

HAWKINS CL-10

Hawkins Classic Aluminum 10.0 Litre Pressure Cooker User Manual

Model: CL-10

INTRODUCTION

Thank you for choosing the Hawkins Classic Aluminum 10.0 Litre Pressure Cooker. This manual provides essential information for the safe and efficient use of your new appliance. Please read all instructions carefully before first use and retain for future reference.

This pressure cooker is designed for efficient and flavorful cooking, featuring a 10-liter capacity suitable for family meals. Its robust aluminum construction ensures durability and even heat distribution.



Image: Hawkins Classic Aluminum 10.0 Litre Pressure Cooker, front view.

Key Features:

- Shielded safety valve for enhanced safety.
- Long-lasting gasket for a secure seal.
- Non-corroding handle bar and lid for extended product life.
- Improved pressure regulator for consistent performance.
- Unbreakable fixed pivot for added convenience and safety.

PRODUCT COMPONENTS

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

- **Cooker Body:** The main pot where food is cooked.
- **Lid:** Fits inside the cooker body to create a pressure seal.
- **Gasket:** A rubber ring that fits around the lid to ensure an airtight seal.
- **Safety Valve:** A safety device designed to release excess pressure if the main vent tube becomes blocked.
- **Pressure Regulator (Weight Valve):** Sits on the vent tube and regulates the pressure inside the

cooker by releasing steam in controlled bursts.

- **Handles:** Heat-resistant handles on the cooker body and lid for safe handling.
- **Vent Tube:** The steam outlet on the lid where the pressure regulator is placed.



Image: Disassembled Hawkins Classic Aluminum Pressure Cooker showing body, lid, and internal components.

INITIAL SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **First Wash:** Before first use, wash the cooker body, lid, gasket, and pressure regulator thoroughly with warm soapy water. Rinse well and dry.
3. **Gasket Placement:** Ensure the gasket is correctly seated in the groove on the underside of the lid.
4. **Safety Check:** Verify that the vent tube on the lid is clear and free from any obstructions. The safety valve should also be clean and move freely.

OPERATING YOUR PRESSURE COOKER

1. Filling the Cooker:

- Add food and liquid to the cooker. Do not fill the cooker more than two-thirds full with food and liquid. For foods that expand (e.g., rice, dried beans, lentils), do not fill more than halfway.
- Always ensure there is sufficient liquid (at least 1 cup or 250ml) to generate steam.

Know your Pressure Cooker capacity

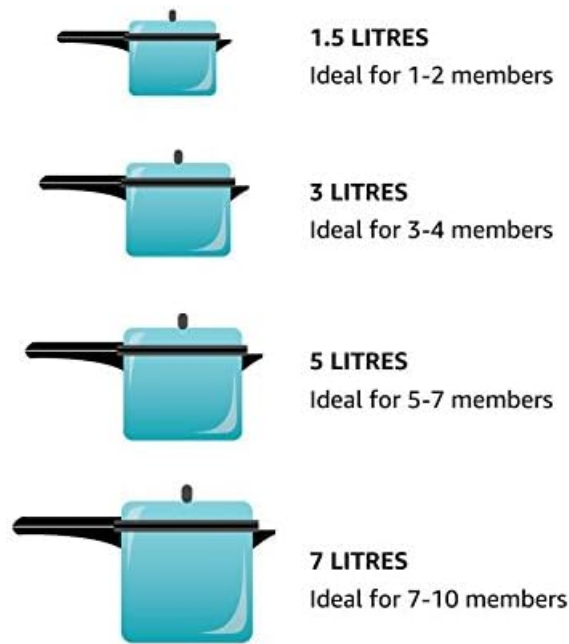


Image: Diagram illustrating recommended pressure cooker capacities for different family sizes.

2. Closing the Lid:

- Place the lid onto the cooker body, ensuring the gasket is properly seated.
- Align the lid handle with the body handle and close the lid by bringing the lid handle over the body handle and securing the locking mechanism. Ensure the lid is firmly closed and sealed.

3. Heating and Pressure Building:

- Place the pressure regulator (weight valve) on the vent tube.
- Place the cooker on a heat source (gas, electric, ceramic). Use high heat until steam starts to escape steadily from the vent tube and the pressure regulator begins to whistle.
- Once whistling begins, reduce the heat to maintain a steady, gentle whistle. Cook for the time specified in your recipe.

4. Releasing Pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. Pressure will gradually decrease, and the steam will stop escaping. This method is ideal for foods that benefit from additional cooking time.
- **Quick Release (under cold water):** For faster pressure release, place the cooker under cold running water, avoiding the pressure regulator and vent tube, until steam stops escaping. This method is suitable for delicate foods.
- **Important:** Never attempt to open the lid until all pressure has been released and no steam is escaping from the vent tube.

5. Opening the Lid:

- Once pressure is fully released, carefully remove the pressure regulator.
- Unlock the lid and lift it away from you to avoid contact with any residual steam.

Product Overview Video:

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Video: Official product overview demonstrating the features and operation of the Hawkins Classic Aluminum Pressure Cooker, including lid placement and safety mechanisms.

CARE AND MAINTENANCE

- **Cleaning:** Wash the cooker body, lid, gasket, and pressure regulator after each use with warm soapy water. Rinse thoroughly and dry completely. This item is **not dishwasher safe**.
- **Gasket:** Inspect the gasket regularly for cracks, tears, or hardening. Replace the gasket every 1-2 years or if it shows signs of wear to ensure a proper seal.
- **Safety Valve:** Periodically check the safety valve for any blockages or damage. Ensure it can move freely. Replace if damaged.
- **Vent Tube:** Ensure the vent tube on the lid is always clear. Use a thin wire or brush to clean it if necessary.
- **Storage:** Store the pressure cooker with the lid inverted on the body to allow air circulation and prevent odors.

TROUBLESHOOTING GUIDE

Problem	Possible Cause	Solution
Steam leaking from lid edge	Gasket improperly seated, worn, or damaged. Lid not closed properly.	Re-seat gasket, replace if worn. Ensure lid is securely closed.
Pressure not building up	Insufficient liquid. Heat too low. Vent tube blocked. Gasket issue.	Add more liquid. Increase heat. Clean vent tube. Check/replace gasket.
Safety valve activates	Vent tube blocked. Cooker overfilled. Excessive heat.	Immediately remove from heat. Allow to cool. Clean vent tube. Do not overfill. Reduce heat. Replace safety valve if it has blown.
Food sticking to bottom	Insufficient liquid. Heat too high.	Always use adequate liquid. Reduce heat once pressure is reached.

Important Note: If the safety valve activates, it indicates a potential blockage in the vent tube or excessive pressure. Always ensure the vent tube is clear before each use. Some user experiences indicate that the vent tube can be clogged from the factory with sealant; always inspect this area carefully before first use.

PRODUCT SPECIFICATIONS

- **Brand:** HAWKINS
- **Model Number:** CL-10
- **Capacity:** 10 Liters (approximately 10.6 Quarts)

- **Material:** Aluminum
- **Color:** Silver
- **Product Dimensions:** 18"D x 11"W x 11"H
- **Item Weight:** 2850 Grams
- **Control Method:** Touch
- **Operation Mode:** Manual
- **Closure Type:** Inner Lid, Outer Lid
- **Dishwasher Safe:** No

WARRANTY AND SUPPORT

Warranty Description: This Hawkins pressure cooker comes with a 5-year warranty for 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, replacement parts, or further assistance, please contact the manufacturer, A&J Distributors, Inc., or visit the official Hawkins website for support information. Keeping your purchase receipt is recommended for warranty validation.