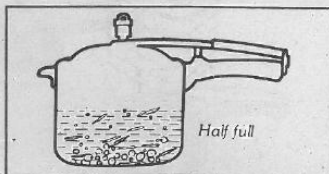
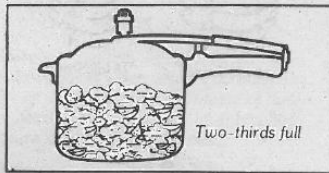


## OPERATING INSTRUCTIONS

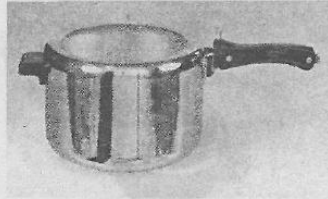
### Get to Know Your Hawkins

The stated **capacity** of all pressure cookers is with the lid closed.

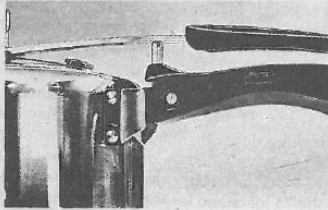


**The cooker should never be loaded more than two-thirds and for certain foods that froth, never more than half full.**

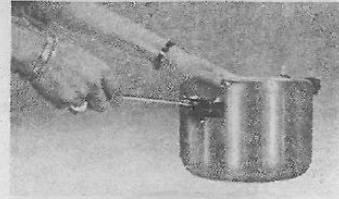
The **cooker body** comes fitted with a **body handle** screwed on to a **metal handle bracket** attached to the cooker



body. The body handle has a recess on top in which the metal **pivot** rests. The **lid handle bar** rests on the pivot when the cooker is closed.



The plastic body handle can be removed or attached with a screwdriver. There is a **subsidiary handle** fixed to a metal



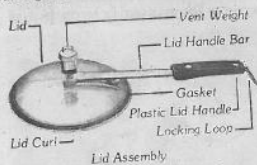
bracket attached to the cooker body opposite the main body handle. This subsidiary handle enables easier handling of the cooker when it is loaded. In the Hawkins 2 and 3 litre sizes there is no subsidiary handle.

The Hawkins **lid** is an important part of your pressure cooker. It is specially designed to fit inside the rim of the cooker body, so that during cooking steam pressure generated within the cooker body holds the lid against the rim of the cooker body.

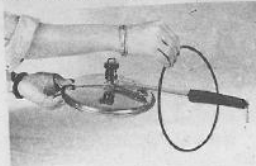
The top view of the lid shows the rubber gasket resting in the lid curl, the vent tube

## OPERATING INSTRUCTIONS

with the vent weight placed on it, and the lid handle bar with its plastic lid handle and locking loop.

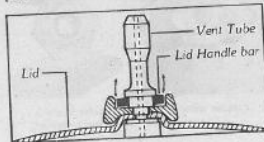


The lid comes assembled with the detachable **rubber gasket**. The gasket can be removed from the lid curl with the fingers. It can be easily put back by slipping

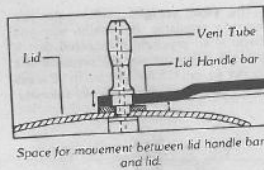


the lid handle through it and patting and pushing it down all along the lid curl until it is seated properly.

The **lid handle bar** is so attached to the lid that there is extra space for deliberate 'play' or movement. This ensures perfect sealing of the lid with rim of cooker body. The lid handle bar has a plastic lid handle fixed on to it.



## GET TO KNOW YOUR HAWKINS



The **vent tube** is the outlet for excess steam. It is also the point at which the lid handle is connected to the lid. When the cooker containing water and the food to be cooked is closed and placed on a heat source, steam begins to generate within the cooker body. As the cooker gets heated up, steam pressure inside increases. When this pressure crosses the required level of 1 kg. per sq. cm. (15 lbs. per sq. in.) the vent weight automatically lifts and the excess steam generated is released through the vent tube. Once the pressure inside the cooker falls back to the required level, the vent weight also falls back into position. Thus, the pressure inside the cooker is maintained at a steady operating level throughout the cooking.

## GET TO KNOW YOUR HAWKINS

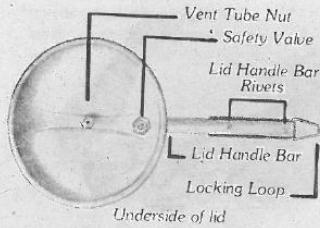
The **vent weight** is the automatic pressure regulator. Its weight, size and shape is so precisely engineered that it automatically maintains the pressure of 1 kg. per sq. cm. (15 lbs. per sq. in.). Excess steam generated is periodically released.



The vent weight has a spring mechanism which holds it on to the vent tube. When the vent weight is pressed down on the vent tube, there is a slight click that indicates that it is in its correct position. After completion of cooking the vent weight can be lifted slightly with a fork or spoon to allow fast release of steam.

The underside of the lid shows the **safety valve** and **vent tube nut**. If the normal escape of steam is prevented by a blockage in the vent tube, the safety valve will operate. The safety valve will also operate if there is insufficient water in the pressure cooker and it boils dry, causing the temperature to rise beyond the normal

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operating point. The fusible alloy in the safety valve melts when the temperature and pressure within the cooker body crosses the safe limit. The vent tube nut secures the vent tube to the lid. It has seven holes in it. Thus, even if a few holes



Fusible alloy.....

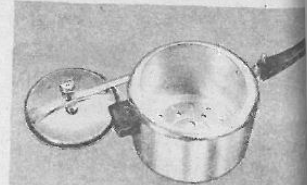


...which melts when required.

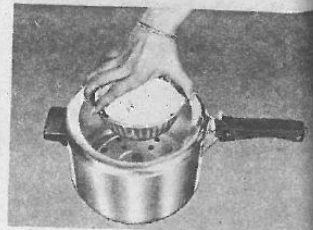
## OPERATING INSTRUCTIONS

are blocked, the other holes will allow escape of excess steam.

A grid is supplied with every Hawkins cooker with separators. It is also available as an accessory. The grid is used for keeping food



Grid to keep food out of water.



Grid for keeping pudding moulds on.

## INSTRUCTIONS

### HOW TO USE YOUR HAWKINS

all pressure

fills full

full

never be thirds and fourth, never

The **cooker body** comes fitted with a **body handle** screwed on to a **metal handle bracket** attached to the cooker



body. The body handle has a recess on top in which the metal **pivot** rests. The **lid handle bar** rests on the pivot when the cooker is closed.



The plastic body handle can be removed or attached with a screwdriver. There is a **subsidiary handle** fixed to a metal



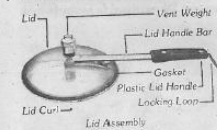
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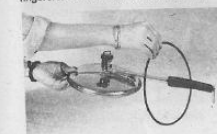
The top view of the lid shows the rubber gasket resting in the lid curl, the vent tube

## OPERATING INSTRUCTIONS

with the vent weight placed on it, and the lid handle bar with its plastic lid handle and locking loop.

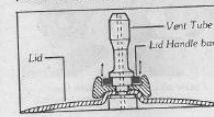


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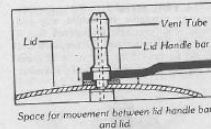


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## GET TO KNOW YOUR HAWKINS



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## OPERATING INSTRUCTIONS

of the water at the bottom of the cooker. It is also used in those recipes where a mould is required to be steamed in the pressure cooker. Yet another use of the grid is as a coaster for placing hot dishes on the table.



Grid as coaster

For cooking two or more dishes at a time, a **set of separators** along with a stand for convenient stacking is available as an optional extra for all sizes of Hawkins pressure cookers except the 2 and 3 litres. The 4 and 5 litre sizes have a set of two separators. The 6.5, 8, 10 and 12 litre sizes have sets of 3 separators each. They can



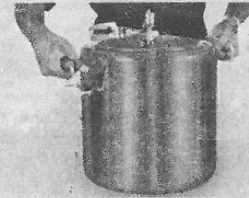
Separators for multiple cooking

also be used for steaming of foods which are to be kept out of water.

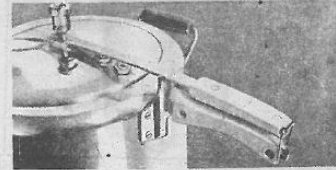
## GET TO KNOW YOUR HAWKINS

### Hawkins 22 litre Pressure Cooker

The largest pressure cooker in India, it is designed differently from other pressure cookers. Because the weight of food inside the 22 litre is considerable, it has two lifting handles at each of the sides of the pressure cooker to enable easier handling.



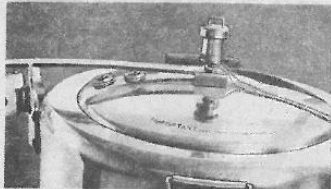
The metal handle bracket is so made that it also acts as a pivot. The main body



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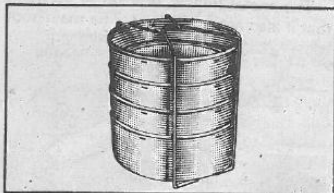
## HOW TO CLOSE AND OPEN YOUR HAWKINS

handle and lid handle are made of fibre glass reinforced plastic for greater strength. It has an additional safety valve



which is designed to operate between the normal cooking pressure and the fusing pressure of the fusible alloy safety valve.

The 22 litre has four aluminium containers in a separator set.



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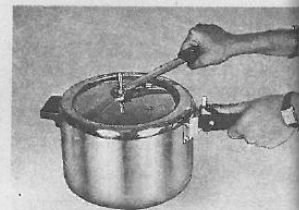
## How to Close and Open Your Hawkins

The closing and opening of your Hawkins pressure cooker is easy once you have understood it and practised a few times. Illustrated instructions are given below :-

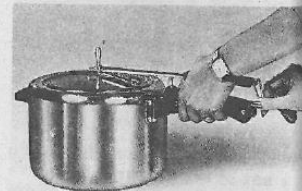
### How to Close



1. Hold the lid handle at right angles to the body handle. Tilt the lid into the cooker mouth and move it towards the subsidiary handle.



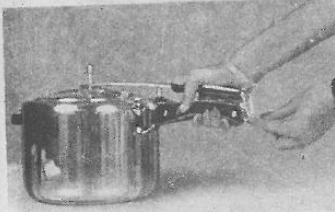
2. Turn the lid handle towards the body handle, sliding the rest of the lid under the rim of the cooker mouth.



3. Centralise the lid. Press the lid body handles together and latch the locking loop onto the tip of the metal handle bracket.

## OPERATING INSTRUCTIONS

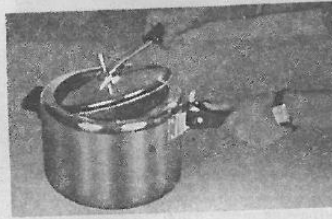
### How to Open



1. Press the lid and body handles together and unlatch the locking loop.



2. Lift the lid handle to depress lid slightly. This can only happen if the pressure inside the cooker is at a perfectly safe level.

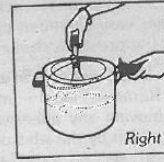
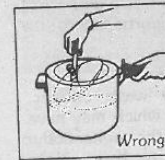


3. Turn the lid handle away from the body handle sliding the lid out of the cooker mouth towards the body handle.

## HOW TO CLOSE AND OPEN YOUR HAWKINS

### Here are some important hints :

1. While closing, **do not tilt the lid deeply** into the cooker body. The minimum tilt that will get the lid into the cooker body should be used so that the lid does not come into contact with the food inside the cooker body or the separator stand if it is inside.



2. Before you latch the handles together, **centralise the lid** so that the rubber gasket is in firm contact with the rim of the cooker body on all sides.

3. While opening after unlatching **do not let go of the lid handle**, otherwise the lid will fall into the food.

4. While turning the lid handle away from the body handle and sliding the lid out of the cooker mouth, tilt the lid into the cooker body only to the minimum necessary. Avoid contact with food or separator stand.