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HAWKINS BB22

Hawkins Bigboy Aluminum Pressure Cooker 22 Litres - User Manual

Model: BB22 / E30

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Hawkins Bigboy Aluminum Pressure Cooker, 22 Litres. Designed for large-scale cooking, this pressure cooker features an inside-fitting lid for enhanced safety and a patented pressure regulator. Please read all instructions carefully before first use and retain this manual for future reference.

Hawkins. BIGBOY™

22 LITRE



- Saves time
- Saves labour
- Saves fuel
- Saves money
- Makes delicious food
- Safe and sturdy

**5 YEARS
GUARANTEE**

PRODUCT CODE
BB22

Image: Hawkins Bigboy 22 Litre Pressure Cooker, showcasing its robust design and capacity.

IMPORTANT SAFETY INSTRUCTIONS

Always follow these safety precautions to prevent injury or damage to the pressure cooker.

- Read all instructions thoroughly before operating the pressure cooker.
- Do not touch hot surfaces. Use the provided stay-cool handles and lifting handles.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Ensure the lid is properly closed and locked before applying heat. The inside-fitting lid is designed to lock securely when pressure builds.
- Never force open the pressure cooker. Ensure internal pressure is fully released before attempting to open the lid. The lid will only open when pressure falls.
- Do not use the pressure cooker for purposes other than its intended use.

- Do not fill the cooker more than two-thirds full. For foods that expand during cooking (e.g., rice, dried vegetables), do not fill more than half full.
- Ensure the pressure regulator and safety valve are clean and free from obstructions before each use. The patented pressure regulator prevents clogging of the steam vent.
- Use only genuine Hawkins spare parts for replacements.
- This pressure cooker is not suitable for canning.

COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your Hawkins Bigboy Pressure Cooker.



Image: Labeled diagram of the pressure cooker components.

- **Extra Strong Lid:** The inside-fitting lid design ensures safety by locking under pressure.
- **Loss Preventing Chain For Vent Weight:** Keeps the vent weight attached to the lid.
- **Solid Steel Handle Bracket:** Provides robust support for the handles.
- **Unbreakable Stay-Cool Plastic Handles:** Designed for safe handling during and after cooking.

- **Sturdy Integral Pivot:** Connects the lid to the body securely.
- **Double Safety Valves:** Additional safety mechanisms to release excess pressure.
- **Sturdy Movable Lifting Handle:** For easier transport of the large cooker.
- **Strong Body Made From 4.8 mm Virgin Aluminium:** Durable and efficient heat conductor.
- **Gasket:** Creates a seal between the lid and the body.
- **Pressure Regulator (Whistle):** Controls the release of steam to maintain cooking pressure.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials. Inspect the cooker for any damage.
2. **Initial Cleaning:** Wash the pressure cooker body, lid, gasket, and pressure regulator with warm soapy water. Rinse thoroughly and dry completely.
3. **Gasket Placement:** Ensure the gasket is correctly seated in the groove on the underside of the lid.
4. **Water Test (First Use):** Before cooking food, perform a water test.
 - Fill the cooker with approximately 2-3 liters of water.
 - Place the lid on the cooker, ensuring it is aligned correctly.
 - Close the lid by rotating the handle until it locks securely.
 - Place the pressure regulator (whistle) on the vent pipe.
 - Heat the cooker on a medium-high flame. Steam will escape from the vent pipe before the pressure regulator begins to whistle.
 - Allow the cooker to whistle 2-3 times, then remove it from heat and let it cool naturally.
 - Once cooled and pressure has fully dropped, open the lid. This test helps you understand the cooker's operation and ensures all parts are functioning correctly.

OPERATING INSTRUCTIONS

1. **Prepare Ingredients:** Place your food and the required amount of liquid into the pressure cooker. Ensure the liquid level is at least 1 cup (250ml) for proper pressure generation. Do not exceed the maximum fill lines (two-thirds full for most foods, half full for expanding foods).
2. **Close the Lid:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the body handle. Rotate the lid handle clockwise until it is firmly closed and locked. The inside-fitting lid design ensures it cannot be opened under pressure.
3. **Place Pressure Regulator:** Position the pressure regulator (whistle) securely on the vent pipe.
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 pipe. After a few minutes, the pressure regulator will start to whistle, indicating that full pressure has been reached.
6. **Cooking Time:** Once the regulator begins to whistle, reduce the heat to maintain a steady, gentle whistle. Cook for the time specified in your recipe.
7. **Release Pressure:** After cooking, remove the cooker from the heat. There are two methods for pressure release:
 - **Natural Release:** Allow the cooker to cool down naturally until all pressure has dissipated. This is recommended for foods that benefit from continued cooking or for frothy foods. The lid will only open when pressure has completely dropped.
 - **Quick Release (under cold water):** For faster pressure release, carefully place the cooker under cold running water, avoiding the pressure regulator and steam vent, until the pressure drops. This method is

suitable for delicate foods that can overcook quickly.

8. **Open the Lid:** Once all pressure has been released (the lid will open easily), carefully open the lid away from your face to avoid residual steam.

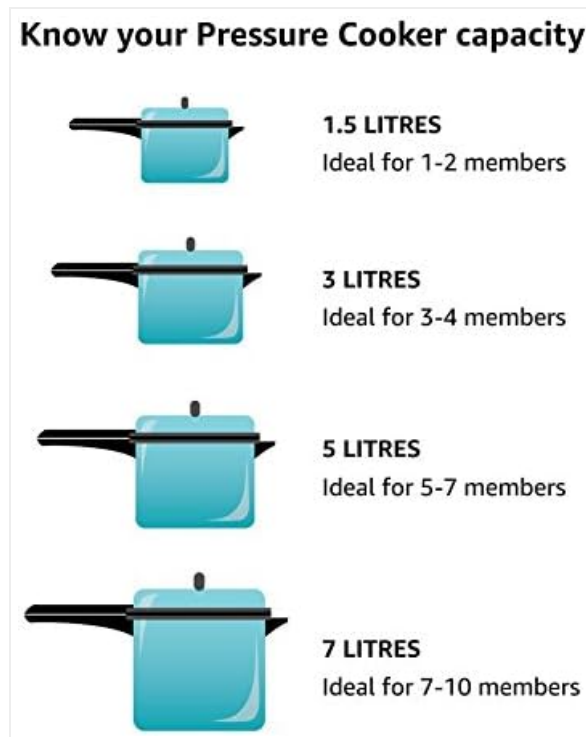


Image: Guide to understanding pressure cooker capacity and fill levels.

MAINTENANCE AND CARE

- **Cleaning:** After each use, wash the cooker body, lid, gasket, and pressure regulator with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Dishwasher Safety:** This pressure cooker is **NOT** dishwasher safe. Hand wash only.
- **Gasket Care:** Remove the gasket from the lid after each use for cleaning. Store the gasket flat or hanging to prevent distortion. Replace the gasket if it becomes hard, cracked, or loses its elasticity, as a worn gasket can prevent proper pressure build-up. A well-maintained gasket lasts longer.
- **Vent Pipe and Safety Valve:** Regularly check the vent pipe and safety valve for any food particles or blockages. Use a thin wire or brush to clear any obstructions.
- **Exterior Finish:** The cooker has a mirror-polished exterior and a matte interior/base. Clean with a soft cloth and mild detergent to maintain its finish. Discoloration of the product after use is normal and not considered a defect.
- **Storage:** Store the pressure cooker with the lid inverted on top of the body to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaks from under the lid.	<ul style="list-style-type: none"> ◦ Gasket improperly seated or worn. ◦ Lid not closed correctly. ◦ Food particles on rim or gasket. 	<ul style="list-style-type: none"> ◦ Re-seat the gasket or replace if worn. ◦ Ensure lid is fully locked. ◦ Clean rim and gasket thoroughly.
Pressure regulator does not whistle.	<ul style="list-style-type: none"> ◦ Insufficient liquid. ◦ Vent pipe blocked. ◦ Gasket leakage. ◦ Heat too low. 	<ul style="list-style-type: none"> ◦ Add more liquid. ◦ Clean vent pipe. ◦ Check and replace gasket if necessary. ◦ Increase heat.
Lid is difficult to open after cooking.	<ul style="list-style-type: none"> ◦ Residual pressure inside. 	<ul style="list-style-type: none"> ◦ Ensure all pressure is released. Do not force the lid.
Food is undercooked.	<ul style="list-style-type: none"> ◦ Insufficient cooking time. ◦ Pressure not maintained. 	<ul style="list-style-type: none"> ◦ Increase cooking time. ◦ Ensure steady heat and proper pressure.

SPECIFICATIONS

- **Brand:** HAWKINS
- **Model Number:** E30 (also referred to as BB22)
- **Capacity:** 22 Liters (23.3 Quarts)
- **Material:** Commercially Pure, Virgin Aluminum
- **Color:** Silver
- **Finish Type:** Mirror polished exterior; interior and base matt finish
- **Base Thickness:** 4.88 mm (0.19 inch)
- **Product Dimensions (Approximate):**
 - Length: 47.7 cm (18.8 inches)
 - Height: 39.2 cm (14.4 inches)
 - Diameter: 31.5 cm (12.4 inches)
- **Item Weight:** 6.9 kg (15.2 lbs) - Product weight. Weight in carton: 9.68 kg (21.34 lbs).
- **Closure Type:** Inner Lid
- **Special Features:** Patented pressure regulator, shielded safety valve, stay-cool handles, extra-strong reinforced fiberglass handles.
- **GTIN/UPC:** 798527587707

Hawkins® BIGBOY™

22 LITRE

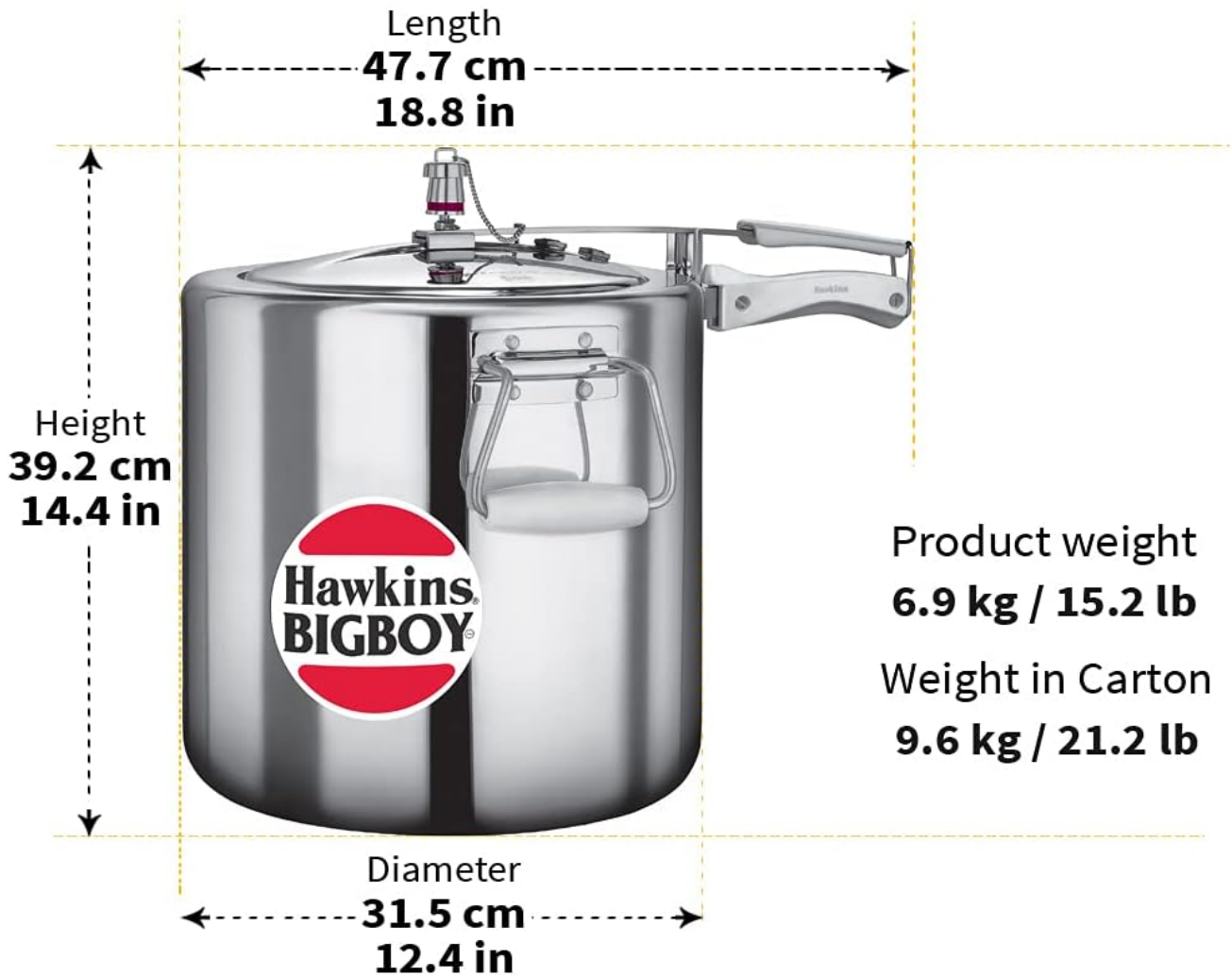


Image: Detailed dimensions of the Hawkins Bigboy 22 Litre Pressure Cooker.

WARRANTY AND SUPPORT

Warranty: Your Hawkins Bigboy 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 covered under warranty as a defect.

Customer Support: For any questions, concerns, or warranty claims, please contact Hawkins customer service. Refer to the product packaging or the official Hawkins website for the most current contact information. When contacting support, please have your model number (BB22 / E30) and purchase details available.

Online Resources: For additional information, recipes, and FAQs, visit the official Hawkins website: www.hawkinscookers.com