PRESSURE RELEASE VALVE

EXPLANATION

This invention relates to a pressure cooker relief valve assembly and to a pressure cooker incorporating such an assembly.

Pressure cookers of the domestic type generally have an escape port, usually in the removable cover of the cooker, and the pressure within the cooker is regulated by a relief valve controlling the port. Relief valves are well known and a common type comprises a valve member and a valve seating, one of which acts against the other under pressure of a predetermined weight. When it is desired to vent the cooker,

APPLICATION

Pressure cooking is a method of cooking in a sealed vessel that does not permit air or liquids to escape below a preset pressure. Because the boiling point of water increases as the pressure increases, the pressure built up inside the cooker allows the liquid in the pot to rise to a higher temperature before boiling.

Pressure cookers may be referred to by several other names. An early pressure cooker, called a *steam digester*, was invented by Denis Papin, a French physicist, in 1679. Large pressure cookers are often called pressure canners in the United States, due to their capacity to hold jars used in canning. A version of a pressure cooker used by laboratories and hospitals to sterilize materials is known as an autoclave. In the food industry, pressure cookers are often referred to as retorts