

Hawkins CB50

Hawkins Contura Black Pressure Cooker

5 LITRE, HARD ANODIZED (MODEL CB50) INSTRUCTION MANUAL

Introduction

Thank you for choosing the Hawkins Contura Black Pressure Cooker. This manual provides essential information for the safe and efficient use of your 5-litre hard anodized pressure cooker, model CB50. Please read all instructions carefully before first use and retain this manual for future reference.

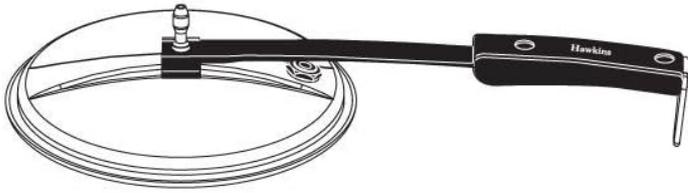
What's in the Box

Upon unpacking, please ensure all components are present and in good condition. The standard package for your Hawkins Contura Black Pressure Cooker includes the following:

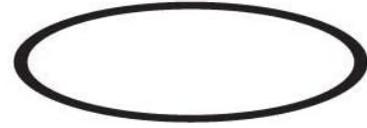
- 1 x Cooker Body (5 Litre, Hard Anodized)
- 1 x Cooker Lid (Stainless Steel)
- 1 x Vent Weight
- 1 x Rubber Gasket
- 1 x Guarantee Card
- 1 x Cookbook (Hawkins All-Indian Cookbook)
- 1 x Service Centre Directory

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



Image: This diagram illustrates the seven main components found inside the product carton: the Pressure Cooker Lid, Rubber Gasket, Vent Weight, Guarantee Card, Cookbook, Service Centre Directory, and the Cooker Body.

Features and Benefits

The Hawkins Contura Black Pressure Cooker is designed for efficient and safe cooking with several key features:

- **Hard Anodized Body:** The 60-micron thick hard anodizing provides a durable, non-toxic, non-staining black finish that absorbs heat faster, making it energy-efficient and ensuring the cooker looks new for years.
- **Unique Curved Body:** Facilitates easy stirring of food, prevents sticking or burning, and simplifies cleaning. Ideal for dishes requiring extensive stirring.
- **Improved Pressure Regulator:** Ensures consistent pressure operation at approximately 1 kg/cm² (15 Pounds/Square Inch).
- **Pressure-Locked Safety Lid:** The lid cannot be opened while there is pressure inside the cooker, enhancing user safety.
- **Safety Valve:** Positioned under the lid handle bar for additional safety.
- **Faster Cooking:** Cooks food more quickly, leading to fuel savings.
- **Corrosion Resistance:** The hard anodized finish resists pitting, tarnishing, and corrosion.

Hawkins Contura Black Features & Benefits

1. New improved Pressure Regulator

2. Operates at 1 kg/cm²
(15 Pounds/Square Inch) pressure

3. Pressure-locked Safety Lid – cannot be opened while there is pressure inside

4. Safety Valve under Lid Handle Bar for greater safety



5. Hard Anodised body – thermal-efficient: heats fast and evenly

6. Cooks faster – saves more fuel

7. Will not pit, tarnish or corrode – stays looking new for years

8. Non-toxic, non-staining – does not react with foods

Image: This graphic details the key features and benefits of the Hawkins Contura Black Pressure Cooker, including its new improved pressure regulator, operation pressure, pressure-locked safety lid, safety valve, hard anodized body, faster cooking, resistance to corrosion, and non-toxic, non-staining properties.

Setup and First Use

- 1. Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
- 2. Initial Cleaning:** Before first use, wash the cooker body, lid, vent weight, and gasket thoroughly with warm soapy water. Rinse well and dry.
- 3. Gasket Installation:** Ensure the rubber gasket is properly seated in the lid groove. The gasket should be flexible and free from cracks or damage.
- 4. Vent Weight Check:** Verify that the vent weight is clean and moves freely.
- 5. Familiarization:** Read through the included cookbook for initial recipes and cooking guidelines.

Operating Instructions

- 1. Add Ingredients:** Place food and the required amount of liquid into the cooker body. Do not fill the cooker more than two-thirds full for most foods, and no more than half full for foods that expand, such as rice or lentils.
- 2. Close the Lid:** Place the lid on the cooker body, aligning the handle with the body handle. Rotate the lid handle until it locks securely into place. Ensure the gasket is properly sealed.
- 3. Place Vent Weight:** Position the vent weight on the vent tube of the lid.
- 4. Heat Source:** Place the cooker on a gas stove. The hard anodized body is recommended for use on gas stoves. Begin heating on high heat.
- 5. Pressure Build-up:** Steam will begin to escape from the vent tube. Once a steady stream of steam is released, the vent weight will rise and begin to whistle. This indicates that full pressure has been reached.
- 6. Cooking Time:** Reduce the heat to maintain a steady pressure and begin timing your recipe.
- 7. Pressure Release:** Once cooking is complete, turn off the heat. Allow the pressure to release naturally (cool down on its own) or use the quick release method by placing the cooker under cold running water (avoiding the vent weight and handles) until the pressure indicator drops. **Never force**

the lid open while pressure is still inside.

8. **Open Lid:** Once all pressure has been released, remove the vent weight and carefully open the lid.

Safety Precautions

- Always ensure the lid is properly closed and locked before heating.
- Never attempt to open the lid while the cooker is under pressure. The pressure-locked safety lid prevents this, but always double-check.
- Keep hands and face away from the vent tube when steam is escaping or when releasing pressure.
- Do not overfill the cooker. Follow recommended fill levels.
- Regularly inspect the rubber gasket and safety valve for wear or damage. Replace if necessary.
- Ensure the vent weight is clean and free from obstructions.
- Use oven mitts or pot holders when handling a hot pressure cooker.
- Keep out of reach of children.

Care and Maintenance

- **Cleaning:** After each use, wash the cooker body, lid, vent weight, and gasket with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Dishwasher Safety:** This pressure cooker is **not** dishwasher safe. Hand washing is required.
- **Gasket Care:** Remove the rubber gasket from the lid after each use for cleaning. Store it flat or hanging to prevent distortion. Replace the gasket if it becomes hard, cracked, or loses its elasticity (typically every 12-18 months with regular use).
- **Vent Weight:** Ensure the vent weight is clean and free of food particles. If it becomes clogged, clean it with a thin wire or brush.
- **Storage:** Store the cooker with the lid inverted on the body to allow air circulation and prevent odors.

Troubleshooting

- **Steam Leaking from Lid:** Check if the lid is properly closed and locked. Inspect the rubber gasket for proper seating, damage, or wear. Replace the gasket if necessary.
- **Pressure Not Building:** Ensure the vent weight is correctly placed. Check for any blockages in the vent tube. Verify that the heat source is adequate.
- **Food Not Cooking Properly:** Ensure sufficient liquid was added. Verify that the cooker reached and maintained full pressure for the correct duration.
- **Lid Difficult to Open:** Ensure all internal pressure has been released. If the lid is still stuck, allow the cooker to cool completely.

Specifications

| | |
|---------------------|--|
| Brand | Hawkins |
| Model Number | CB50 (Contura Black Pressure Cooker) |
| Capacity | 5 Liters |
| Material | Hard Anodized Aluminum Body, Stainless Steel Lid |
| Finish Type | Aluminium (Hard Anodized) |

| | |
|-------------------------------|--|
| Base Flat Diameter | 150 mm |
| Base Thickness | 3.25 mm |
| Induction Base | No |
| Dimensions (H x L x B) | 419 mm x 253 mm x 177 mm (approx. 16.5" H x 9.96" L x 6.97" B) |
| Item Weight | 1.46 Kgs (approx. 3.22 lbs) |
| Dishwasher Safe | No |

Warranty and Support

Your Hawkins Contura Black Pressure Cooker comes with a **5-year guarantee** under the terms of the written guarantee provided inside the carton. Please refer to the guarantee card for full details.

Hawkins offers life-long free authorized service from approximately 700 Hawkins Authorized Service Centres in India, Nepal, and Bhutan. A Service Centre Directory is included with your product for your convenience.

For any service-related inquiries or support, please consult the provided Service Centre Directory or visit the official Hawkins website for the most up-to-date information.