

HAWKINS CL-15

Hawkins Classic Aluminum 1.5 Litre Pressure Cooker Instruction Manual

Model: CL-15

INTRODUCTION

Welcome to the user manual for your Hawkins Classic Aluminum 1.5 Litre Pressure Cooker. This manual provides essential information for safe and efficient use, maintenance, and troubleshooting. Please read it thoroughly before first use.

The Hawkins Classic Pressure Cooker is designed for efficient cooking, featuring a durable aluminum construction and a superior pressure regulating system.

IMPORTANT SAFETY INFORMATION

Always follow these safety guidelines to prevent injury or damage.

- Read all instructions before using the pressure cooker.
- Do not fill the cooker more than two-thirds full. For foods that expand (e.g., rice, dried vegetables), do not fill more than half full.
- Ensure the lid is properly closed and sealed before applying heat.
- Never force the lid open. Wait until all internal pressure has been released before opening.
- Do not touch hot surfaces. Use handles or oven mitts.
- Keep children away from the pressure cooker during use.
- Regularly inspect the gasket and safety valve for wear or damage. Replace if necessary.
- Use only genuine Hawkins replacement parts.
- Do not use the pressure cooker for deep frying with oil.
- Ensure the vent tube is clear before each use.

The safety valve is located under the lid handle bar to safely deflect steam downwards if it operates.

PRODUCT COMPONENTS

Your Hawkins Classic Pressure Cooker consists of the following main parts:

- **Cooker Body:** The main pot made of aluminum.
- **Lid:** Features an inner lid design for secure sealing.
- **Pressure Regulator:** Controls the internal pressure.
- **Safety Valve:** A secondary safety mechanism.
- **Gasket:** Ensures an airtight seal between the lid and body.
- **Handles:** For safe handling.



Image Description: This image displays the Hawkins Classic Aluminum Pressure Cooker disassembled, showing the main pot, the inner lid with its handle and pressure regulator, and the trivet.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials.
2. **Initial Cleaning:** Wash the cooker body, lid, and gasket with warm soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the rubber gasket is correctly seated in the lid's groove.
4. **Water Test (Recommended):**
 - Fill the cooker with approximately 2 cups of water.
 - Place the lid on the cooker, aligning the lid handle with the body handle, and rotate to lock.
 - Place the pressure regulator on the vent tube.
 - Heat on medium-high until steam escapes from the pressure regulator.
 - Reduce heat and allow to steam for 5-10 minutes.
 - Remove from heat and allow pressure to release naturally.
 - Open the cooker and discard the water. This helps to clean the cooker and familiarize you with its operation.

OPERATING INSTRUCTIONS

Cooking with Pressure

1. **Prepare Ingredients:** Place food and liquid into the cooker. Ensure the liquid level is appropriate for the recipe and does not exceed the maximum fill lines (two-thirds full generally, half full for frothy foods).
2. **Secure the Lid:** Place the lid on the cooker, aligning the lid handle with the body handle, and rotate clockwise until it locks securely.
3. **Place Pressure Regulator:** Position the pressure regulator onto the vent tube.
4. **Apply Heat:** Place the cooker on a stovetop burner and set heat to medium-high.
5. **Pressure Build-Up:** Steam will begin to escape from the vent tube. Once a steady stream of steam is observed, the pressure regulator will begin to whistle or rock gently, indicating that full pressure has been reached.
6. **Reduce Heat:** Lower the heat to maintain a steady, gentle release of steam from the pressure regulator.
7. **Cook Time:** Cook for the duration specified in your recipe.
8. **Release Pressure:**
 - **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. Pressure is released when the steam indicator drops and the lid can be opened easily. This method is suitable for foods that benefit from continued cooking.
 - **Quick Release (Not recommended for all foods):** For faster pressure release, you can carefully place the cooker under cold running water, avoiding the pressure regulator and vent tube, until the steam indicator drops. *Caution: Avoid direct contact with steam.*
9. **Open Lid:** Once pressure is fully released, rotate the lid counter-clockwise and lift it off. Always open the lid away from your face.

Understanding the Pressure Regulator

The new improved pressure regulator controls pressure within a narrower, more efficient range, reducing frothing of foods like dal. It is designed for easy insertion and removal.

MAINTENANCE AND CLEANING

Daily Cleaning

After each use, wash the cooker body, lid, and gasket with warm soapy water. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry completely to prevent water spots and corrosion.

Gasket Care

The gasket has minimum exposure to steam and does not rub every time the product is opened and closed, extending its lifespan. However, inspect the gasket regularly for cracks, tears, or hardening. Replace the gasket every 1-2 years, or sooner if signs of wear are visible, to ensure a proper seal.

Safety Valve and Vent Tube

Ensure the vent tube is clear of any food particles before each use. The shielded safety valve is designed for safety; if it operates, it will need to be replaced.

Dishwasher Safety

The Hawkins Classic Aluminum Pressure Cooker is NOT dishwasher safe. Hand washing is required.

TROUBLESHOOTING COMMON ISSUES

Problem: Steam leaks from under the lid.

- **Solution:** Check if the lid is properly closed and locked. Inspect the gasket for proper seating, damage, or wear. Replace the gasket if necessary. Ensure the rim of the cooker body is clean.

Problem: Pressure does not build up.

- **Solution:** Ensure the pressure regulator is correctly placed on the vent tube. Check for steam leaks from the lid or safety valve. Increase heat if it's too low.

Problem: Food is undercooked.

- **Solution:** Ensure the correct cooking time and pressure level were maintained. Verify the pressure regulator is functioning correctly.

Problem: Safety valve operates.

- **Solution:** This indicates excessive pressure. Immediately remove the cooker from heat. Allow it to cool completely and release pressure naturally. Inspect the vent tube for blockages and ensure the cooker was not overfilled. The safety valve will need to be replaced after it operates.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	HAWKINS
Model Number	CL-15
Capacity	1.5 Liters (1.6 Quarts)
Material	Aluminum
Color	Silver
Product Dimensions	13"D x 7"W x 5"H
Special Features	Locking Lid, Shielded Safety Valve, Improved Pressure Regulator, Long Lasting Gasket, Unbreakable Fixed Pivot
Operation Mode	Manual
Dishwasher Safe	No

Know your Pressure Cooker capacity



1.5 LITRES

Ideal for 1-2 members



3 LITRES

Ideal for 3-4 members



5 LITRES

Ideal for 5-7 members



7 LITRES

Ideal for 7-10 members

Image Description: This graphic illustrates different pressure cooker capacities, showing that a 1.5-liter cooker is ideal for 1-2 members, a 3-liter for 3-4 members, a 5-liter for 5-7 members, and a 7-liter for 7-10 members.

WARRANTY INFORMATION

The Hawkins Classic Aluminum Pressure Cooker comes with a 5-year warranty covering defects in material and workmanship. Please note that discoloration of the product after use is considered normal and is not a defect covered under warranty.

For warranty claims or service, please refer to the contact information provided with your purchase or visit the official Hawkins website.

SUPPORT AND CONTACT

For further assistance, questions, or to purchase genuine replacement parts, please contact Hawkins customer support. Refer to the packaging or the official Hawkins website for the most current contact details.

