



IS 14756 - Stainless Steel Utensils

Stainless steel utensils are widely used in Indian households due to their durability, hygiene, and non-reactive nature, making them ideal for cooking and serving food. The Indian Standard (IS 14756) defines the minimum requirements for cooking, serving, table, and storage utensils, classifying them as heavy, medium, light, and commercial.

Cooking utensils are used for food preparation with heating appliances, while serving utensils help serve hot or cold food. Table utensils and storage utensils are meant for dining and food storage but are not suitable for cooking. The material grade for stainless steel utensils includes Lid-SS 304 or SS 304/Al 19000/SS 430 and Body-SS 304 or SS 304/Al 19000/SS 430.

Utensils must be free from manufacturing defects, sharp edges, and cuts, with a smooth finish for easy cleaning. In 3-ply utensils, delamination of layers should not occur. The standard prescribes the shape, dimensions, and minimum sheet thickness, allowing permissible reductions during pressing and spinning. Some utensils may have non-stick or ceramic coatings, which must be PFOA and BPA-free. The minimum thickness should be 30 microns for powder coating and 15 microns for ceramic or high-temperature liquid coatings. Coated cookware must withstand thermal shock at 250°C without blistering.

Indian standards also include staining tests, mechanical and thermal shock tests for clad utensils to check any sign of peeling off, dry heat tests to check disc separation, and coating thickness tests for copper deposits. IS 14756 ensures stainless steel utensils meet stringent quality, safety, and durability standards.