltr.
411CTPTL26WL	26CM	3.6 Ltr.
411CTPTL28WL	28CM	4.6 Ltr.
411CTPTL30WL	30CM	6.0 Ltr.



Casserole With Lid

411CTPCS20WL	20CM	3.0 Ltr
411CTPCS22WL	22CM	4.0 Ltr
411CTPCS24WL	24CM	5.5 Ltr
411CTPCS28WL	28CM	8.3 Ltr



Fry Pan With Lid

411CTFPF20WL	20CM	1.2 Ltr.
411CTFPF22WL	22CM	1.5 Ltr.
411CTFPF24WL	24CM	1.7 Ltr.
411CTFPF26WL	26CM	2.3 Ltr.



ENERGY
SAVER



FOOD GRADE
STAINLESS STEEL



GREATER
THICKNESS



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



Oven Safe up to
180°C / 350°F



Kadai With Lid

411CTPKDI20WL	20CM	1.6 Ltr.
411CTPKDI22WL	22CM	2.2 Ltr.
411CTPKDI24WL	24CM	2.6 Ltr.
411CTPKDI26WL	26CM	3.6 Ltr.
411CTPKDI28WL	28CM	4.6 Ltr.
411CTPKDI30WL	30CM	6.0 Ltr.



Tope With Lid

411CTPTO14WL	14CM	1.0 Ltr.
411CTPTO16WL	16CM	1.5 Ltr.
411CTPTO18WL	18CM	2.1 Ltr.
411CTPTO20WL	20CM	3.0 Ltr.



Sauce Pan With Lid

411CTPSP14WL	14CM	1.0 Ltr
411CTPSP16WL	16CM	1.4 Ltr
411CTPSP18WL	18CM	2.2 Ltr



ENERGY
SAVER



FOOD GRADE
STAINLESS STEEL



GREATER
THICKNESS



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



Oven Safe up to
180°C / 350°F

USAGE INSTRUCTIONS

- Before the first use : wash each piece with warm soapy water. rinse thoroughly and dry. towel drying immediately after washing will maintain the finish and eliminate water spots.
- Never use the cookware without any food or water in it. Doing so may permanently damage the cookware.
- Cleaning: Use chlorine free kitchen cleanser because chlorine can adversely affect the material.
- The cookware can be washed in a dishwasher but this may dull the polish.
- Un- dissolvable salts will "pit" stainless steel surface. stainless steel is not recommended for prolonged use or storage of salty, highly acidic foods or beverages (i.e. pickling) Salt, Lime, Vinegar and other acidic/alkaline substances must be rinsed from the pan as they may cause rusting.
- Do not leave food or water in the cookware. Do not leave the cookware lying in water or dirty dishes for long. Chemicals and natural salts in the water and decomposing food can cause pitting of the metal. Do not leave salted foods/Liquids in the cookware for more than 6 hours. Never add salt to the pans when there is no food or liquid in it
- Do not use steel scrubber or harsh cleaning pads on the exterior of cookware as they can scratch the finish. Do not bang spatulas or spoons against the pan as it may damage the pan.

PRODUCT CARE

- Always store in cool and dry place.
- The base of the cookware is magnetic, and may react to humid environments. To ensure prevention of light rusting, oil the pan with vegetable oil and wipe off after some time. This will have no adverse effect on the cooking.
- Separate the cookware with cloth or paper when storing, to prevent scratches from rubbing.
- in case of rainbow coloured stains, cloudiness, dullness and white marks:
 - Clean with a stainless steel cleanser OR
 - Wipe vinegar or lemon juice on the stain, allow to stand for 5 mins and then clean with non-abrasive cleansing agent
 - Wash & Dry

In case the pan become blue to brown (This happens due to dry heating), The cooking properties of the pan are not hampered and you can continue to cook in it. Discolouration of the pan has no impact on its performance. Use the above steps to clean this as well.



Kadai With Glass Lid

411CTPPKD22WGL | 22CM | 2.2 Ltr.
411CTPPKD24WGL | 24CM | 2.6 Ltr.
411CTPPKD26WGL | 26CM | 3.6 Ltr.
411CTPPKS28WGL | 28CM | 4.6 Ltr.



Casserole With Glass Lid

411CTPPCS24WGL | 24CM | 5.5 Ltr.
411CTPPCS28WGL | 28CM | 8.3 Ltr.



Fry Pan With Glass Lid

411CTPPFP22WGL | 22CM | 1.5 Ltr.
411CTPPFP24WGL | 24CM | 1.7 Ltr.
411CTPPFP26WGL | 26CM | 2.3 Ltr.



Sauce Pan With Glass Lid

411CTPPSP16WGL | 16CM | 1.4 Ltr.
411CTPPSP18WGL | 18CM | 2.2 Ltr.



ENERGY
SAVER



FOOD GRADE
STAINLESS STEEL



GREATER
THICKNESS



GLASS LID
for see-through
cooking



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



Oven Safe up to
180°C / 350°F

USAGE INSTRUCTIONS

- Before the first use : wash each piece with warm soapy water. rinse thoroughly and dry. towel drying immediately after washing will maintain the finish and eliminate water spots.
- Never use the cookware without any food or water in it. Doing so may permanently damage the cookware.
- Cleaning: Use chlorine free kitchen cleanser because chlorine can adversely affect the material.
- The cookware can be washed in a dishwasher but this may dull the polish.
- Un- dissolvable salts will “pit” stainless steel surface. stainless steel is not recommended for prolonged use or storage of salty, highly acidic foods or beverages (i.e. pickling) Salt, Lime, Vinegar and other acidic/alkaline substances must be rinsed from the pan as they may cause rusting.
- Do not leave food or water in the cookware. Do not leave the cookware lying in water or dirty dishes for long. Chemicals and natural salts in the water and decomposing food can cause pitting of the metal. Do not leave salted foods/Liquids in the cookware for more than 6 hours. Never add salt to the pans when there is no food or liquid in it
- Do not use steel scrubber or harsh cleaning pads on the exterior of cookware as they can scratch the finish. Do not bang spatulas or spoons against the pan as it may damage the pan.

PRODUCT CARE

- Always store in cool and dry place.
- The base of the cookware is magnetic, and may react to humid environments. To ensure prevention of light rusting, oil the pan with vegetable oil and wipe off after some time. This will have no adverse effect on the cooking.
- Separate the cookware with cloth or paper when storing, to prevent scratches from rubbing.
- in case of rainbow coloured stains, cloudiness, dullness and white marks:
 - Clean with a stainless steel cleanser OR
 - Wipe vinegar or lemon juice on the stain, allow to stand for 5 mins and then clean with non-abrasive cleansing agent
 - Wash & Dry

In case the pan become blue to brown (This happens due to dry heating), The cooking properties of the pan are not hampered and you can continue to cook in it. Discolouration of the pan has no impact on its performance. Use the above steps to clean this as well.



Handi Casserole with Lid

411CIBHC16WL | 16CM | 2.2 Ltr.
411CIBHC18WL | 18CM | 2.9 Ltr.
411CIBHC20WL | 20CM | 4.0 Ltr.



Casserole with Lid

411CIBCA16WL | 16CM | 1.6 Ltr.
411CIBCA18WL | 18CM | 2.3 Ltr.



Sauce Pan with Lid

411CIBSP16WL | 16CM | 1.6 Ltr.
411CIBSP18WL | 18CM | 2.3 Ltr.



TASLA

411CIBTA20WOL | 20CM | 1.8 Ltr.
411CIBTA22WOL | 22CM | 2.3 Ltr.
411CIBTA24WOL | 24CM | 3.2 Ltr.



ENERGY SAVER



FOOD GRADE
STAINLESS STEEL



YEARS WARRANTY
ON BOTTOM



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



Oven Safe up to
180°C / 350°F



DEEP KADHAI WITH LID

411CIBDK20WL | 20CM | 1.8 Ltr.
411CIBDK22WL | 22CM | 2.3 Ltr.
411CIBDK23WL | 24CM | 3.2 Ltr.



Flat Kadhai with Lid

411CIBFK20WL | 20CM | 1.8 Ltr.
411CIBFK24WL | 24CM | 3.2 Ltr.



FRY PAN

411CIBFP20WOL | 20CM | 1.6 Ltr.
411CIBFP24WOL | 24CM | 2.3 Ltr.



Tope with Lid

411CIBTO14WL | 14CM | 1.0 Ltr.
411CIBTO16WL | 16CM | 1.6 Ltr.
411CIBTO18WL | 18CM | 2.1 Ltr.
411CIBTO20WL | 20CM | 3.0 Ltr.



ENERGY SAVER



FOOD GRADE
STAINLESS STEEL



YEARS WARRANTY
ON BOTTOM



Induction
Friendly



Gas



Electric



Sturdy
Handle



Even Heat
Distribution



Dishwasher
Safe



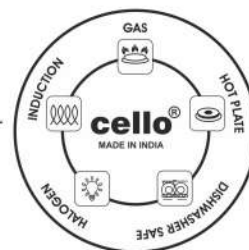
Oven Safe up to
180°C / 350°F

IMPACT BONDED TECHNOLOGY

Impact bonded tri-ply technology implies three different layers of metal bonded together Stainless Steel - Aluminium, Stainless Steel under high impact to form a base with makes the cookware heats quickly and more evenly than brazed base technologies which in a key factor for desirable and controllable cooking results.

Cooking

- Always match the size of the cookware base to the size of the heating area, to ensure you make the best use of your energy
- If using gas adjust the flame so that it doesn't extend up the sides
- Extreme high temperatures may cause discoloration. If higher temperature are necessary. Preheat the cookware on medium heat for a few minutes; never allow the cookware to boil dry
- Do not pour cold water into a hot cookware, as this may cause warping, allow it to cool first.
- Do not over fill the cookware. As soon as it reaches the boiling point, the temperature should be reduced
- Ensure the handles are not positioned over a heating elements and do not overhang the edge of the stove
- Depending upon your chosen cooking method and duration, fittings (Including lids, knob and handles) as well as the cookware and its contents may become hot. For safety always use oven gloves or similar when using or moving any part of the cookware
- Be aware that hot water and steam can cause injury unless care is taken



After Use

- After use, allow the cookware to cool completely, remove contents and soak in hot soapy water for a few minutes before washing
- Remove food deposits with a non-scratch nylon pan scourer or brush and dry thoroughly
- Do not use harsh abrasives such as steel wool, steel brushes, ash or mud for cleaning
- For stubborn stains or hard water deposits, use a solution of lemon juice or vinegar
- Any stains that are caused due to rusting can be removed by boiling distilled water with vinegar and citric acid

Caution

- Always use a oven glove/mittens while removing from stove
- The cookware is not suitable for microwave or grill use

IMPACT BONDED | STAINLESS STEEL PRESSURE COOKER

cello®

CHEF

Pressure Cooker (Outer Lid)



2.0 Ltr



3.0 Ltr



5.0 Ltr

Chef Pressure Cooker (Outer Lid)

411CIBSSPC2WL	2.0 Ltr.	} (with container & lifter)
411CIBSSPC3WL	3.0 Ltr.	
411CIBSSPC5WL	5.0 Ltr.	
411CIBSSPC3WLC	3.0 Ltr.	
411CIBSSPC5WLC	5.0 Ltr.	



ENERGY SAVER



FOOD GARDE
STAINLESS STEEL



YEARS WARRANTY
ON BOTTOM



Induction
Friendly



Gas



Electric



Even Heat
Distribution

IS : 2347



CM/L7200075905



CHEF

Pressure Cooker (Outer Lid)

Impact Bonded Technology

Impact bonded tri-ply technology implies three different layers of metal bonded together Stainless Steel - Aluminium, Stainless Steel under high impact to form a base which makes the cookware heats quickly and more evenly than brazed base technologies which in a key factor for desirable and controlable cooking results.

Part Description



Product images are for illustrative purposes only, and may differ from the actual product. Due to continuous product improvement, specification is subject to change.

IMPACT BONDED | STAINLESS STEEL PRESSURE COOKER

cello®

CHEF

Pressure Cooker (Inner Lid)



3.0 Ltr



5.0 Ltr



Chef Pressure Cooker (Inner Lid)

411CIBPCIL3L | 3.0 Ltr.

411CIBPCIL5L | 5.0 Ltr.



ENERGY SAVER



FOOD GRADE
STAINLESS STEEL



YEARS WARRANTY
ON BOTTOM



Induction
Friendly



Gas



Electric



Even Heat
Distribution

IS : 2347



CM/L7200075905

CHEF

Pressure Cooker (Inner Lid)

Impact Bonded Technology

Impact bonded tri-ply technology implies three different layers of metal bonded together Stainless Steel - Aluminium, Stainless Steel under high impact to form a base which makes the cookware heats quickly and more evenly than brazed base technologies which in a key factor for desirable and controllable cooking results.

Part Description



Product images are for illustrative purposes only, and may differ from the actual product. Due to continuous product improvement, specification is subject to change.

PRISTINE | Encapsulated Pressure Cooker

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2.0 Ltr



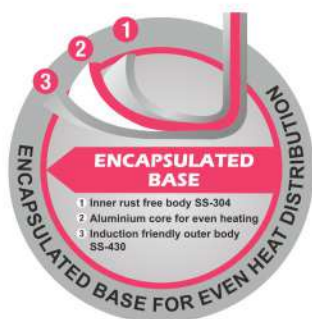
3.0 Ltr



5.0 Ltr



6.5 Ltr



Prestine Encapsulated pressure cooker

411CPRPCILB2LTR | 2.0 Ltr.

411CPRPCILB3LTR | 3.0 Ltr.

411CPRPCILB 5LTR | 5.0 Ltr.

41CPRPCILB6.5LTR | 6.5 Ltr.



ENERGY SAVER



FOOD GARDE
STAINLESS STEEL



YEARS WARRANTY
ON BOTTOM



Induction
Friendly



Gas



Electric



Even Heat
Distribution

IS : 2347



CM/L7200075905

Encapsulated Base Construction

Encapsulated base technology implies three different layers of metal bonded together Stainless Steel - Aluminium-Stainless Steel under high impact to form a base which makes the cookware heats quick and more evenly than brazed base technologies which in a key factor for desirable and controllable cooking result.

Part Description



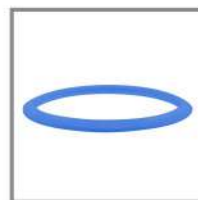
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PRESSURE COOKER SPARE PART

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IMPACT BONDED PRESSURE COOKER SPARE PART

- IB I/L Whistle Set SS 202
- IB I/L Cooker BK Handle Side
- IB I/L Cooker BK Handle Lid
- IB I/L Cooker BK Handle Body
- IB I/L Gasket O Ring Silicon 5 Ltrs
- IB I/L Gasket O Ring Silicon 3 Ltr
- IB I/L Safety Value Alluminium
- IB O/L Vent Weight Whistle SS 202
- IB O/L Side Handle
- IB O/L JR Handle Set 5 Ltrs
- IB O/L JR Handle Set 2 & 3 Ltrs
- IB O/L JR Safety Value SS 304
- IB O/L JR Safety Value Alluminium
- IB O/L Gasket Silicon 5 Ltrs
- IB O/L Gasket Silicon 2 & 3 Ltrs
- IB O/L Gasket Nitril 5 Ltrs
- IB O/L Gasket Nitril 2 & 3 Ltrs



PRISTINE PRESSURE COOKER SPARE PART

- PE I/L Safety Value Alluminium (H.A.)
- PE Locking Loop
- PE Vent Weight (Whistle SS 304 + Vent tube) with nut & washer
- PE Side Handle 5 & 6.5 Ltrs
- PE Body & Lid Handle with Screw 6.5 Ltrs Set
- PE Body & Lid Handle with Screw 2,3 & 5 Ltrs Set
- PE Gasket Nitril 6.5 Ltrs
- PE Gasket Nitril 5 Ltrs
- PE Gasket Nitril 3 Ltrs
- PE Gasket Nitril 2 Ltrs



PACKAGING

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BLACK PLATINA



GRANITAS



IRONICA



5 PLY



TRI-PLY

PACKAGING

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TRI-PLY PRO

IMPACT BONDED



IMPACT BONDED COOKER



PRISTINE COOKER





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Woody Kitchen Set

Premium Induction Non-Stick Cookware

*4 Layer Food Grade Non-Stick Coating
Premium Wooden Finish Handle*

**Use on
GAS | INDUCTION | ELECTRIC**

**PFOA
Free**



Elegantly designed light weight cookware with 4 layers of food grade non-stick coating and a granite finish, that ensures a better distribution of heat and faster cooking. Well-designed premium wooden finish sturdy handles provide safe and comfortable handling.

**NEW
LAUNCH**

**4 PCS
SET**



**PREMIUM 4-LAYER
NON-STICK FOOD GRADE
WITH GRANITE FINISH**



**FOOD
GRADE**



FLAME SAFE



**HOT PLATE
SAFE**



**INDUCTION
FRIENDLY**



**HAND WASH
RECOMMENDED**



**STURDY
HANDLE**





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