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Vessels are used for many purposes namely for preparation of food in the houses, restaurants, hotels and canteens. In order to heat the contents, various instruments are used apart from using different kinds of technologies. Of course nowadays, in houses and restaurants gas is used for preparation of food apart from usage of electricity.

Years back, boilers were used in industries, houses and business houses and the pressure vessel is one which is used to heat the contents using pressure technology.

This principle can be very well explained to a lay man, children and housewives. The pressure cookers used in the houses for heating or boiling the contents can be considered as the best examples for understanding the pressure technology and this can precisely answer the question: â€œWhat is a pressure vessel?â€•

In fact, it has been proved beyond doubt that by using the pressure cookers the contents are boiled or cooked nearly five times faster than cooking by traditional methods. As per the traditional method, the contents along with water are kept in a vessel and the vessel is heated and in order to get the food items cooked faster, the vessel is kept closed with a tight cover or lid. The lid in fact helps in creating a pressure inside the vessel. There is normally a space between the top surface of the contents and the lid and the steam generated by heating the water while kept within the available surface develops pressure which is responsible for heating the contents further more.

This principle found in traditional method of cooking was further developed and at present this technology while using the pressure cookers. In fact the lid is closed very tightly so that no air is allowed to get out of the vessel. When the vessel is heated the water inside the vessel gets heated and it is converted into steam and the steam generated at a high temperature tries to come out of the container to a place where the temperature is low; however, since the container is kept closed tightly more pressure is created which in turn heats the contents inside at a faster rate.

In the pressure cooker which is one form of a pressure vessel, a safety valve is kept and when the vessel is unable to contain the pressure inside, the safety valve lets out steam slowly and it also serves as an indicator for the withholding capacity of the pressure cooker.

This information is sufficient for providing the right answer for the question: â€œWhat is a pressure vessel?â€•

when it comes to industrial applications, usage of pressure vessels is monitored by government regulators through pressure inspectors who are responsible for issuing necessary licenses for the use of such pressure vessels in the industries.

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