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Hawkins IH20

Hawkins Hevibase IH20 Pressure Cooker User Manual

Model: IH20 | Brand: Hawkins

1. INTRODUCTION

Thank you for choosing the Hawkins Hevibase IH20 2-Liter Induction Compatible Pressure Cooker. This appliance is designed for efficient and safe cooking, suitable for 2 to 3 people. Its durable aluminum construction and double-thick base ensure even heat distribution and compatibility with various cooktops, including induction, gas, and electric.

Please read this manual thoroughly before using your pressure cooker for the first time. Following these instructions will ensure safe operation and optimal performance of your appliance.

Hawkins[®] HEVIBASE[®]

2 LITRE

**Hawkins[®]
HEVIBASE[®]**

- Black base cooks fast
- Thick base cooks evenly

**WORKS ON GAS +
INDUCTION**
+ ELECTRIC + CERAMIC + HALOGEN

2 LITRE
PRESSURE COOKER



**Delicious Dishes
Made Easy!**

PRODUCT CODE
IH20

COOKBOOK
INSIDE



Image: The Hawkins Hevibase IH20 Pressure Cooker, showcasing its design and a prepared meal.

2. IMPORTANT SAFETY INSTRUCTIONS

When using pressure cookers, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- **Read All Instructions:** Familiarize yourself with the cooker's operation before use.
- **Do Not Overfill:** Never 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. Overfilling can block the vent pipe and cause excessive pressure.
- **Check Safety Devices:** Before each use, ensure the vent weight is clear and the safety valve is not blocked. Check the gasket for cracks or damage.
- **Secure Lid Properly:** Always ensure the lid is correctly closed and locked before applying heat. Never attempt to open the cooker until all internal pressure has been released.
- **Use Correct Heat Source:** This cooker is compatible with induction, gas, and electric cooktops. Ensure the heat source size matches the base of the cooker to prevent damage to handles.
- **Handle with Care:** Always use oven mitts or pot holders when handling a hot pressure cooker. Steam escaping from the vent can cause burns.

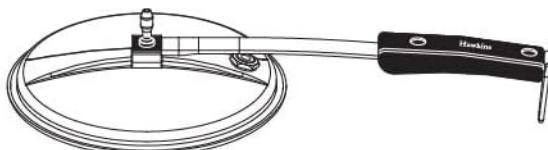
- **Keep Away from Children:** Do not allow children to operate or be near the pressure cooker when it is in use.
- **Never Force Open:** If the lid is difficult to open, it indicates there is still pressure inside. Do not force it. Release any remaining pressure before attempting to open.
- **Avoid Frying Under Pressure:** Do not use the pressure cooker for deep-fat frying.
- **Regular Maintenance:** Inspect the gasket and safety valve regularly and replace them if worn or damaged.

3. PRODUCT OVERVIEW AND COMPONENTS

The Hawkins Hevibase IH20 pressure cooker is designed for durability and ease of use. Below are the main components included with your purchase.

What is Inside the Carton

1. Pressure Cooker Lid



3. Vent Weight



4. Guarantee Card



2. Rubber Gasket



5. Cookbook



6. Service Centre Directory



7. Cooker Body



Image: Diagram illustrating the various parts included in the product carton.

Components:

1. **Pressure Cooker Lid:** The lid with the handle, vent pipe, and safety valve.
2. **Rubber Gasket:** A sealing ring that fits inside the lid to create an airtight seal.
3. **Vent Weight:** Placed on the vent pipe to regulate pressure.
4. **Guarantee Card:** For product warranty registration and information.

5. **Cookbook:** A collection of recipes suitable for pressure cooking.
6. **Service Centre Directory:** Information on authorized service centers.
7. **Cooker Body:** The main pot with the base and side handle.

INDUCTION COMPATIBLE HAWKINS HEVIBASE PRESSURE COOKER

- 6.35mm thick base – stays flat, cooks evenly
- Food does not burn or stick
- You can fry lightly before pressure cooking
- Cooks fast, saves more fuel
- Works on gas, induction, electric, ceramic and halogen



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: Underside of the pressure cooker, highlighting the double-thick, induction-compatible base.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all components from the packaging. Retain the packaging for future storage or transport if needed. Ensure all listed components are present.

The strong, sealed product carton...



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

Image: The product carton, indicating factory-fresh condition upon delivery.

4.2 Initial Cleaning

1. Wash the cooker body, lid, and vent weight thoroughly with warm soapy water.
2. Rinse all parts with clean water and dry them completely.
3. Inspect the rubber gasket for any damage or deformities. Wash it separately and ensure it is flexible and clean.

4.3 Assembling the Lid

- Place the rubber gasket inside the rim of the lid, ensuring it sits snugly.
- Ensure the vent pipe on the lid is clear and free from obstructions.

5. OPERATING INSTRUCTIONS

5.1 Preparing for Cooking

1. Add food and the required amount of liquid to the cooker body. Ensure the cooker is not filled more than

two-thirds full (or half full for expanding foods).

2. Place the lid onto the cooker body, aligning the lid handle with the body handle.
3. Rotate the lid clockwise until it locks securely into place. The inner safety lid design prevents opening until pressure drops.
4. Place the vent weight onto the vent pipe on the lid.

5.2 Cooking Under Pressure

1. Place the assembled pressure cooker on your chosen heat source (induction, gas, or electric).
2. Set the heat to high. Steam will begin to escape from the vent pipe.
3. Once a steady stream of steam is released, the vent weight will begin to jiggle and whistle, indicating that full pressure has been reached.
4. Reduce the heat to maintain a steady jiggling of the vent weight. Begin timing your recipe from this point.

5.3 Releasing Pressure and Opening the Cooker

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the cooker from the heat source and allow it to cool down naturally. The pressure will gradually decrease. This method is ideal for foods that benefit from continued cooking, such as stews and grains.
- **Quick Release (Use with Caution):** For foods that require precise cooking times, you can carefully lift the vent weight using a utensil to release steam quickly. **Always direct steam away from your face and body.** Alternatively, you can place the cooker under cold running water, avoiding the vent pipe and safety valve, until the pressure drops.

Opening the Lid: Once all pressure has been released (the vent weight will stop jiggling, and no steam will escape when gently nudged), carefully rotate the lid counter-clockwise to unlock and remove it. Never force the lid open.

6. CARE AND MAINTENANCE

6.1 Cleaning

- After each use, allow the cooker to cool completely before cleaning.
- Wash the cooker body, lid, and vent weight with warm soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads, which can damage the mirror-polished exterior and hard anodized base.
- Remove the rubber gasket from the lid and wash it separately. Ensure it is clean and free of food particles.
- Rinse all parts thoroughly and dry them completely to prevent water spots and corrosion.
- Periodically clean the vent pipe with a thin brush to ensure it remains clear.

6.2 Storage

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body, or with the gasket removed, to allow air circulation and prolong the life of the gasket.

6.3 Gasket and Safety Valve Replacement

The rubber gasket and safety valve are wear-and-tear items. Inspect them regularly for signs of cracking, hardening, or damage. Replace them with genuine Hawkins spare parts when necessary to ensure safe and efficient operation.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not closed properly, damaged gasket, vent pipe blocked, insufficient liquid.	Ensure lid is securely locked. Check and replace gasket if damaged. Clear vent pipe. Add more liquid.
Steam leaking from lid.	Gasket not seated correctly, worn or damaged gasket, food particles on rim.	Re-seat gasket. Replace gasket if worn. Clean lid rim and gasket.
Vent weight not jiggling.	Insufficient heat, vent pipe blocked, low liquid.	Increase heat. Clear vent pipe. Ensure adequate liquid.
Lid cannot be opened after cooking.	Pressure still inside the cooker.	Ensure all pressure is released before attempting to open. Do not force.

8. SPECIFICATIONS

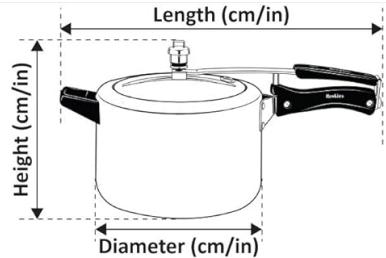
Brand	Hawkins
Model Number	IH20 (HWS_IH20_SIR)
Capacity	2 Liters
Material	Aluminum
Color	Silver
Product Dimensions (L x W x H)	33.02 x 19.05 x 15.24 cm
Item Weight	1.72 Kilograms (3.8 Pounds)
Base Thickness	6.35 mm
Compatibility	Induction, Gas, Electric Cooktops
Special Features	Double-thick base, Hard anodized base, Inner safety lid
Automatic Shut-off Function	No
Power	1 Watts (Note: This value appears unusually low for a cooking appliance and may be a data entry error.)
Voltage	1 Volts (DC) (Note: This value appears unusually low for a cooking appliance and may be a data entry error.)
Control Method	Touch (Note: This value appears inconsistent with a manual pressure cooker and may be a data entry error.)

Note: Specifications are subject to change without prior notice for product improvement.



Available in 6 models

Choose the model that suits you, and see what its dimensions and weight are



30 cm/12 inch

2 Litre

Ideal for 2 or 3 Persons

Length: 33.1 cm / 13.0 in

Height: 16.1 cm / 6.3 in

Diameter: 17.5 cm / 6.9 in

Weight: 1.3 kg / 2.9 lb

Packed wt.: 1.9 kg / 4.2 lb

3 Litre

Ideal for 3 or 4 Persons

Length: 33.1 cm / 13.0 in

Height: 20.5 cm / 8.1 in

Diameter: 17.5 cm / 6.9 in

Weight: 1.5 kg / 3.3 lb

Packed wt.: 2.1 kg / 4.6 lb

3.5 Litre

Ideal for 4 or 5 Persons

Length: 42.1 cm / 16.6 in

Height: 17.4 cm / 6.9 in

Diameter: 21.8 cm / 8.6 in

Weight: 1.9 kg / 4.2 lb

Packed wt.: 2.7 kg / 5.9 lb

30 cm/12 inch



30 cm/12 inch

5 Litre

Ideal for 5 to 7 Persons

Length: 42.1 cm / 16.6 in

Height: 21.7 cm / 8.5 in

Diameter: 21.8 cm / 8.6 in

Weight: 2.1 kg / 4.6 lb

Packed wt.: 3.1 kg / 6.8 lb

6.5 Litre

Ideal for 7 to 9 Persons

Length: 42.1 cm / 16.6 in

Height: 25.9 cm / 10.2 in

Diameter: 21.8 cm / 8.6 in

Weight: 2.3 kg / 5.1 lb

Packed wt.: 3.4 kg / 7.5 lb

8 Litre Wide

Ideal for 8 to 11 Persons

Length: 45.8 cm / 18.0 in

Height: 24.7 cm / 9.7 in

Diameter: 25.5 cm / 10.0 in

Weight: 3.1 kg / 6.8 lb

Packed wt.: 4.3 kg / 9.5 lb

30 cm/12 inch

Image: Overview of various Hawkins Hevibase models and their specifications.

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: Guide to choosing the right pressure cooker capacity based on the number of users.

9. WARRANTY AND SUPPORT

9.1 Warranty Information

Your Hawkins Hevibase IH20 Pressure Cooker comes with a **5-year guarantee**. Please refer to the included Guarantee Card for detailed terms and conditions regarding your warranty coverage. Keep your purchase receipt as proof of purchase.

THE HAWKINS STORY



Hawkins Cookers Limited has been in business since 1959. Today, it has two offices, three factories and about 700 persons working. It has exported its products since 1974 to various countries in each of the 6 continents of the world.

Hawkins has sold over 100 million pressure cookers and cookware worldwide. All Hawkins pressure cookers are listed by Underwriters Laboratories, USA.

The Hawkins Company is well known for not compromising on quality and for continual product innovation. The most thorough research and development, the most careful selection of materials, the best manufacturing practices and the strictest quality control – all go into making

pressure cookers which are trusted by the millions of consumers.

Every cooker is tested to be leak-proof. Along with the superior pressure regulating system, this ensures that Hawkins cooks quickest. Millions of Hawkins users will tell you that, properly used, a Hawkins gasket will last for years. You do not have to trouble yourself with frequent repairs or replacement of parts. Most important, you are perfectly safe with a Hawkins.

In the time that it has taken you to read the Hawkins story, ten consumers like you have each bought a Hawkins pressure cooker somewhere or the other in the world!



Image: A glimpse into the manufacturing process at a Hawkins factory, emphasizing quality and trust.

9.2 Customer Support

For any questions, service requests, or to purchase genuine spare parts, please contact Hawkins customer support. A directory of authorized service centers is included with your product. While spare parts availability information is not universally provided, contacting customer support directly is recommended for assistance. Hawkins maintains a wide network of authorized service centers, particularly in India, Nepal, and Bhutan, with 692 centers as of 2019, ensuring comprehensive support for its products.