

HAWKINS ICC15

Hawkins Ceramic Nonstick Pressure Cooker ICC15 1.5 Litre User Manual

Model: ICC15 | Brand: HAWKINS

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Hawkins Ceramic Nonstick Pressure Cooker, Model ICC15. This 1.5-litre capacity cooker is designed for smaller servings and features a ceramic nonstick interior, suitable for both gas and induction cooktops. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: Hawkins Ceramic Nonstick Pressure Cooker ICC15, 1.5 Litre. This image displays the complete pressure cooker with its lid, handle, and pressure regulator.

2. IMPORTANT SAFETY INSTRUCTIONS

Failure to follow these safety instructions may result in serious injury or damage to the product. Always exercise caution when operating a pressure cooker.

- Read all instructions thoroughly before using the pressure cooker.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker in a heated oven.
- Exercise extreme caution when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than its intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure the unit is properly closed before operating.
- Never force open a pressure cooker. Ensure the internal pressure is completely released before opening.
- Do not use this pressure cooker for deep frying with oil under pressure.
- Ensure the pressure regulator is clean and free from obstructions before each use.
- Always check the gasket for wear or damage before use. Replace if necessary.
- Do not fill the cooker more than two-thirds full. For foods that expand during cooking, such as rice or dried vegetables, do not fill more than half full.

3. PARTS IDENTIFICATION

Familiarize yourself with the components of your Hawkins Ceramic Nonstick Pressure Cooker.

What is Inside the Carton

1. Pressure Cooker Lid



3. Vent Weight



2. Cooker Body



4. Rubber Gasket



5. Wooden Spatula



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

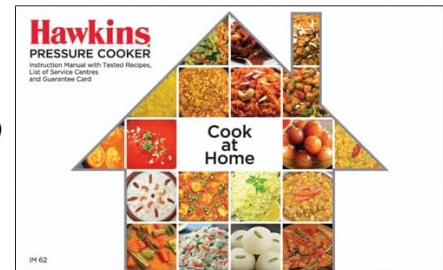


Image 3.1: Diagram showing the main components of the Hawkins Pressure Cooker. The image labels the Pressure Cooker Lid, Cooker Body, Vent Weight, Rubber Gasket, and Wooden Spatula.

- 1. Pressure Cooker Lid:** The inner lid design ensures safety by locking from the inside.
- 2. Cooker Body:** The main vessel with a ceramic nonstick interior and a 3.25 mm thick base for even heat distribution.
- 3. Vent Weight (Pressure Regulator):** Regulates pressure and releases steam. Reduces 'Dal Sprouting' and cooks faster.
- 4. Rubber Gasket:** Creates a pressure-tight seal between the lid and the body. Essential for proper operation.
- 5. Wooden Spatula:** Included for use with the nonstick surface.
- 6. Instruction Manual with Tested Recipes:** Provides detailed usage instructions and cooking guidelines.

4. SETUP AND FIRST USE

Before using your pressure cooker for the first time, follow these steps:

- 1. Unpack:** Carefully remove all packaging materials and inspect the cooker for any damage.
- 2. Wash:** Wash the cooker body, lid, gasket, and pressure regulator with warm soapy water. Rinse thoroughly.

and dry completely.

3. **Gasket Placement:** Ensure the rubber gasket is properly seated in the rim of the lid.
4. **Test Run (Optional but Recommended):** For the first use, you may perform a test run by adding 2 cups of water to the cooker, closing the lid, and bringing it to pressure. Allow it to release pressure naturally, then open and discard the water. This helps to clean any manufacturing residues and familiarizes you with the cooker's operation.

5. OPERATING INSTRUCTIONS

5.1. Cooking with the Pressure Cooker

1. **Prepare Ingredients:** Place your food and the required amount of liquid into the cooker body. Do not exceed the maximum fill lines (two-thirds full for most foods, half full for expanding foods).
2. **Close the Lid:** Place the lid on the cooker body, ensuring the handle aligns correctly. Rotate the lid until it is securely closed. The inner lid design ensures it will not open under pressure.
3. **Place Vent Weight:** Position the vent weight (pressure regulator) firmly on the vent tube of the lid.
4. **Heat Source:** Place the cooker on a suitable heat source (gas or induction). Use medium to high heat until steam begins to escape steadily from the vent weight.
5. **Reduce Heat:** Once steam escapes steadily, reduce the heat to maintain a gentle, continuous release of steam. Begin timing your cooking according to your recipe.
6. **Pressure Release:** After cooking, turn off the heat. Allow the pressure to release naturally (cooling down on its own) or use the quick release method (if specified by recipe and safe for the food) by placing the cooker under cold running water, avoiding the vent weight area. Never force the lid open.
7. **Open the Cooker:** Once all pressure has been released (the vent weight will no longer hiss, and the lid will open easily), carefully remove the lid.



Image 5.1: The pressure cooker in use on an induction cooktop, demonstrating its compatibility.



Image 5.2: The pressure cooker in use on a gas stove, highlighting its versatility across different heat sources.

6. CARE AND MAINTENANCE

6.1. Cleaning

Proper cleaning ensures the longevity and performance of your ceramic nonstick pressure cooker.

- **Cool Down:** Always allow the cooker to cool completely before cleaning.
- **Hand Wash Recommended:** The cooker is not dishwasher safe. Hand wash with warm, soapy water and a soft sponge or cloth.
- **Nonstick Interior:** The ceramic nonstick surface is easy to clean. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the nonstick coating.
- **Lid and Gasket:** Remove the gasket from the lid and wash both separately. Ensure the vent tube and pressure regulator are clear of food particles.
- **Drying:** Dry all parts thoroughly before reassembling or storing to prevent water spots or corrosion.



Image 6.1: Bottom view of the pressure cooker, illustrating the ceramic exterior and base designed for durability and easy cleaning.



New Hawkins Ceramic Nonstick Inside
>> Excellent Release Properties
Uses less oil

Image 6.2: Interior view of the pressure cooker, showcasing the ceramic nonstick coating which is PFAS and heavy metal-free.

6.2. 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.

7. TROUBLESHOOTING

Refer to this table for common issues and their solutions.

| Problem | Possible Cause | Solution |
|----------------------------|---|---|
| Steam leaking from lid rim | Gasket improperly seated or worn; lid not closed properly; food particles on rim. | Check gasket position, clean rim, ensure lid is securely closed. Replace gasket if worn. |
| Pressure not building | Vent weight not placed correctly; insufficient liquid; lid not sealed. | Ensure vent weight is firm, add more liquid, check lid seal. |
| Food sticking to bottom | Too high heat; insufficient liquid; food cooked for too long. | Reduce heat, ensure adequate liquid, adjust cooking time. |
| Lid difficult to open | Pressure not fully released. | Do not force. Allow more time for natural pressure release or use quick release method if safe. |

8. SPECIFICATIONS

Key technical details for the Hawkins Ceramic Nonstick Pressure Cooker ICC15.



ceramic
nonstick

1.5 LITRE
PRODUCT CODE
ICC15



Product weight
1.1 kg / 2.4 lb

Weight in Carton
1.6 kg / 3.6 lb

Image 8.1: Diagram illustrating the dimensions of the Hawkins Ceramic Nonstick Pressure Cooker ICC15, including length, height, and diameter.

| Feature | Detail |
|--------------------|---|
| Model Number | ICC15 |
| Brand | HAWKINS |
| Capacity | 1.5 Liters (1.6 Quarts) |
| Material | Ceramic (Nonstick Interior), Aluminum (Body) |
| Color | Gray |
| Finish Type | Matte |
| Product Dimensions | 15"D x 9"W x 6.5"H (Approx. 32.1 cm Length x 17.2 cm Diameter x 14.5 cm Height) |
| Item Weight | 3.56 pounds (1.62 Kilograms) |

| Feature | Detail |
|---------------------------|---|
| Heat Source Compatibility | Gas and Induction |
| Special Features | German Ceramic, PFAS and Heavy Metal-Free, Scratch and Stain Resistant Exterior |
| Dishwasher Safe | No |



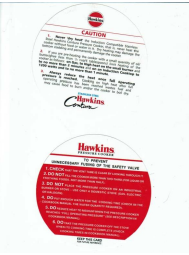
9. WARRANTY AND SUPPORT




Your Hawkins Ceramic Nonstick Pressure Cooker ICC15 comes with a **5-Year Guarantee**, ensuring quality and reliability. All Hawkins Pressure Cookers are certified by UL/ISI.

For warranty claims, service, or additional support, please refer to the contact information provided in the physical instruction manual included with your product or visit the official Hawkins website.

You can also visit the [HAWKINS Store on Amazon](#) for more information and products.

Related Documents - ICC15

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|---|--|
|  | <p>Hawkins Pressure Cookers: 2023 Catalog of Quality Cookware</p> <p>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.</p> |
|  | <p>Hawkins Pressure Cooker Catalog 2021 - Classic, Futura, Contura, Bigboy & More</p> <p>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.</p> |
|  | <p>Hawkins Contura Pressure Cooker Safety and Usage Guide</p> <p>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.</p> |

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|---|--|
|  | <p>Hawkins Shallow Kadhai Pressure Die-Cast: Instruction Manual and Cooking Guide</p> <p>Comprehensive instruction manual for the Hawkins Shallow Kadhai Pressure Die-Cast, covering features, usage, cleaning, safety, and recipes. Learn how to get the best cooking results with this versatile cookware.</p> |
|  | <p>Hawkins Quik Cookware Instruction Manual and Guarantee</p> <p>Comprehensive instruction manual for Hawkins Quik Cookware, covering important safeguards, features, usage, cleaning, and a 1-year guarantee. Includes material specifications and heat setting guidelines for gas stoves and induction cooktops.</p> |
|  | <p>Hawkins Instaa Pressure Cooker Induction Compatibility Guide</p> <p>This document provides additional information for using Hawkins Instaa pressure cookers with induction cooktops, including heat setting comparisons, recipe adaptations, and care instructions.</p> |

Documents - HAWKINS – ICC15



[\[pdf\]](#) Accessories Catalog

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HAWKINS CLASSIC WORLDWIDE PRESSURE COOKER CATALOG 2023 New

HAWKINS IC CLASSIC CERAMIC-COATED HAWK ... an excellent choice for

anyone who wants to cook healthy and tasty food quickly and easily. CODE **ICC15** 1.5

LITRE CODE ICC20 2 LITRE CODE ICC30 IDEAL FOR 1 OR 2 PERSONS 3 LITRE

CODE ICC50 IDE...

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