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› [Hawkins Classic Aluminum 6.5 Litre Pressure Cooker \(Model CL-65\) Instruction Manual](#)

HAWKINS CL-65

Hawkins Classic Aluminum 6.5 Litre Pressure Cooker

Model: CL-65 | Brand: HAWKINS

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Hawkins Classic Aluminum 6.5 Litre Pressure Cooker. Designed for durability and ease of use, this pressure cooker is ideal for preparing meals for 6-8 persons. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1: The Hawkins Classic Aluminum 6.5 Litre Pressure Cooker. This image displays the complete pressure cooker with its lid, handles, and pressure regulator.

Key features of your Hawkins Classic Pressure Cooker include a shielded safety valve, a long-lasting gasket, non-corroding handle bar and lid, a new improved pressure regulator, and an unbreakable fixed pivot for enhanced safety and performance.

2. SAFETY INSTRUCTIONS

Your safety is paramount. Always adhere to the following safety guidelines when operating your pressure cooker:

- **Read Instructions:** Always read the entire instruction manual before using the pressure cooker.
- **Child Safety:** Close supervision is necessary when the pressure cooker is used near children.
- **Hot Surfaces:** Do not touch hot surfaces. Use handles or knobs.
- **Pressure-Locked Lid:** The lid is designed not to open until all internal pressure has been released. Never attempt to force the lid open.
- **Overfilling:** Do not fill the cooker more than two-thirds full. When cooking foods that expand (e.g., rice, dried vegetables), do not fill more than half full.
- **Vent Weight/Regulator:** Ensure the vent weight (pressure regulator) is clean and free from obstructions before each use.

- **Gasket Inspection:** Regularly inspect the rubber gasket for cracks, tears, or hardening. Replace if damaged to ensure a proper seal.
- **Safety Valve:** The shielded safety valve is a critical safety feature. If it operates, it indicates excessive pressure. Replace the safety valve after it has operated.
- **Heat Source:** Use only on appropriate heat sources as specified. Ensure handles are not directly over the flame.
- **Cleaning:** Clean all parts thoroughly after each use. Refer to the 'Maintenance and Care' section.

3. PARTS IDENTIFICATION

Familiarize yourself with the components of your Hawkins Classic Pressure Cooker:



Image 2: Diagram illustrating the various components included with the Hawkins Classic Pressure Cooker, as found inside the carton.

1. **Pressure Cooker Lid:** The top cover of the cooker, featuring the pressure regulator and safety valve assembly.
2. **Rubber Gasket:** An oval-shaped rubber ring that fits inside the lid to create an airtight seal during cooking.
3. **Vent Weight (Pressure Regulator):** A weighted device placed on the vent tube of the lid to maintain and release cooking pressure.

4. **Guarantee Card:** Document detailing the product warranty and terms.
5. **Cookbook:** A collection of recipes specifically designed for pressure cooking with your Hawkins cooker.
6. **Service Centre Directory:** A list of authorized service centers for product support and repairs.
7. **Cooker Body:** The main pot of the pressure cooker, made of aluminum, designed to hold food and liquid.

4. SETUP AND FIRST USE

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Wash the cooker body, lid, gasket, and vent weight with warm soapy water. Rinse thoroughly and dry.
3. **Inspect Gasket:** Ensure the rubber gasket is properly seated inside the lid rim. It should be flexible and free from damage.
4. **Vent Tube Check:** Hold the lid against a light source and look through the vent tube to ensure it is clear and unobstructed.
5. **Water Test:** For your first use, perform a water test. Fill the cooker with about 2 cups of water. Close the lid, place the vent weight, and heat on medium-high until the vent weight begins to whistle. Allow it to whistle for 5-10 minutes, then remove from heat and let pressure release naturally. This familiarizes you with the cooker's operation and ensures it functions correctly.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective pressure cooking:

1. **Add Ingredients:** Place food and the required amount of liquid into the cooker body. Ensure the fill level does not exceed the maximum limits (two-thirds full, or half full for expanding foods).
2. **Close Lid:** Place the lid onto the cooker body, aligning the handles. Rotate the lid clockwise until the handles are perfectly aligned and the lid is securely locked. The inside-fitting design ensures the lid cannot be opened under pressure.
3. **Place Vent Weight:** Position the vent weight (pressure regulator) firmly onto the vent tube on the lid.
4. **Apply Heat:** Place the cooker on a stove over medium-high heat.
5. **Pressure Build-up:** Steam will begin to escape from the vent tube. After a few minutes, the vent weight will begin to whistle, indicating that full pressure has been reached.
6. **Cooking Time:** Once whistling begins, reduce the heat to maintain a steady, gentle whistling. Start timing your recipe according to the instructions in your cookbook or recipe.
7. **Pressure Release:** Once cooking is complete, remove the cooker from the heat. Allow the pressure to release naturally (this can take 10-20 minutes depending on contents) or use the quick release method by placing the cooker under cold running water (avoiding the vent weight and handles) until steam stops escaping.
8. **Open Lid:** Only open the lid when all pressure has been released and no steam is escaping from the vent tube. The lid should turn freely. Open the lid by rotating it counter-clockwise and lifting it off.

6. MAINTENANCE AND CARE

Proper maintenance ensures the longevity and safe operation of your pressure cooker:

- **Cleaning:** Wash all parts with warm soapy water after each use. Do not use abrasive cleaners or steel wool,

as this can damage the aluminum finish. Rinse thoroughly and dry completely before storing.

- **Dishwasher Safety:** This pressure cooker is **NOT** dishwasher safe. Hand wash only.
- **Gasket Care:** Remove the rubber gasket from the lid after each use for cleaning. Store the gasket loosely, not stretched or compressed, to prolong its life. Replace the gasket every 12-18 months, or sooner if it shows signs of cracking, hardening, or leakage.
- **Vent Weight/Regulator:** Ensure the vent weight is clean and free of food particles. If clogged, clean the vent tube with a thin wire or pipe cleaner.
- **Safety Valve:** Inspect the safety valve regularly. If it has operated (blown out), it must be replaced immediately with a genuine Hawkins replacement part.
- **Storage:** Store the cooker with the lid inverted on top of the body to allow air circulation and prevent odors.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions:

Problem	Possible Cause	Solution
Steam leaking from lid rim	Gasket improperly seated, worn, or damaged; lid not closed properly; food particles on rim.	Ensure gasket is correctly seated. Replace worn gasket. Close lid firmly. Clean rim and gasket.
Pressure not building up / Vent weight not whistling	Insufficient liquid; vent tube clogged; gasket damaged; lid not sealed.	Add more liquid. Clean vent tube. Replace gasket. Ensure lid is properly closed.
Lid stuck after cooking	Pressure not fully released.	Do not force. Allow more time for natural pressure release or use quick release method until no steam escapes.
Safety valve blows out	Excessive pressure due to clogged vent tube or overfilling.	Immediately remove from heat. Replace the safety valve. Inspect and clean vent tube thoroughly before next use. Avoid overfilling.

8. SPECIFICATIONS

- **Model:** CL-65
- **Capacity:** 6.5 Liters (approximately 6.9 Quarts)
- **Material:** Aluminum
- **Color:** Silver
- **Finish Type:** Aluminum
- **Product Dimensions (approximate):** 17" (Depth) x 9" (Width) x 10" (Height)
- **Base Flat Diameter:** 164 mm
- **Base Thickness:** 3.25 mm
- **Operation Mode:** Manual
- **Dishwasher Safe:** No
- **Manufacturer:** A&J Distributors, Inc.

9. WARRANTY AND SUPPORT

Your Hawkins Classic Pressure Cooker is backed by a commitment to quality and durability.

HAWKINS CLASSIC FEATURES & BENEFITS

- Made from pure virgin aluminium, exterior mirror polished
- Base thickness 3.25mm
- Super-fast cooking
- Pressure Regulator cooks faster – Saves more fuel
- Inside-fitting Safety lid – will not open until pressure falls



Backed by
India's Widest Network of
Hawkins Authorised
Service Centres

**692 SERVICE CENTRES IN
INDIA, NEPAL AND BHUTAN**

As at 2019

**5 YEARS
GUARANTEE**

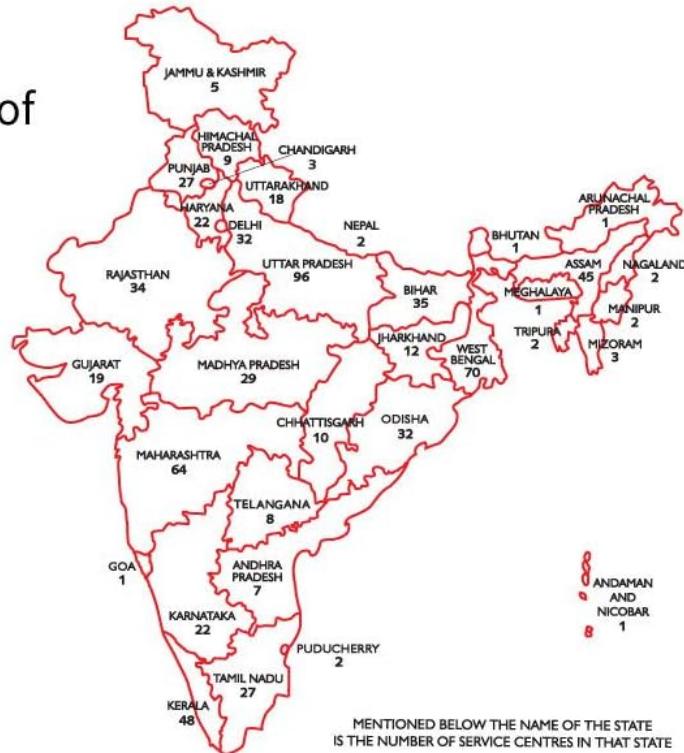
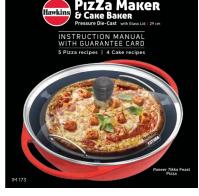


Image 3: This image highlights key features, the 5-year guarantee, and the network of Hawkins Authorized Service Centres.

- **Warranty:** This product comes with a **5-Year Guarantee** against manufacturing defects. Please refer to the included Guarantee Card for full terms and conditions.
- **Service Centres:** Hawkins maintains a wide network of authorized service centers. As of 2019, there are 692 service centers across India, Nepal, and Bhutan. Refer to the included Service Centre Directory for locations and contact information.
- **Replacement Parts:** Genuine Hawkins replacement parts, such as gaskets and safety valves, are available through authorized dealers and service centers. Using genuine parts ensures continued safe operation and maintains your warranty.

	<p><u>Hawkins Ventura Pressure Cooker Instruction Manual with 21 Tested Recipes</u></p> <p>A comprehensive guide to the Hawkins Ventura Pressure Cooker, covering safe operation, features, benefits, and including 21 tested recipes for efficient and delicious home cooking.</p>
	<p><u>Hawkins Pressure Cookers: 2023 Catalog of Quality Cookware</u></p> <p>Explore the comprehensive 2023 catalog from Hawkins Cookers Limited, featuring a wide range of durable and safe pressure cookers. Discover models like Classic, Futura, Contura, Instaa, Hevibase, Ceramic Nonstick, Miss Mary, and Bigboy, along with accessories. Ideal for modern kitchens, suitable for gas and induction cooktops.</p>
	<p><u>Hawkins Pressure Cooker Catalog 2021 - Classic, Futura, Contura, Bigboy & More</u></p> <p>Explore the 2021 Hawkins Pressure Cooker Catalog featuring Classic, Futura, Contura, and Bigboy models. Discover durable, safe, and efficient pressure cookers, cookware, and accessories for every kitchen, including induction-compatible and ceramic-coated options. Learn about Hawkins' commitment to quality, safety features, and delicious recipes.</p>
	<p><u>Hawkins Instaa Pressure Cooker Induction Compatibility Guide</u></p> <p>This document provides additional information for using Hawkins Instaa pressure cookers with induction cooktops, including heat setting comparisons, recipe adaptations, and care instructions.</p>
	<p><u>Hawkins Contura Pressure Cooker Safety and Usage Guide</u></p> <p>Essential safety precautions and usage guidelines for the Hawkins Contura Stainless Steel Pressure Cooker, including instructions on dry heating, pre-heating, and preventing safety valve fusing.</p>
	<p><u>Hawkins Pizza Maker & Cake Baker: Instruction Manual, Recipes, and Guarantee</u></p> <p>Comprehensive instruction manual for the Hawkins Pizza Maker & Cake Baker, including features, usage guides, cleaning instructions, general cooking tips, 5 pizza recipes, 4 cake recipes, and a 2-year guarantee.</p>