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HAWKINS ICL50

Hawkins Classic Pressure Cooker User Manual

Model: ICL50 | Brand: HAWKINS



Figure 0.1: The Hawkins Classic Pressure Cooker (5.3 Quarts, Silver), featuring an inside-fitting lid and suitable for various cooktops including induction.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Hawkins Classic Pressure Cooker. Failure to follow these instructions can result in serious injury or property damage.

- Always ensure the lid is properly closed and locked before applying heat. The inside-fitting lid design provides inherent safety.
- Do not open the pressure cooker until all internal pressure has been released.
- Never fill the cooker more than two-thirds full. For foods that expand, such as rice or dried vegetables, do not fill more than half full.
- Keep hands and face away from the vent weight when pressure is being released.
- Regularly inspect the gasket and safety valve for wear and tear. Replace if damaged.
- Use only genuine Hawkins spare parts.
- This pressure cooker is designed for domestic use only.

2. PRODUCT OVERVIEW AND COMPONENTS

The Hawkins Classic Pressure Cooker is designed for efficient and safe cooking. It features an inside-fitting lid, a new improved induction base, and a superior pressure regulating system.



Figure 2.1: Key features of the Hawkins Classic Pressure Cooker, including the inside-fitting pressure-locked safety lid, new improved vent

weight (pressure regulator), shielded-safety valve, sturdy handles, and the 'play' in the handle bar for better sealing.

2.1 What's Inside the Carton

Upon opening your Hawkins Classic Pressure Cooker carton, you should find the following components:

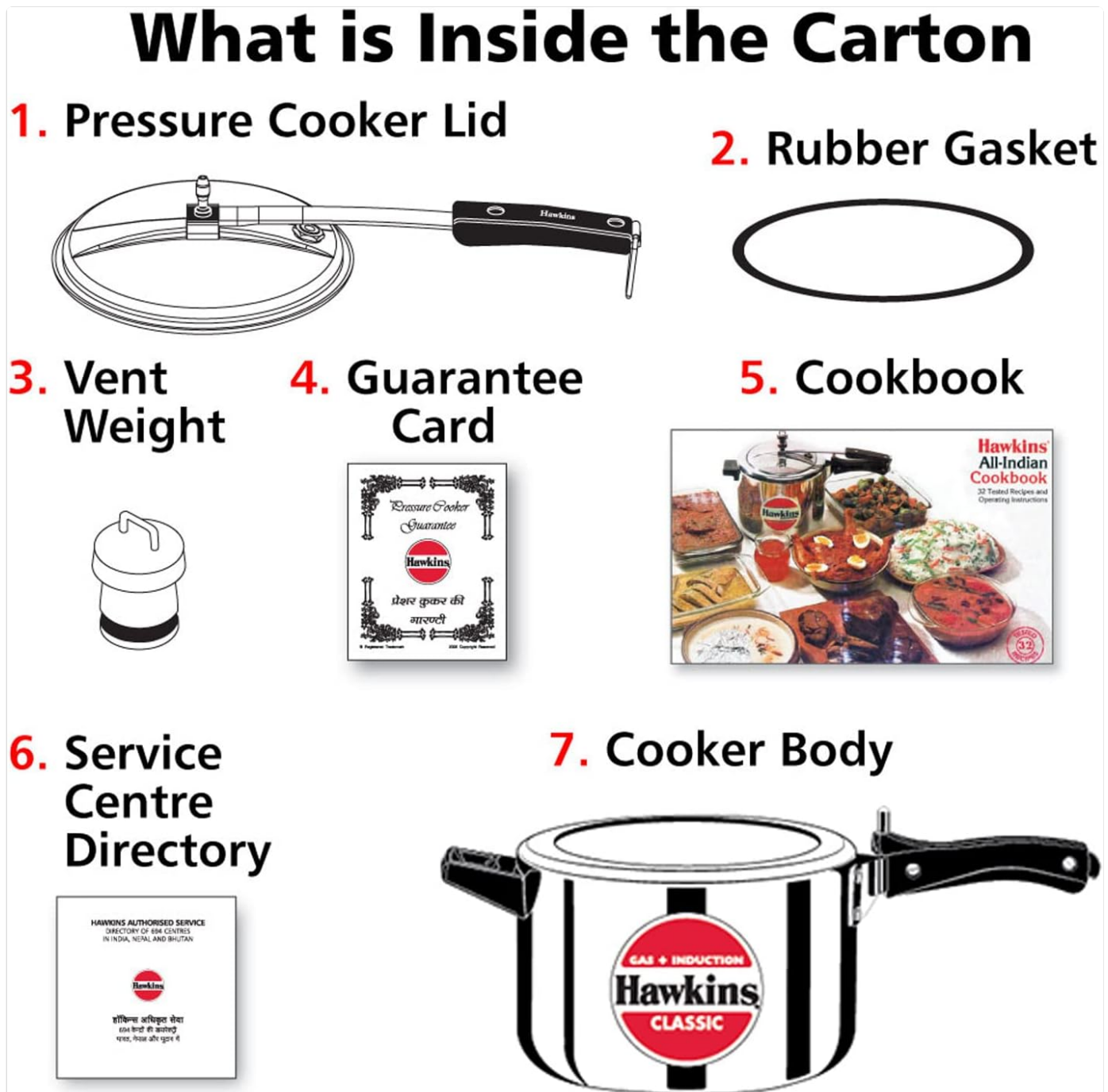


Figure 2.2: Contents of the product carton, typically including the Pressure Cooker Lid, Rubber Gasket, Vent Weight, Guarantee Card, Cookbook, Service Centre Directory, and the Cooker Body.

1. **Pressure Cooker Lid:** The inside-fitting lid with handle and safety features.
2. **Rubber Gasket:** Essential for creating a pressure-tight seal.
3. **Vent Weight:** The pressure regulating device that sits on the vent tube.
4. **Guarantee Card:** For product warranty registration and information.
5. **Cookbook:** A collection of recipes and additional operating instructions.
6. **Service Centre Directory:** Information for authorized service centers.
7. **Cooker Body:** The main pot of the pressure cooker.

3. SETUP AND FIRST USE

3.1 Initial Cleaning

Before first use, wash the cooker body, lid, and gasket thoroughly with warm soapy water. Rinse well and dry completely. Do not immerse the lid handle in water for prolonged periods.

3.2 Gasket Installation

Place the rubber gasket around the rim of the lid, ensuring it sits snugly in the groove. The gasket is crucial for a proper seal.

3.3 Vent Weight Placement

The vent weight is placed on the vent tube of the lid after the lid is closed and locked. It regulates the pressure inside the cooker.

4. OPERATING INSTRUCTIONS

4.1 Filling the Cooker

Add food and liquid to the cooker. Ensure the total contents do not exceed two-thirds of the cooker's capacity. For frothy foods like dal or beans, fill no more than half full.

4.2 Closing the Lid

Place the lid onto the cooker body, aligning the lid handle with the body handle. Rotate the lid until it drops into the inside groove and locks securely. The unique inside-fitting design ensures safety by preventing opening under pressure.

4.3 Placing on Heat Source

The Hawkins Classic Pressure Cooker is compatible with gas, electric, halogen, ceramic, and induction cooktops. Place the cooker on a burner appropriate for its base size. For induction cooktops, ensure the cooker is centered on the induction zone.



New Improved Induction Base 4.06 mm THICK

Figure 4.1: The underside of the cooker, highlighting the 4.06 mm thick new improved induction base, suitable for various cooktops.

4.4 Pressure Build-Up and Whistle

Heat the cooker on high flame. Steam will begin to escape from the vent tube. Once sufficient pressure builds, the vent weight will rise and begin to whistle. Reduce the heat to maintain a steady pressure, indicated by regular whistling.

4.5 Releasing Pressure

There are two primary methods for releasing pressure:

- **Natural Release:** Remove the cooker from heat and allow it to cool down naturally until all pressure is released. The lid will then open easily. This method is ideal for foods that benefit from continued cooking.
- **Quick Release (under cold water):** For faster pressure release, place the cooker under a cold water tap, allowing water to run over the lid until the pressure drops. Do not force the lid open. This method is suitable for delicate foods.

4.6 Opening the Cooker

Once all pressure has been released (the vent weight will drop, and no steam will escape when gently lifted), twist the lid

to unlock and lift it off. Never attempt to force the lid open.

4.7 Cooking with your Hawkins Pressure Cooker


Your Hawkins Classic Pressure Cooker comes with an instruction manual that includes tested recipes. This allows you to cook a wide range of dishes efficiently.

Hawkins


CLASSIC

COOK A WIDE RANGE OF DISHES...

5 LITRE
PRODUCT CODE
ICL50



Hawkins
All-Indian
Cookbook
32 Tested Recipes and
Operating Instructions



INSTRUCTION MANUAL WITH TESTED RECIPES

Figure 4.2: The Hawkins All-Indian Cookbook, included with your pressure cooker, provides 32 tested recipes and detailed operating instructions to help you prepare a variety of meals.

5. CARE AND MAINTENANCE

5.1 Cleaning

After each use, wash the cooker body and lid with warm soapy water. Use a non-abrasive sponge or cloth. Rinse thoroughly and dry immediately to prevent water spots and maintain shine. The cooker is **not** dishwasher safe.

5.2 Gasket Care

Remove the gasket after each use, wash it, and allow it to dry. Store the gasket separately from the lid to prolong its life

and prevent compression set. Replace the gasket every 12-18 months, or sooner if it appears cracked, brittle, or causes steam leakage.

5.3 Safety Valve and Vent Tube

Regularly check the safety valve for any blockages or damage. Ensure the vent tube is clear of food particles. Use a thin wire or brush if necessary to clear the vent tube.

5.4 Storage

Store the pressure cooker in a dry place. It is recommended to store the lid inverted on the cooker body to allow air circulation and prevent odors.

6. TROUBLESHOOTING

If you encounter any issues with your Hawkins Classic Pressure Cooker, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Steam leaking from lid rim	Gasket not properly seated, worn gasket, food particles on rim.	Re-seat gasket, replace gasket, clean rim and gasket.
Pressure not building up	Lid not closed properly, insufficient liquid, vent tube blocked.	Ensure lid is locked, add more liquid, clear vent tube.
Lid stuck after cooking	Pressure still inside.	Allow cooker to cool completely or use quick release method. Never force open.
Food sticking to bottom	Insufficient liquid, too high heat.	Ensure adequate liquid, reduce heat once pressure is reached.

7. SPECIFICATIONS

Detailed specifications for the Hawkins Aluminium 5 Litre Classic Pressure Cooker (Model ICL50):

Brand: HAWKINS

Model: ICL50

Capacity: 5 Liters (5.3 Quarts)

Material: Pure Virgin Aluminium

Color: Silver

Finish Type: Matte

Product Dimensions: 15"D x 9"W x 6.5"H (approx. 38.1 cm D x 22.86 cm W x 16.51 cm H)

Item Weight: 4 Pounds (approx. 1.8 kg)

Base Thickness: 4.06 mm (New Improved Induction Base)

Heat Source Compatibility: Gas, Electric, Halogen, Ceramic, Induction Cooktops

Closure Type: Inner Lid

Dishwasher Safe: No

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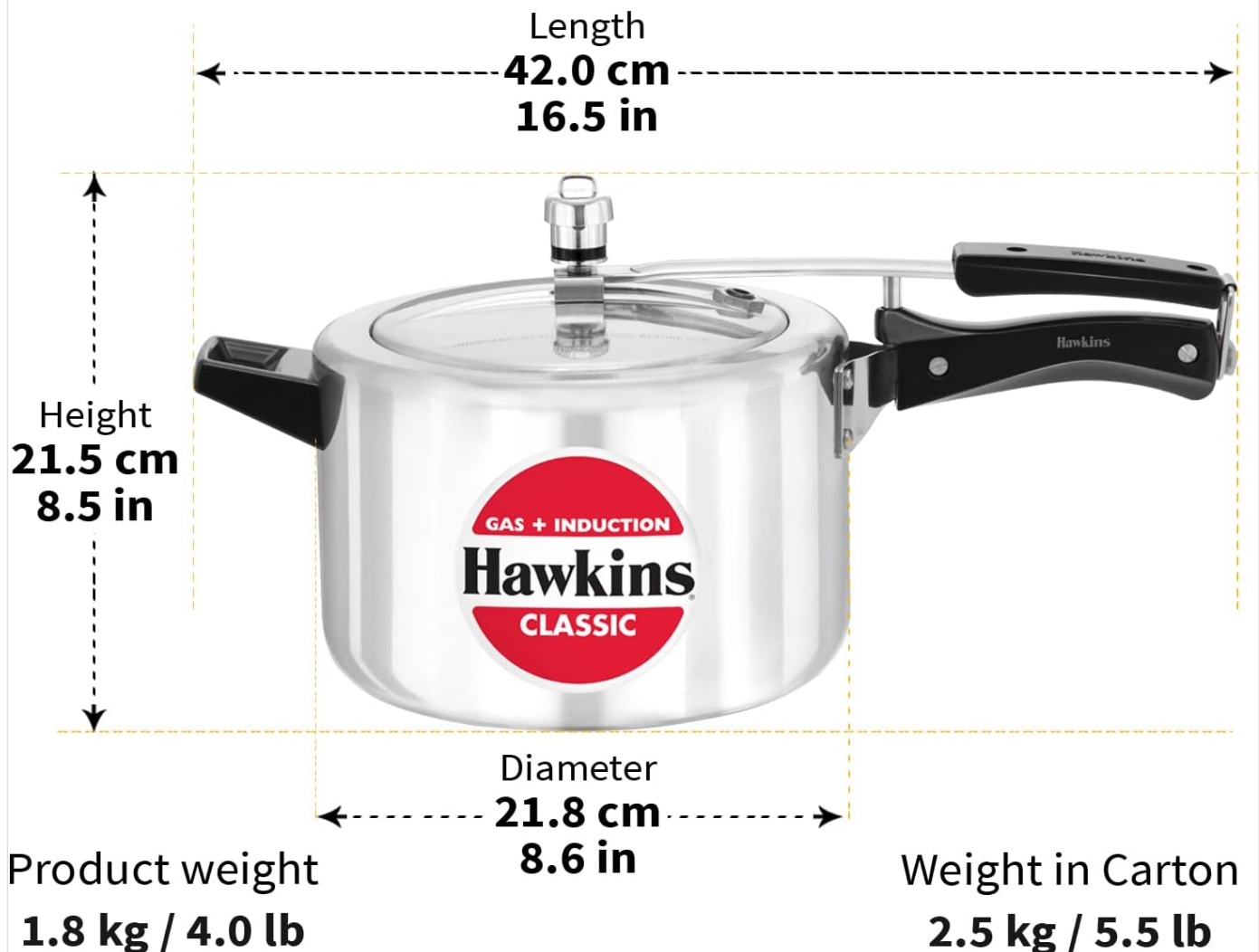


Figure 7.1: Product dimensions: Length 42.0 cm (16.5 in), Height 21.5 cm (8.5 in), Diameter 21.8 cm (8.6 in). Product weight 1.8 kg (4.0 lb).

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Your Hawkins Classic Pressure Cooker comes with a **5-year guarantee**. Please refer to the included Guarantee Card for full terms and conditions regarding your warranty.

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COOK A WIDE RANGE OF DISHES...



Hawkins[®] All-Indian Cookbook

32 Tested Recipes and
Operating Instructions



INSTRUCTION MANUAL WITH TESTED RECIPES

Figure 8.1: The Hawkins All-Indian Cookbook, included with your pressure cooker, provides 32 tested recipes and detailed operating instructions to help you prepare a variety of meals.

8.2 Customer Support

For any queries, service requests, or to locate an authorized service center, please refer to the Service Centre Directory included in your product carton. You may also visit the official Hawkins website for further assistance.

Note: No official product videos from the seller were available for embedding in this manual.

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