

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

Manuals.plus /

› [HAWKINS](#) /

› Hawkins 3.5 Litre Contura Black Pressure Cooker (CB35) User Manual

HAWKINS CB35

Hawkins 3.5 Litre Contura Black Pressure Cooker (CB35) User Manual

Model: CB35

INTRODUCTION

Thank you for choosing the Hawkins 3.5 Litre Contura Black Pressure Cooker. This manual provides essential information for the safe and efficient use, maintenance, and care of your new pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.

PRODUCT FEATURES

- **Capacity:** 3.5 Litres (approximately 3.7 Quarts), ideal for 4 or 5 persons.
- **Material:** Hard Anodised Aluminum body with a Stainless Steel lid.
- **Finish:** Matte Black body designed for faster heating and fuel efficiency.
- **Food Safety:** Hard anodised surface does not react with food.
- **Safety Lid:** Inside-fitting safety lid ensures it will not open until pressure falls completely.
- **Base:** 3.25 mm Extra-Thick Base for even heat distribution, preventing food from burning or sticking.
- **Handles:** Sturdy, strong, and comfortable handles for secure grip.

Hawkins
Contura
BLACK

3.5 LITRE
PRODUCT CODE
CB35



Figure 1: Key features of the Hawkins Contura Black Pressure Cooker, including the inside-fitting pressure-locked safety lid, improved vent weight (pressure regulator), sturdy handles, shielded-safety valve, and 3.25 mm extra-thick base.

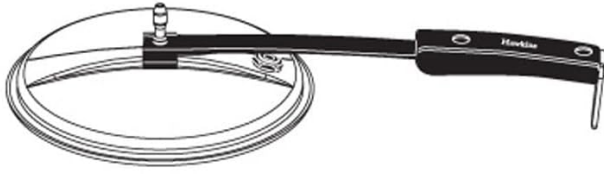
INCLUDED COMPONENTS

Upon unboxing, please ensure all the following components are present:

- Pressure Cooker Body (3.5 Litre)
- Pressure Cooker Lid (Stainless Steel)
- Vent Weight (Pressure Regulator)
- Rubber Gasket
- Cookbook with Instructions, Tested Recipes, Service Centre Directory, and Guarantee Card

What is Inside the Carton

● Pressure Cooker Lid



● Vent Weight



● Cooker Body



● Rubber Gasket



● Cookbook with Instructions, Tested Recipes, Service Centre Directory and Guarantee Card

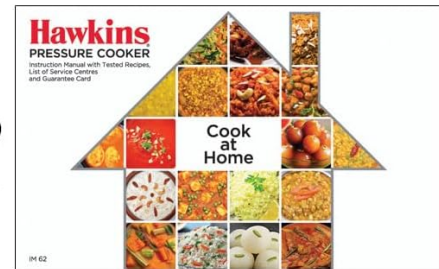


Figure 2: Visual representation of the components found inside the product carton: Pressure Cooker Lid, Vent Weight, Cooker Body, Rubber Gasket, and the accompanying Cookbook/Instruction Manual.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check for any damage or missing parts. Contact customer support if necessary.
3. **Wash:** Before first use, wash the pressure cooker body, lid, and vent weight thoroughly with warm soapy water. Rinse well and dry.
4. **Gasket Placement:** Ensure the rubber gasket is properly seated in the groove on the underside of the lid.
5. **Vent Weight:** Place the vent weight securely on the vent tube of the lid.

OPERATING INSTRUCTIONS

1. Filling the Cooker

- Add food and water to the cooker. Do not fill more than two-thirds full for most foods. For foods that expand (like lentils, rice, or beans), do not fill more than half full.

2. Closing the Lid

- Hold the lid handle at a 90-degree angle (perpendicular) to the body handle.
- Insert the lid into the cooker body, ensuring the gasket is properly aligned.
- Rotate the lid handle until it aligns with the body handle.
- Press the lid handle down firmly to engage the locking mechanism. The inside-fitting design ensures a secure seal.



Inside-fitting safety lid Will not open until pressure falls

Figure 3: The inside-fitting safety lid design, which prevents the lid from opening until the internal pressure has completely dropped, enhancing user safety.

3. Cooking

- Place the cooker on a heat source (gas stove recommended for this model).
- Heat on high until steam starts to escape from the vent tube and the vent weight begins to jiggle.
- Reduce heat to maintain a steady, gentle steam release. Cook for the time specified in your recipe.



Black body heats faster Saves fuel

Figure 4: The black body of the pressure cooker on a gas stove, highlighting its design for faster heating and fuel efficiency.

4. Releasing Pressure

- After cooking, turn off the heat.
- Allow the pressure to drop naturally. Do not attempt to open the lid until the pressure has fully released and the safety valve indicator has dropped.
- To speed up pressure release, you may carefully lift the vent weight using a utensil (not your hand) or place the cooker under cold running water (avoiding the vent weight area).

5. Opening the Lid

- Once all pressure is released, gently lift the lid handle and rotate it perpendicular to the body handle to remove the lid.

MAINTENANCE

- **Cleaning:** Wash the cooker body and lid with warm soapy water after each use. Rinse thoroughly and dry. The item is **not dishwasher safe**.
- **Gasket Care:** Regularly inspect the rubber gasket for cracks or damage. Replace the gasket every 12-18 months, or sooner if it appears worn, to ensure a proper seal.
- **Vent Weight & Safety Valve:** Ensure the vent tube and safety valve are clear of any food particles.

Clean them regularly.

- **Storage:** Store the cooker with the lid inverted or slightly ajar to allow air circulation and prevent odors.



Durable Black Finish

Stays looking new for years

Figure 5: The durable black finish of the pressure cooker, designed to maintain its appearance for years with proper care.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid edge	Gasket not properly seated or worn; lid not closed correctly.	Re-seat gasket, ensure lid is locked firmly. Replace gasket if worn.
Vent weight not jiggling	Insufficient heat; vent tube blocked.	Increase heat; clean vent tube.
Lid difficult to open after cooking	Pressure not fully released.	Ensure safety valve indicator has dropped. If not, release remaining pressure.
Food sticking to bottom	Too little liquid; excessive heat.	Add more liquid; reduce heat once pressure is reached.

SPECIFICATIONS

- **Model Number:** CB35
- **Capacity:** 3.5 Liters (3.7 Quarts)
- **Material:** Hard Anodised Aluminum Body, Stainless Steel Lid
- **Color:** Black
- **Finish Type:** Matte
- **Product Dimensions (D x W x H):** 15" x 9" x 6.5"
- **Item Weight:** 2.22 Kilograms
- **Operation Mode:** Manual
- **Closure Type:** Inner Lid
- **Dishwasher Safe:** No



Figure 6: Detailed dimensions of the Hawkins 3.5 Litre Contura Black Pressure Cooker, showing its length, height, and diameter for proper storage and usage planning.

WARRANTY AND SUPPORT

Your Hawkins 3.5 Litre Contura Black Pressure Cooker comes with a **5-year guarantee**. For warranty claims, service, or technical support, please refer to the Service Centre Directory provided in your included

cookbook or visit the official Hawkins website.

For additional information and product registration, please visit the [HAWKINS Store on Amazon](#).