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HAWKINS B60

Hawkins 3 Litre Stainless Steel Inner Lid Pressure Cooker (Model B60)

INSTRUCTION MANUAL

Introduction

This manual provides essential information for the safe and efficient use of your Hawkins 3 Litre Stainless Steel Inner Lid Pressure Cooker, Model B60. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Hawkins 3 Litre Stainless Steel Inner Lid Pressure Cooker, showcasing its sleek design and induction compatibility.

Important Safety Information

Pressure cookers operate under high pressure and heat. Failure to follow safety instructions can result in serious injury or damage. Always ensure the cooker is properly assembled and maintained.

- **Pressure-Locked Safety Lid:** The lid is designed to prevent opening until the pressure inside has fallen to a safe level. Do not attempt to force the lid open.
- **Safety Valve:** A safety valve is located under the handle bar. This valve is a critical safety feature designed to release excess pressure if the primary pressure regulator fails. If activated, the safety valve must be replaced before further use.
- **Gasket:** Ensure the gasket is correctly seated and free from damage before each use to maintain a proper seal.
- Never fill the cooker more than two-thirds full. For foods that expand, such as rice or lentils, do not fill more than half full.
- Always check the vent weight and vent tube for blockages before use.



Image: Diagram illustrating the pressure-locked safety lid mechanism, which prevents opening until pressure is released.



Image: Close-up view of the safety valve located beneath the handle, designed for emergency pressure release.

Product Overview and Components

Your Hawkins pressure cooker is constructed from 18Cr/8Ni AISI 304 food-grade stainless steel, ensuring durability and hygiene. It features an extra-thick sandwich bottom for even heating.

Components Included:

The Strong, sealed product carton...



...ensures your cooker reaches you in factory-fresh condition.

Image: Diagram showing the individual components of the Hawkins pressure cooker, including the lid, gasket, vent weight, guarantee card, cookbook, service centre directory, cooker body, and grid.

1. Pressure Cooker Lid
2. Rubber Gasket
3. Vent Weight
4. Guarantee Card
5. Cookbook (for recipes and additional guidance)
6. Service Centre Directory
7. Cooker Body & Grid

Setup and First Use

Initial Cleaning:

Before first use, wash all parts of the pressure cooker (body, lid, gasket, vent weight) with warm soapy water. Rinse

thoroughly and dry completely.

Gasket Installation:

Place the rubber gasket securely into the groove on the underside of the lid. Ensure it is seated evenly and without twists.

Operating Instructions

1. Filling the Cooker:

Add your ingredients and the required amount of liquid to the cooker body. Do not exceed the maximum fill lines: two-thirds full for most foods, and half full for foods that expand (e.g., rice, beans, lentils).

2. Closing the Lid:

Place the lid onto the cooker body, ensuring the handle bar aligns with the body handle. Rotate the lid clockwise until it locks securely into place. The inner lid design ensures an airtight seal.

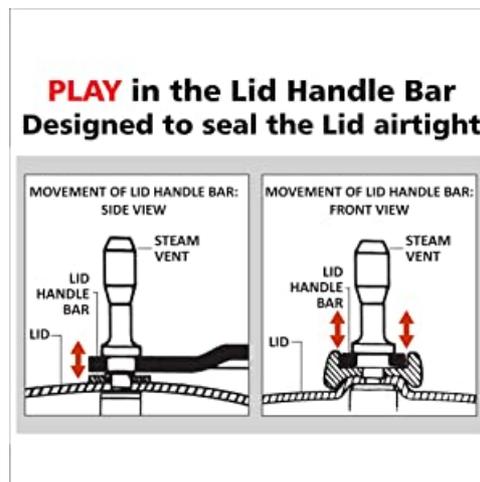


Image: Diagram illustrating the movement of the lid handle bar to achieve an airtight seal.

3. Heat Sources:

This pressure cooker is compatible with various stovetops, including gas, induction, electric, ceramic, and halogen.

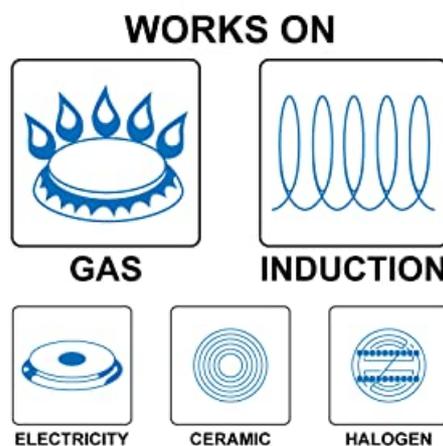


Image: Icons representing the cooker's compatibility with gas, induction, electric, ceramic, and halogen stovetops.

4. Pressure Regulation:

Place the vent weight onto the vent tube on the lid. Heat the cooker on your chosen stovetop. Steam will begin to escape from the vent tube, and then the vent weight will begin to jiggle, indicating that full pressure has been reached. Reduce heat to maintain a steady jiggle.

5. Opening the Cooker Safely:

Once cooking is complete, remove the cooker from the heat source. Allow the pressure to release naturally until the pressure indicator drops, or use a quick-release method (e.g., running cold water over the lid, if safe for your model, or carefully lifting the vent weight with a fork) only if specified in your recipe and after consulting the cookbook. Never attempt to open the lid while pressure is still inside.

Maintenance and Cleaning

Cleaning the Cooker:

The stainless steel body and lid are dishwasher safe. For best results and to prolong the life of the gasket, hand wash the gasket and vent weight with warm soapy water. Ensure all parts are dry before storage.

Gasket Longevity:

The inner lid design protects the gasket from direct contact with food acids and juices, contributing to its longer lifespan. Additionally, the gasket does not get rubbed or scraped when opening or closing the cooker, further extending its durability.

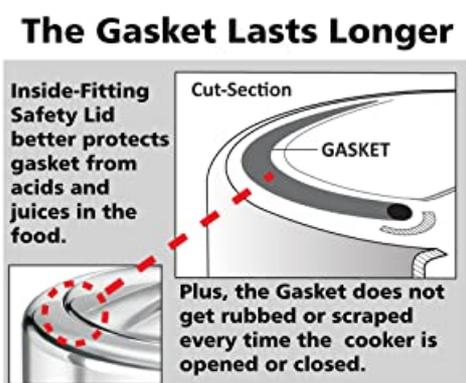


Image: Diagram illustrating how the inner-fitting safety lid design protects the gasket from food and prevents rubbing, contributing to its longer life.

Troubleshooting

- **Pressure Not Building:** Check if the lid is properly closed and sealed. Inspect the gasket for damage or improper seating. Ensure the vent weight is correctly placed and the vent tube is clear.
- **Steam Leakage:** If steam leaks from around the lid, check the gasket for proper placement, damage, or wear. A worn gasket needs replacement.
- **Safety Valve Activation:** If the safety valve activates, it indicates excessive pressure. Immediately remove the cooker from heat and allow it to cool completely. The safety valve must be replaced before further use. Investigate the cause of overpressure (e.g., blocked vent tube, overfilling).

For persistent issues or concerns, please refer to the Service Centre Directory provided with your cooker or contact Hawkins customer support.

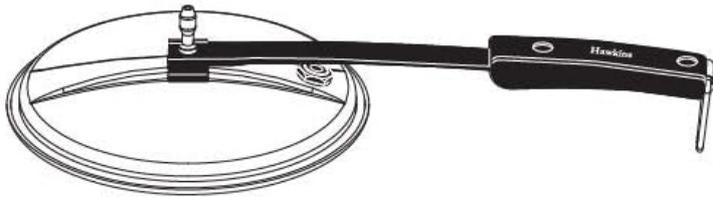
Specifications

Feature	Detail
Model Number	B60

Feature	Detail
Capacity	3 Litres (3.2 Quarts)
Material	18Cr/8Ni AISI 304 Food-grade Stainless Steel
Base Type	Extra-thick sandwich bottom (5.8mm)
Compatibility	Gas, Induction, Electric, Ceramic, Halogen
Color	Silver
Special Feature	Dishwasher Safe
Item Weight	1800 Grams (3.97 pounds)
Product Dimensions	21"D x 14.17"W x 3.54"H (approximate)

What is Inside the Carton

1. Pressure Cooker Lid



2. Rubber Gasket



3. Vent Weight



4. Guarantee Card



5. Cookbook



6. Service Centre Directory



7. Cooker Body & Grid



Image: A chart detailing the dimensions and capacities of various Hawkins pressure cooker models, including the 3 Litre

version.

Warranty and Support

Your Hawkins Pressure Cooker comes with a **5-year guarantee**. Please refer to the Guarantee Card included in your packaging for full terms and conditions.

For technical assistance, spare parts, or warranty claims, please consult the Service Centre Directory provided with your product or visit the official Hawkins website for contact information.



Image: The UL Listed mark, indicating that this product has been evaluated by Underwriters Laboratories, U.S.A. for safety.

