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› [Hawkins HSS20 2-Litre Stainless Steel Inner Lid Pressure Cooker Instruction Manual](#)

**HAWKINS HSS20**

# Hawkins HSS20 2-Litre Stainless Steel Inner Lid Pressure Cooker Instruction Manual

Model: HSS20 | Brand: HAWKINS

## 1. PRODUCT OVERVIEW

The Hawkins HSS20 2-Litre Stainless Steel Inner Lid Pressure Cooker is designed for efficient and safe cooking. Crafted from high-quality stainless steel, it features an inner lid design for enhanced safety and an extra-thick sandwich bottom for even heat distribution. This cooker is suitable for various cooktops, including gas, induction, electric, ceramic, and halogen.



**Image 1.1:** The Hawkins HSS20 2-Litre Stainless Steel Pressure Cooker, showcasing its sleek design and compact size, ideal for small families or individual meals.

## 2. KEY FEATURES

- **Capacity:** Ideal for 2 or 3 persons, with a 2-litre capacity.
- **Material:** 18Cr 8Ni AISI 304 Food-grade Stainless Steel body and lid, ensuring durability, hygiene, and resistance to pitting or corrosion.
- **Base:** Extra-thick sandwich bottom (5.80 mm) for even heating, preventing food from burning or sticking, and ensuring the base stays flat.
- **Safety:** Features a shielded safety valve and a pressure-locked inner lid that will not open until pressure falls.
- **Versatility:** Safe for light and deep frying before pressure cooking.
- **Compatibility:** Works on gas, induction, electric, ceramic, and halogen cooktops.
- **Pressure Regulator:** Improved pressure regulator designed to save fuel.



Image 2.1: A detailed diagram highlighting the key features of the Hawkins HSS20 Pressure Cooker, including the inside-fitting pressure-locked safety lid, new improved vent weight, sturdy handles, shielded safety valve, and 5.80 mm extra-thick base.

### 3. WHAT'S IN THE Box

Upon unboxing your Hawkins HSS20 Pressure Cooker, you should find the following components:

- Pressure Cooker Lid
- Vent Weight (Pressure Regulator)
- Cooker Body (2-Litre capacity)
- 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

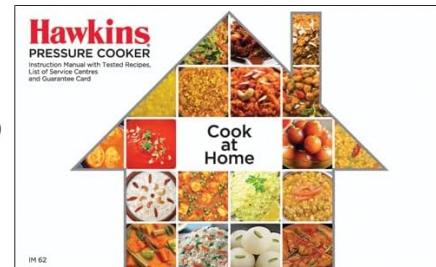


Image 3.1: Visual representation of the contents included in the Hawkins HSS20 Pressure Cooker carton, showing the lid, vent weight, cooker body, rubber gasket, and the accompanying cookbook.

## 4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain the packaging for future storage or transport.
2. **Wash:** Before first use, wash the cooker body, lid, and all accessories with warm soapy water. Rinse thoroughly and dry.
3. **Gasket Installation:** Ensure the rubber gasket is properly seated in the groove on the underside of the lid.
4. **Vent Weight:** Place the vent weight (pressure regulator) securely on the vent tube of the lid.

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**Video 4.1:** An official product overview video demonstrating the assembly and basic handling of the Hawkins Pressure Cooker, including how to attach the lid and vent weight.

## 5. OPERATING INSTRUCTIONS

## 5.1 Filling the Cooker

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

## 5.2 Closing the Lid

1. Place the lid on the cooker body, ensuring the handle of the lid aligns with the handle of the cooker body.
2. Press down on the lid handle and slide it into the locking position. The inner lid design ensures a secure, pressure-locked seal.
3. Ensure the vent weight is properly placed on the vent tube.

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**Video 5.1:** A demonstration video showing the correct procedure for closing and opening the pressure cooker lid, highlighting the secure locking mechanism.

## 5.3 Cooking

- Place the cooker on a suitable heat source (gas, induction, electric, ceramic, halogen).
- Heat on high until steam begins to escape from the vent tube and the vent weight starts to whistle.
- Reduce heat to maintain a steady flow of steam and continue cooking for the recommended time as per your recipe.

## 5.4 Releasing Pressure and Opening the Lid

- After cooking, remove the cooker from the heat source.
- Allow the pressure to drop naturally. Do not attempt to open the lid until all pressure has been released and the safety valve has dropped.
- Once pressure is fully released, slide the lid handle to unlock and carefully lift the lid.

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**Video 5.2:** A video illustrating the process of closing and opening the pressure cooker lid, emphasizing the safety features and proper handling.

## 6. MAINTENANCE AND CLEANING

- **Daily Cleaning:** Wash the cooker body and lid with warm soapy water after each use. Use a non-abrasive sponge to prevent scratching the stainless steel surface.
- **Gasket Care:** Regularly inspect the rubber gasket for any signs of wear, cracks, or damage. Replace the gasket if it appears worn to ensure proper sealing and safety.
- **Vent Weight:** Clean the vent weight and vent tube regularly to prevent blockages, which can affect pressure regulation.
- **Dishwasher Safety:** The cooker body and lid (without the rubber gasket) are generally dishwasher safe, but hand washing is recommended for longevity.
- **Storage:** Store the cooker in a dry place. Ensure the lid is not tightly sealed when storing to allow air circulation.



## Superior Stainless Steel

Stays bright, does not pit or corrode  
Easy to clean

Image 6.1: Close-up of the Hawkins HSS20 Pressure Cooker, highlighting its superior stainless steel construction which stays bright, does not pit or corrode, and is easy to clean.

## 7. SAFETY INFORMATION

- Always read the instruction manual thoroughly before use.
- Never force open the lid when the cooker is under pressure.
- Ensure the vent weight is clear and free from obstructions before each use.
- Do not overfill the cooker.
- Use adequate liquid for pressure cooking. Never use the pressure cooker for dry cooking.
- Keep children away from the pressure cooker during use.
- Always use genuine Hawkins spare parts for replacements.



## Inside-fitting safety lid

Will not open until pressure falls

**Image 7.1:** Illustration of the inside-fitting safety lid of the Hawkins HSS20 Pressure Cooker, which is designed not to open until internal pressure has fully fallen, ensuring user safety.

## 8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Steam leaking from lid	Worn or improperly fitted gasket; food particles on rim.	Check and reposition gasket. Clean rim. Replace gasket if damaged.
Vent weight not whistling	Insufficient heat; vent tube blocked.	Increase heat. Clean vent tube. Ensure sufficient liquid.
Lid difficult to open after cooking	Pressure not fully released.	Allow more time for natural pressure release or cool under cold water.

For further troubleshooting, refer to the detailed manual included with your product or contact customer support.

## 9. SPECIFICATIONS

- **Brand:** HAWKINS
- **Model Number:** HSS20 (also referred to as B25)
- **Capacity:** 2 Liters
- **Material:** Stainless Steel (18Cr 8Ni AISI 304 body/lid, AISI 430 magnetic base)
- **Color:** Silver
- **Finish Type:** Matte
- **Product Dimensions:** 15"D x 9"W x 6.5"H (33.1 cm Length x 17.6 cm Diameter x 16.4 cm Height)
- **Item Weight:** 4.71 pounds (2.14 Kilograms)
- **Control Method:** Manual
- **Operation Mode:** Manual
- **Is Dishwasher Safe:** No (for entire unit, lid without gasket may be)
- **Manufacturer:** A&J Distributors, Inc.
- **Date First Available:** October 20, 2015



Image 9.1: Visual representation of the Hawkins HSS20 Pressure Cooker with its key dimensions: Length 33.1 cm (13.0 in), Height 16.4 cm (6.5 in), Diameter 17.6 cm (6.9 in), Product weight 1.4 kg (3.1 lb).

## 10. WARRANTY AND SUPPORT

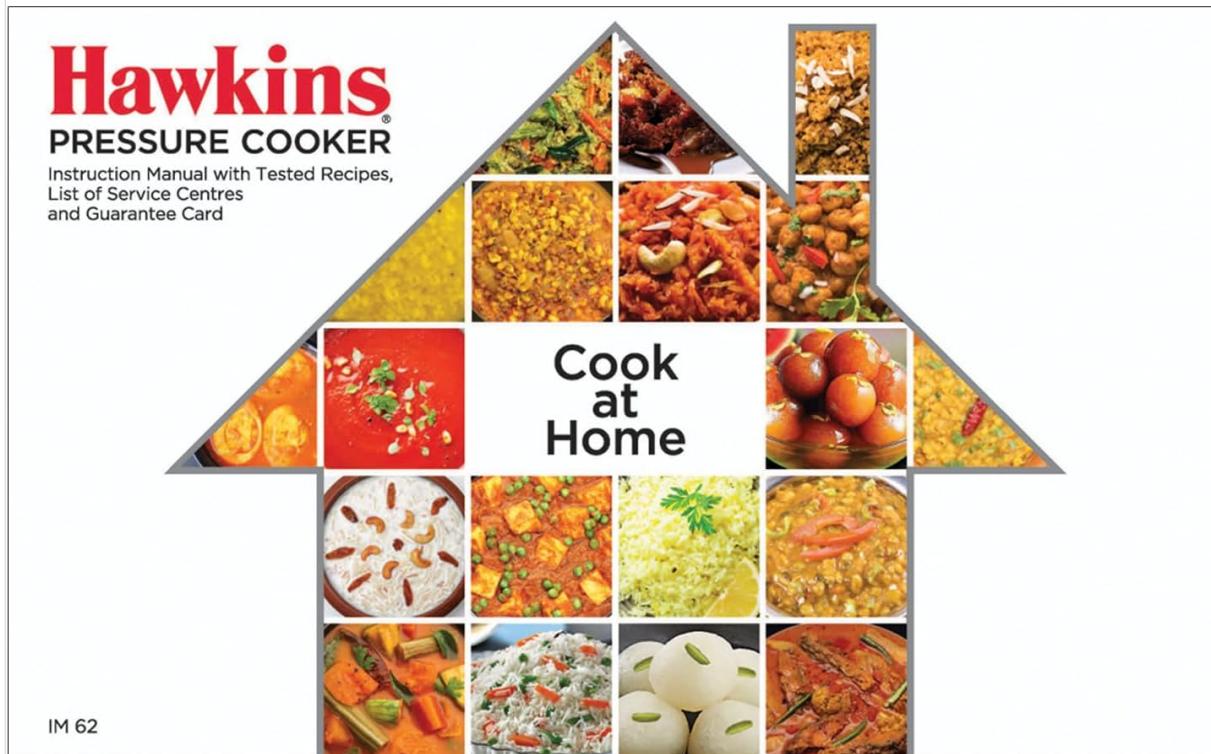
Your Hawkins HSS20 Pressure Cooker comes with a **5-Year Guarantee**. For any warranty claims, service, or support, please refer to the Guarantee Card and the Service Centre Directory included in your product packaging.

All Hawkins Pressure Cookers are certified by UL/ISI, ensuring high standards of quality and safety.

**Hawkins**  
STAINLESS STEEL

**2 LITRE**  
PRODUCT CODE  
**HSS20**

## COOK A WIDE RANGE OF DISHES...



## INSTRUCTION MANUAL WITH TESTED RECIPES

**Image 10.1:** Cover of the Hawkins Pressure Cooker Instruction Manual, which includes tested recipes, a list of service centers, and the guarantee card.