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› [Hawkins Miss Mary Aluminum Pressure Cooker 2.5 Litre Instruction Manual \(Model HWS_J15_SIR\)](#)

HAWKINS HWS_J15_SIR

Hawkins Miss Mary Aluminum Pressure Cooker 2.5 Litre

Model: HWS_J15_SIR

INTRODUCTION

This instruction manual provides essential information for the safe and effective use of your Hawkins Miss Mary Aluminum Pressure Cooker 2.5 Litre. Please read all instructions carefully before using the appliance for the first time and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Failure to follow these safety instructions may result in serious injury or damage to the product.

- Read all instructions thoroughly before use.
- Do not touch hot surfaces. Use handles or knobs.
- 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.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure the unit is properly closed before operating.
- Never force open a pressure cooker. Ensure the internal pressure has completely dropped before opening.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure.
- Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device. These foods should not be cooked in a pressure cooker.

- Always check the pressure release devices for clogging before use.
- After cooking, always check the vent weight and safety valve to ensure they are clear and free from food particles.
- Use only genuine Hawkins replacement parts.

UNPACKING AND INITIAL INSPECTION

Upon receiving your Hawkins Miss Mary Pressure Cooker, carefully unpack all components and inspect them for any damage. If any part is damaged or missing, do not use the cooker and contact customer support.

What's Inside the Carton:



Image: Contents of the Hawkins Miss Mary Pressure Cooker carton.

1. Pressure Cooker Lid
2. Rubber Gasket
3. Vent Weight (Pressure Regulator)

4. Guarantee Card
5. Instruction Manual with Tested Recipes (Cookbook)
6. Service Centre Directory
7. Cooker Body

Initial Cleaning:

Before first use, wash all parts of the pressure cooker (cooker body, lid, gasket, and vent weight) with warm soapy water. Rinse thoroughly and dry completely. Ensure no residue remains from manufacturing or packaging.

COMPONENTS OVERVIEW

MISS MARY[®] PRESSURE COOKER

2.5LITRE
PRODUCT CODE
MM25

FAST AND TROUBLE-FREE COOKING

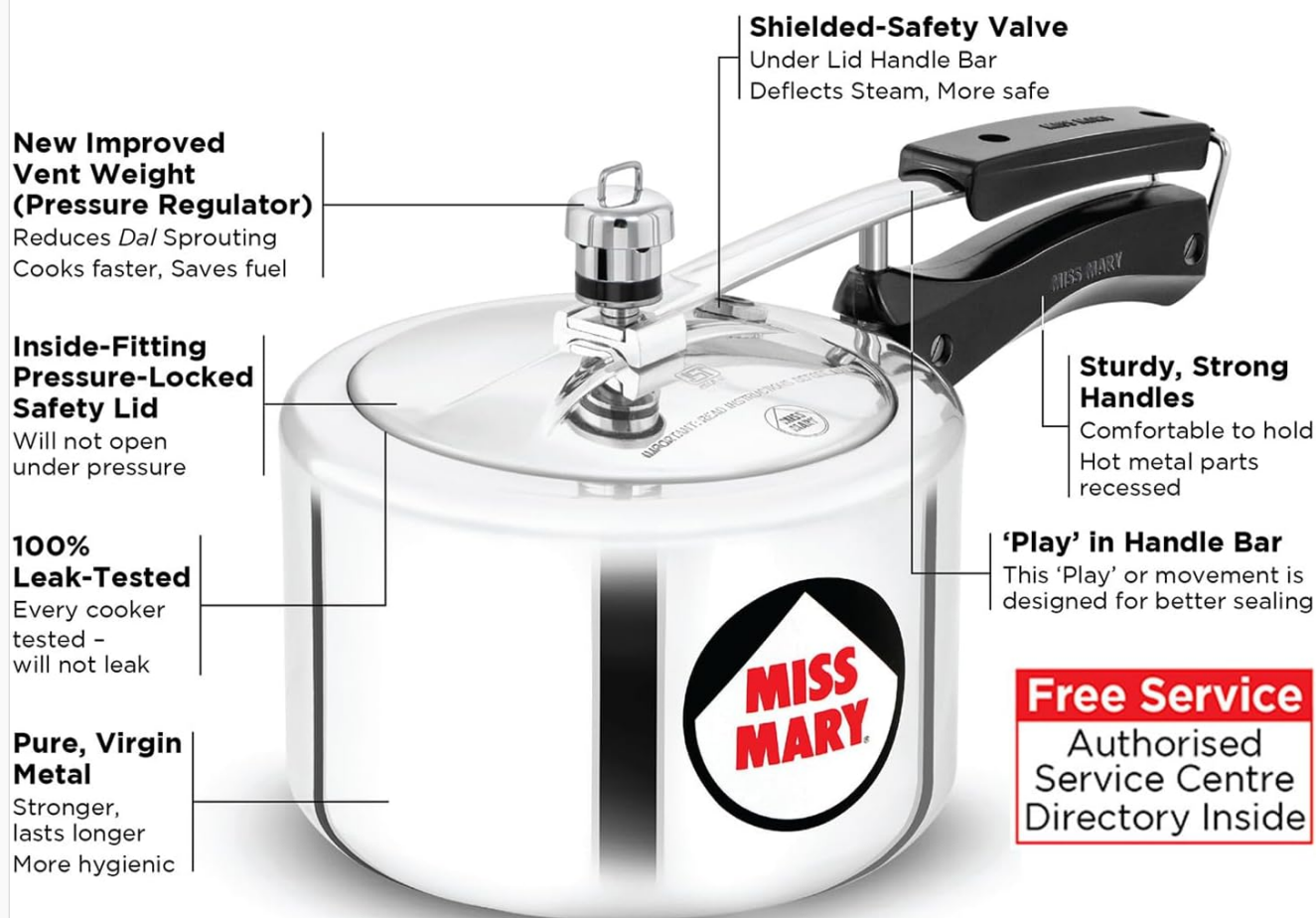


Image: Detailed view of the pressure cooker components and features.

- **Cooker Body:** Made from pure, virgin aluminum, designed for strength and hygiene.
- **Inside-Fitting Lid:** This design ensures the lid cannot be opened while there is pressure inside, enhancing safety. It also helps the gasket last longer.
- **Rubber Gasket:** Creates an airtight seal between the lid and the cooker body.

- **Vent Weight (Pressure Regulator):** Sits on the vent tube to regulate pressure inside the cooker. An improved design reduces dal sprouting and saves fuel.
- **Hawkins Safety Valve:** A proprietary eutectic alloy safety valve designed to operate reliably in case of excess pressure buildup. It is shielded under the lid handle bar to deflect steam safely.
- **Sturdy, Strong Handles:** Designed for comfortable grip and safe handling, with hot metal parts recessed for user protection. The 'play' or movement in the handle bar is a design feature for better sealing.

OPERATING INSTRUCTIONS

1. Preparing the Cooker:

- Ensure the rubber gasket is properly seated in the lid groove.
- Check that the vent tube and safety valve are clear of any obstructions.

2. Filling the Cooker:

- Add food and the required amount of water to the cooker body.
- Do not fill the cooker more than two-thirds full. For foods that expand (e.g., rice, lentils), do not fill more than half full.

3. Closing the Lid:

- Place the lid on the cooker body, aligning the lid handle with the body handle.
- Press down firmly on the lid and rotate the lid handle until it locks securely under the body handle. The inside-fitting design ensures a tight seal.

4. Heating and Pressure Building:

- Place the vent weight on the vent tube.
- Place the cooker on a stove over medium to high heat.
- Steam will begin to escape from the vent tube. Once a steady stream of steam is released, the vent weight will begin to jiggle, indicating that full pressure has been reached.
- Reduce heat to maintain a steady jiggling of the vent weight.

5. Cooking Time:

- Cook for the time specified in your recipe.
- Refer to the included instruction manual with tested recipes for guidance.

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: The included instruction manual features tested recipes for a variety of dishes.

6. Releasing Pressure and Opening the Cooker:

- After cooking, turn off the heat.
- Allow the pressure to release naturally. This means waiting until the vent weight stops jiggling and no more steam is escaping. This can take several minutes.
- Once all pressure has been released, gently lift the vent weight to confirm no steam escapes.
- Carefully rotate the lid handle to unlock it and remove the lid. Always open the lid away from your face to avoid residual steam.

MAINTENANCE AND CARE

- **Cleaning:** Wash the cooker body, lid, gasket, and vent weight with warm soapy water after each use. Rinse thoroughly and dry immediately to prevent water spots or corrosion.

- **Dishwasher Safety:** **This pressure cooker is NOT dishwasher safe.** Hand wash only.
- **Gasket Care:** Inspect the rubber gasket regularly for cracks, tears, or hardening. Replace the gasket if it shows signs of wear to ensure a proper seal. Store the gasket loosely or outside the lid when not in use to prolong its life.
- **Vent Weight and Vent Tube:** Ensure the vent weight is clean and moves freely. Clean the vent tube with a small brush to remove any food particles that could cause blockages.
- **Safety Valve:** Periodically check the safety valve for any blockages or damage. If the safety valve has operated, it must be replaced with a genuine Hawkins part.
- **Storage:** Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from under the lid	Gasket improperly seated, worn gasket, food particles on rim, lid not closed properly.	Re-seat gasket, replace worn gasket, clean rim and gasket, ensure lid is securely locked.
Pressure not building / Vent weight not jiggling	Insufficient liquid, vent tube clogged, lid not sealed, low heat.	Add more liquid, clean vent tube, ensure lid is sealed, increase heat.
Lid stuck after cooking	Residual pressure inside.	Allow more time for natural pressure release. Do not force open. Run cold water over the lid (avoiding the vent) to cool faster if necessary.
Food burning at the bottom	Too little liquid, heat too high, cooking time too long.	Ensure adequate liquid, reduce heat once pressure is reached, adjust cooking time.

SPECIFICATIONS

MISS MARY®

PRESSURE COOKER

2.5 LITRE
PRODUCT CODE
MM25

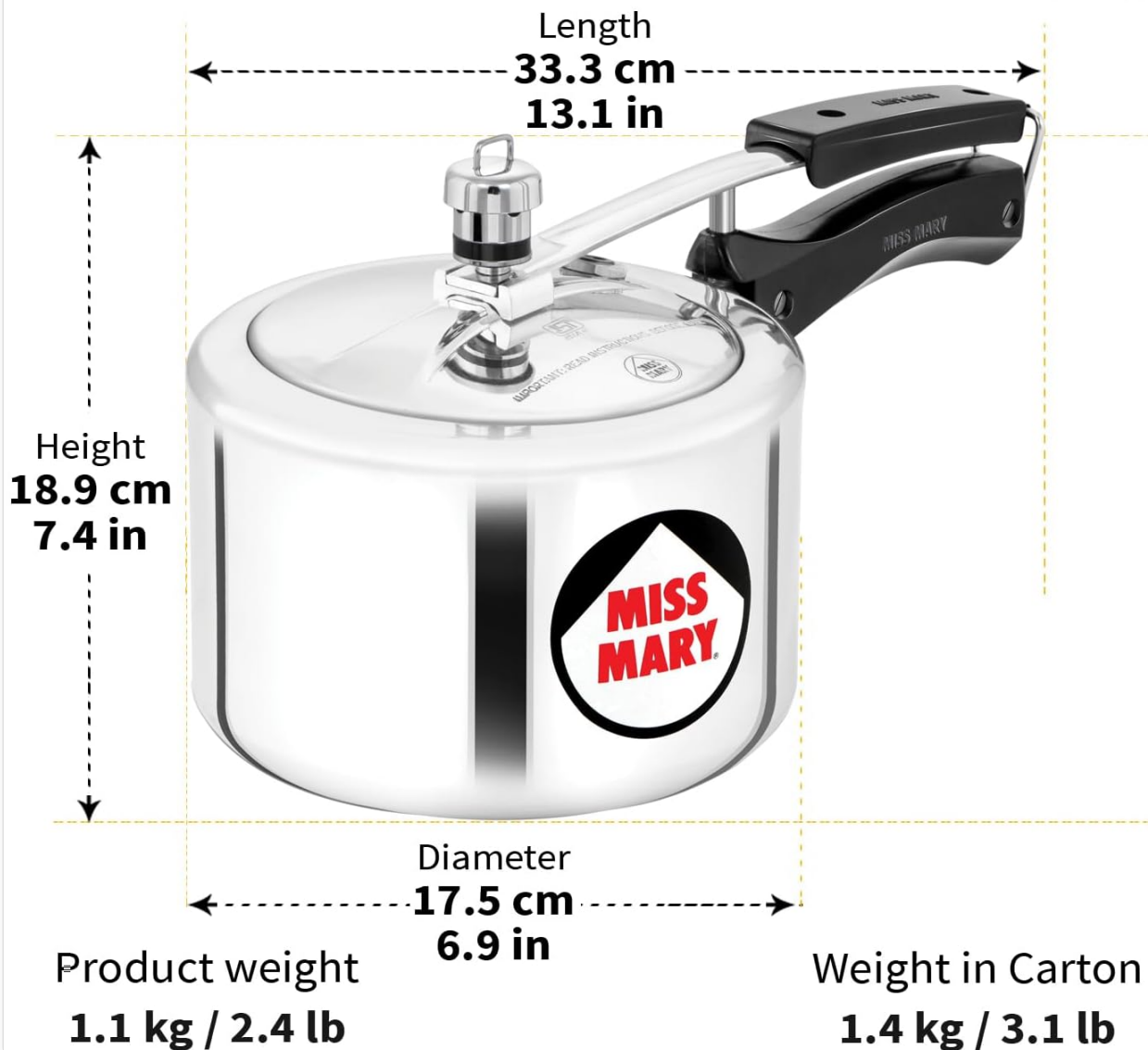


Image: Dimensions and weight of the Hawkins Miss Mary Pressure Cooker.

- **Brand:** HAWKINS
- **Model Number:** HWS_J15_SIR
- **Capacity:** 2.5 Liters
- **Material:** Aluminum (Pure, Virgin Metal)
- **Special Feature:** Locking Lid, Shielded Safety Valve
- **Operation Mode:** Manual
- **Product Dimensions:** 4.09 x 15.51 x 9.76 inches (10.39 x 39.39 x 24.79 cm)
- **Item Weight:** 2.43 pounds (1.1 kg)
- **Is Dishwasher Safe:** No
- **Date First Available:** September 29, 2013

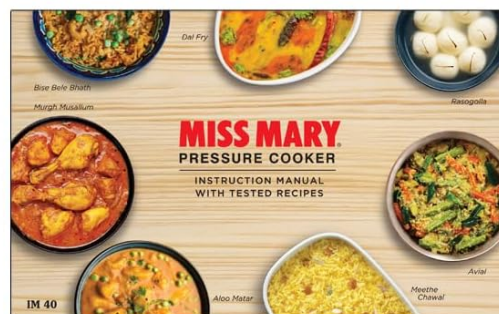
WARRANTY AND SUPPORT

MISS MARY®

PRESSURE COOKER

2.5 LITRE
PRODUCT CODE
MM25

Fast and trouble-free







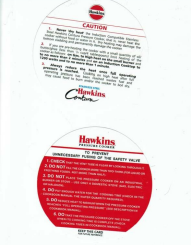

Cookbook Inside
With Instructions
& Tested Recipes

Made in India by
Hawkins Cookers Ltd.

Image: The product comes with a 5-year guarantee.

- **Guarantee:** Your Hawkins Miss Mary Pressure Cooker comes with a **5-Year Guarantee** against manufacturing defects. Please refer to the Guarantee Card included in the carton for full terms and conditions.
- **Service:** Hawkins offers lifelong free service for this product.
- **Service Centres:** A directory of authorized service centres is included in your product carton. Hawkins has about 700 service centres with factory-trained expert mechanics to assist you.
- **Contact:** For any support or service inquiries, please refer to the contact information provided in the Service Centre Directory or visit the official Hawkins website.

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	<p>Hawkins Pressure Cookers: 2023 Catalog of Quality Cookware</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>Hawkins Pressure Cooker Catalog 2021 - Classic, Futura, Contura, Bigboy & More</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>Hawkins Ventura Pressure Cooker Instruction Manual with 21 Tested Recipes</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>Hawkins Instaa Pressure Cooker Induction Compatibility Guide</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>Hawkins Contura Pressure Cooker Safety and Usage Guide</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>Hawkins Pizza Maker & Cake Baker: Instruction Manual, Recipes, and Guarantee</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>