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HAWKINS ICL2T

Hawkins Classic Pressure Cooker

Model: ICL2T (2-Liter / 2.1 Quarts)

Your Guide to Safe and Efficient Pressure Cooking

1. INTRODUCTION AND OVERVIEW

The Hawkins Classic pressure cooker is designed for efficient and safe cooking. This 2-liter model (ICL2T) is ideal for preparing meals for 2 to 3 persons. Its unique inner-fitting lid design ensures inherent safety by being pressure-locked, similar to a jetliner door, preventing opening under pressure.

This manual provides essential information for the proper use, care, and maintenance of your Hawkins Classic pressure cooker to ensure long-lasting performance and safety.



Image: The Hawkins Classic 2-Liter pressure cooker, showcasing its sleek silver finish and sturdy handles.

2. KEY FEATURES

- Inside-Fitting Lid: Inherently safer design that locks under pressure.
- **New Improved Induction Base:** Features a 4.06 mm thick base, compatible with gas, electric, halogen, ceramic, and induction cooktops.
- Superior Pressure Regulating System: Controls pressure within a narrower, more efficient range, reduces sprouting of frothy foods, and is easy to insert and remove.
- Shielded Safety Valve: Located under the lid handle bar, deflecting steam safely downwards if it operates.
- Durable Gasket: Minimum exposure to steam, designed for longer life.
- Stay-Cool Handles: Ergonomically designed for comfortable and safe handling.
- Pure Virgin Aluminum Construction: Ensures strength, longevity, and hygiene.





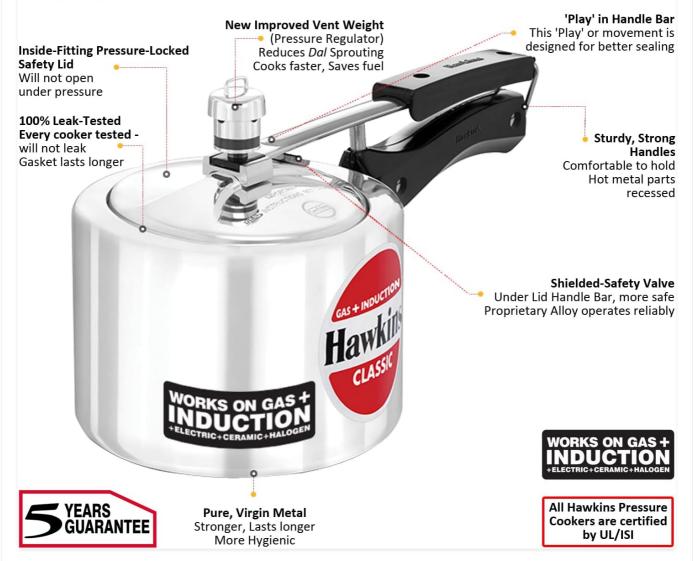


Image: Detailed diagram highlighting key features such as the inside-fitting lid, vent weight, handles, and safety valve.







New Improved Induction Base 4.06 mm THICK

Image: Underside view of the pressure cooker, illustrating the 4.06 mm thick new improved induction base.

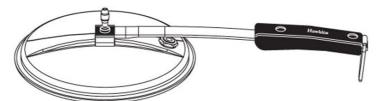
3. WHAT'S INSIDE THE CARTON

Upon opening your Hawkins Classic pressure cooker carton, you should find the following components:

- 1. Pressure Cooker Lid
- 2. Rubber Gasket
- 3. Vent Weight (Pressure Regulator)
- 4. Guarantee Card
- 5. Cookbook (Instruction Manual with Tested Recipes)
- 6. Service Centre Directory
- 7. Cooker Body

What is Inside the Carton

1. Pressure Cooker Lid



2. Rubber Gasket



3. Vent Weight







5. Cookbook



6. Service Centre **Directory**



7. Cooker Body



Image: Visual representation of all items included in the product packaging, such as the lid, gasket, vent weight, and cooker body.

4. SETUP AND ASSEMBLY

Before first use, wash all parts of the pressure cooker with warm soapy water, rinse thoroughly, and dry. Ensure the vent weight is clean and free of any obstructions.

Attaching the Lid:

- 1. Place the rubber gasket securely around the rim of the lid.
- 2. Align the lid with the cooker body. The Hawkins Classic features an inner-fitting lid. Insert the lid into the cooker body at an angle.
- 3. Once the lid is inside the cooker, rotate it to align with the handles and ensure it sits flush against the inner rim of the cooker body. The lid is designed to be pressure-locked, meaning it cannot be opened while under pressure.

4. Place the vent weight (pressure regulator) onto the vent tube on the lid. Ensure it is seated properly.

The cooker is now ready for use on your preferred cooktop, including induction, gas, electric, halogen, or ceramic.

5. OPERATING INSTRUCTIONS

Cooking Process:

- 1. Add food and the required amount of liquid to the cooker body. Do not fill the cooker more than two-thirds full for solid foods, and no more than half full for foods that expand, such as rice or lentils.
- 2. Secure the lid as described in the Setup section.
- 3. Place the cooker on your cooktop over medium to high heat.
- 4. Once steam begins to escape steadily from the vent tube, place the vent weight onto the vent tube.
- 5. The cooker will then build pressure. The vent weight will begin to whistle, indicating that full pressure has been reached. Reduce the heat to maintain a steady whistle or a gentle hiss, depending on the recipe.
- 6. Cook for the time specified in your recipe.

Releasing Pressure:

There are two primary methods for releasing pressure:

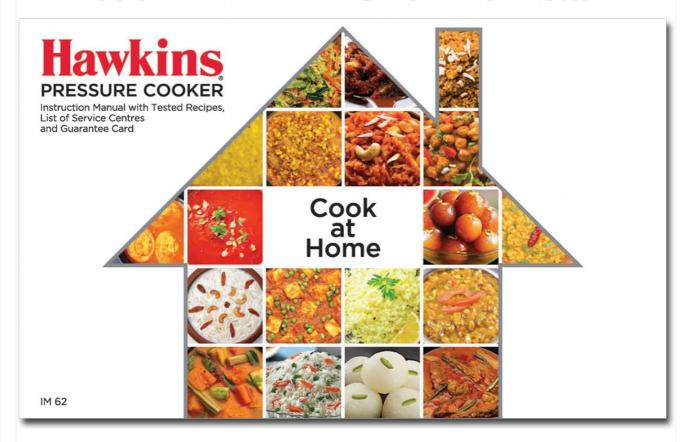
- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally. The pressure will gradually decrease, and the lid will become easy to open. This method is suitable for foods that benefit from continued cooking, such as stews and meats.
- Quick Release (for certain foods only): Under a running cold water tap, direct water over the lid (avoiding the vent weight and handles) until the pressure drops. Exercise caution as steam will escape rapidly. This method is suitable for delicate foods like vegetables that can overcook quickly.

Always ensure all pressure has been released before attempting to open the lid. The inner-fitting lid design prevents opening if pressure remains.





COOK A WIDE RANGE OF DISHES...



INSTRUCTION MANUAL WITH TESTED RECIPES

Image: Cover of the Hawkins Pressure Cooker Instruction Manual and Cookbook, which includes tested recipes for various dishes.

6. MAINTENANCE AND CARE

Proper maintenance ensures the longevity and safe operation of your pressure cooker.

- Cleaning: After each use, wash the cooker body, lid, gasket, and vent weight with warm soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- Dishwasher Safety: This pressure cooker is NOT dishwasher safe. Hand washing is recommended.
- Gasket Care: Inspect the rubber gasket regularly for cracks, tears, or hardening. A worn gasket can prevent the cooker from building pressure. Replace the gasket if any damage is observed. 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 and the vent tube on the lid are always clean and free from food particles. Blockages can prevent pressure from building or releasing safely. Use a small brush or pin to clear the vent tube if necessary.
- Handles: The stay-cool handles are designed for durability. Avoid exposing them to direct flame for extended

periods.

• **Storage:** Store the pressure cooker in a dry place. It is advisable to store the lid inverted on the cooker body to allow air circulation and prevent odors.

7. TROUBLESHOOTING

If you encounter issues with your Hawkins Classic pressure cooker, refer to the common problems and solutions below:

Problem	Possible Cause	Solution	
Cooker not building pressure	Lid not properly closed; Gasket worn or improperly seated; Vent weight not placed; Vent tube blocked; Insufficient liquid.	Ensure lid is securely closed; Check gasket for damage and proper seating; Place vent weight on tube; Clean vent tube; Add more liquid.	
Steam leaking from lid rim	Gasket worn, damaged, or improperly seated; Food particles on rim; Lid not properly closed.	Replace or reseat gasket; Clean rim and gasket; Ensure lid is securely closed.	
Vent weight not whistling	Vent tube blocked; Insufficient heat; Cooker not sealed.	Clean vent tube; Increase heat; Check lid and gasket for proper sealing.	
Food sticking to bottom	Insufficient liquid; Too high heat; Overcooking.	Ensure adequate liquid; Use appropriate heat setting; Follow recipe cooking times.	
Cooker not working on induction cooktop	Cooktop not recognizing the base; Cooktop power too low; Cooker base not flat.	Ensure cooktop is compatible with the cooker's base size; Increase power setting; Check if the cooker base is flat. While designed for induction, some cooktops may have specific requirements.	

If problems persist, please refer to the Service Centre Directory or contact Hawkins customer support.

8. SPECIFICATIONS

Specification	Detail
Brand	HAWKINS
Model Number	ICL2T

Specification	Detail	
Capacity	2 Liters (2.1 Quarts)	
Material	Aluminum	
Color	Silver	
Finish Type	Matte	
Product Dimensions (D x W x H)	15" x 9" x 6.5" (approx. 38.1cm x 22.86cm x 16.51cm)	
Item Weight	2.4 Pounds (approx. 1.1 kg)	
Cooktop Compatibility	Gas, Electric, Halogen, Ceramic, Induction	
Control Method	Manual	
Dishwasher Safe	No	







Image: Detailed measurements of the Hawkins Classic pressure cooker, including length, height, and diameter.

9. WARRANTY AND SUPPORT

Warranty Information:

Your Hawkins Classic Pressure Cooker comes with a **5-Year Guarantee**. This warranty covers manufacturing defects under normal household use. Please retain your purchase receipt and the Guarantee Card provided in the carton for any warranty claims.

Customer Support:

For any queries, assistance, or service requirements, please refer to the Service Centre Directory included in your product carton. You may also visit the official Hawkins website or contact their customer service for further support.

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

Related Documents - ICL2T



Hawkins Instaa Pressure Cooker Induction Compatibility Guide

This document provides additional information for using Hawkins Instaa pressure cookers with induction cooktops, including heat setting comparisons, recipe adaptations, and care instructions.



Hawkins Ventura Pressure Cooker Instruction Manual with 21 Tested Recipes

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.



Hawkins Pressure Cookers: 2023 Catalog of Quality Cookware

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.



Hawkins Contura Pressure Cooker Safety and Usage Guide

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.



Hawkins Pizza Maker & Cake Baker: Instruction Manual, Recipes, and Guarantee

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.



Hawkins Pressure Cooker Catalog 2021 - Classic, Futura, Contura, Bigboy & More

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.



Hawkins Pressure Cookers: 2023 Catalog of Quality Cookware

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. lang:en score:22 filesize: 10.45 M page_count: 44 document date: 2023-08-16



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