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## HAWKINS HSST15

# HAWKINS Triply Stainless Steel Pressure Cooker (HSST15) 1.6 Quarts User Manual

Model: HSST15 | Brand: HAWKINS

## 1. INTRODUCTION AND OVERVIEW

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Thank you for choosing the HAWKINS Triply Stainless Steel Pressure Cooker. This 1.6 Quarts (1.5 Liters) capacity cooker is designed for efficient and safe cooking. Its triply construction ensures even heat distribution, preventing food from sticking and reducing the need for excessive oil. The wider mouth facilitates easy stirring and better visibility during cooking.

This manual provides essential information for the safe and effective use, maintenance, and care of your pressure cooker. Please read all instructions carefully before first use and retain this manual for future reference.



# Tri-Ply Stainless Steel

**1.5 LITRE**  
PRODUCT CODE  
**HSST15**



Figure 1: Detailed diagram of the HAWKINS Triply Stainless Steel Pressure Cooker, highlighting its key components and safety features.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using your pressure cooker, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- **Read all instructions:** Familiarize yourself with the cooker's operation before use.
- **Pressure-Locked Safety Lid:** The lid is designed not to open under pressure. Do not attempt to force it open.
- **Vent Weight (Pressure Regulator):** Ensure the vent weight is clean and free from obstructions before each use. It regulates pressure and reduces dal sprouting.
- **Shielded-Safety Valve:** This valve operates reliably to release excess pressure if the vent weight fails. Do not tamper with it.
- **Gasket:** Ensure the rubber gasket is properly seated and in good condition. A worn or damaged gasket can lead to steam leakage.
- **Filling Limits:** Never fill the cooker more than two-thirds full. For foods that expand (e.g., rice, pulses), do not fill more than half full.

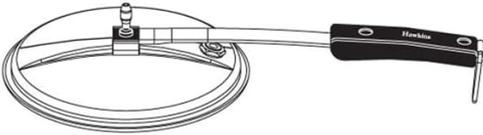
- **Heat Source:** This cooker is suitable for gas and induction cooktops. Ensure the heat source is appropriate for the cooker's base diameter.
- **Supervision:** Close supervision is necessary when the pressure cooker is used near children.
- **Hot Surfaces:** The cooker becomes very hot during use. Use oven mitts or handles to move it.
- **Cooling Down:** Always allow the pressure to release completely before attempting to open the lid.

### 3. COMPONENTS

Your HAWKINS Triply Stainless Steel Pressure Cooker package includes the following components:

# What is Inside the Carton

## 1. Pressure Cooker Lid



## 3. Vent Weight



## 2. Cooker Body



## 4. Rubber Gasket



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

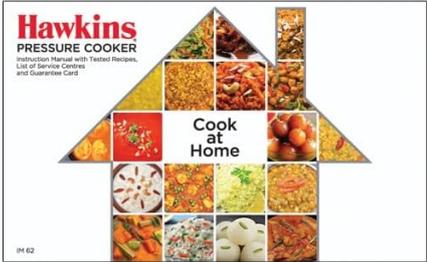


Figure 2: Contents of the HAWKINS Pressure Cooker carton, including the lid, body, vent weight, gasket, and instruction manual/cookbook.

1. **Pressure Cooker Lid:** The inner lid design ensures safety and a tight seal.
2. **Cooker Body:** Made of 3 mm extra-thick triply stainless steel for durability and even heating.
3. **Vent Weight (Pressure Regulator):** Sits on the vent tube to regulate pressure.
4. **Rubber Gasket:** Creates an airtight seal between the lid and the body.
5. **Instruction Manual with Tested Recipes:** Provides usage guidelines and cooking suggestions.

## 4. SETUP AND FIRST USE

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### 4.1 Initial Cleaning

- Before first use, wash the cooker body, lid, vent weight, and gasket thoroughly with warm soapy water.
- Rinse all parts with clean water and dry them completely.

### 4.2 Gasket Placement

- Ensure the rubber gasket is correctly fitted into the groove on the underside of the lid.
- The gasket should be flexible and free from cracks or damage. Replace if necessary.

### 4.3 Fitting the Lid

- Place the lid onto the cooker body, aligning the handle of the lid with the handle of the body.
- Rotate the lid handle until it locks securely into place under the rim of the cooker body. Ensure the lid is fully closed and sealed before applying heat.
- Practice fitting and removing the lid a few times to become familiar with the mechanism.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Preparing for Cooking

- Add food and the required amount of liquid to the cooker. Refer to recipes for specific quantities.
- Do not exceed the maximum fill lines (2/3 full for most foods, 1/2 full for expanding foods).
- Ensure the vent tube on the lid is clear.

### 5.2 Closing and Heating

- Securely close the lid as described in Section 4.3.
- Place the vent weight onto the vent tube.
- Place the cooker on a suitable heat source (gas or induction). Start with medium-high heat.
- Steam will begin to escape from the vent tube, followed by the vent weight rising and whistling. This indicates that full pressure has been reached.

### 5.3 Pressure Cooking

- Once the vent weight whistles, reduce the heat to the lowest setting that maintains pressure. The vent weight will continue to whistle intermittently.
- Cook for the time specified in your recipe.

### 5.4 Releasing Pressure and Opening

- After cooking, turn off the heat.
- Allow the pressure to release naturally. This can take several minutes. Do not attempt to open the lid until all pressure has been released and the pressure indicator (if present) has dropped.
- Alternatively, for faster pressure release, you can place the cooker under cold running water, avoiding the vent weight and steam vent, until the pressure drops.
- Once pressure is fully released, remove the vent weight and then open the lid by rotating it in the opposite direction of closing.

## Wider Mouth

»» For easy stirring & better visibility



Figure 3: The wider mouth design of the cooker allows for easy stirring and better visibility of contents.

## 6. MAINTENANCE AND CLEANING

### 6.1 Daily Cleaning

- After each use, wash the cooker body, lid, vent weight, and gasket with warm soapy water.
- Use a soft sponge or cloth. For stubborn food residues, soak the cooker in warm water before cleaning.
- Rinse thoroughly and dry immediately to prevent water spots.
- **Note:** This pressure cooker is **not dishwasher safe**. Hand washing is recommended.

### 6.2 Gasket Care

- Inspect the gasket regularly for cracks, tears, or hardening. Replace the gasket every 6-12 months, or sooner if signs of wear are visible, to ensure a proper seal.
- Store the gasket flat or loosely in the lid to prevent deformation.

### 6.3 Vent Weight and Vent Tube

- Ensure the vent weight and the vent tube on the lid are always clean and free of food particles. Blockages can prevent pressure release and create a hazardous situation.

- Use a small brush or pipe cleaner to clear the vent tube if necessary.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Lid does not close or seal properly	Gasket not seated correctly, gasket worn/damaged, food particles on rim, lid/body deformed	Re-seat gasket, replace gasket, clean rim, check for damage.
Steam leaks from under the lid	Gasket worn/damaged, lid not closed properly, insufficient liquid	Replace gasket, ensure lid is locked, add more liquid.
Pressure does not build up	Vent weight not placed, vent tube blocked, lid not sealed, insufficient heat	Place vent weight, clear vent tube, ensure lid is sealed, increase heat.
Food sticks to the bottom	Too little liquid, excessive heat, cooking for too long	Add more liquid, reduce heat after pressure builds, adjust cooking time.
Vent weight does not whistle	Vent tube blocked, insufficient heat, vent weight damaged	Clear vent tube, increase heat, replace vent weight.

## 8. SPECIFICATIONS

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Detailed specifications for the HAWKINS Triply Stainless Steel Pressure Cooker (HSST15):



# Tri-Ply Stainless Steel

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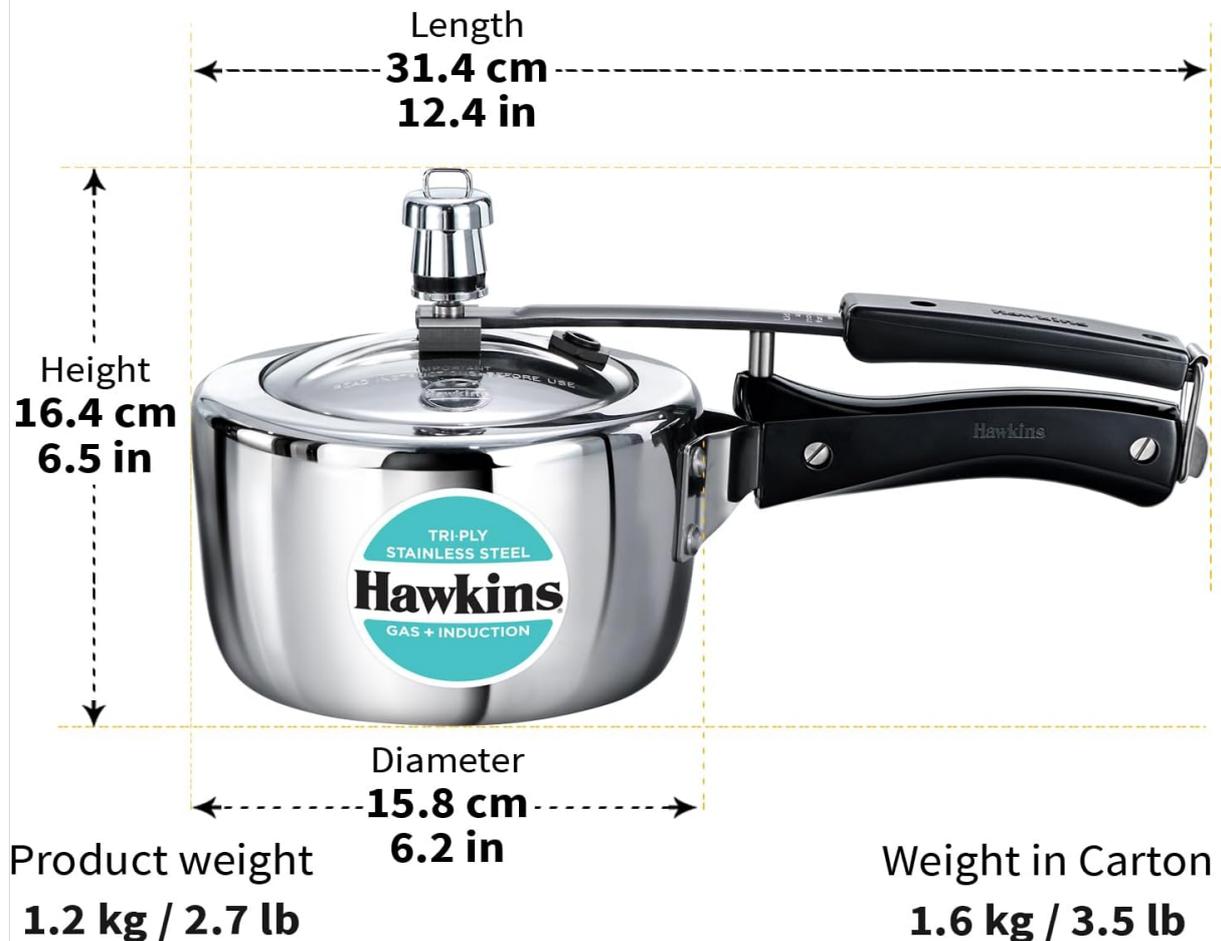


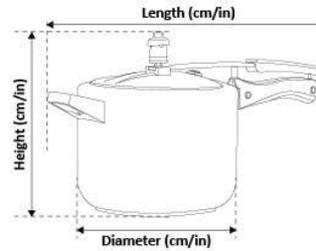
Figure 4: Dimensions of the HAWKINS Triply Stainless Steel Pressure Cooker (HSST15).

- **Brand:** HAWKINS
- **Model Number:** HSST15
- **Capacity:** 1.5 Liters (1.6 Quarts)
- **Material:** Triply Stainless Steel (18/8 food-grade Stainless Steel inside, Heavy gauge heat diffusing metal core, AISI 430 Magnetic Stainless Steel outside)
- **Color:** Silver
- **Finish Type:** Matte
- **Product Dimensions (Approximate):** 15"D x 9"W x 6.5"H (31.4 cm Length x 15.8 cm Diameter x 16.4 cm Height)
- **Item Weight:** 1.57 Kilograms (3.45 pounds)
- **Operation Mode:** Manual
- **Control Method:** Touch (referring to manual operation)
- **Dishwasher Safe:** No
- **Compatibility:** Works on Gas + Induction cooktops
- **Manufacture Year:** 2024

STAINLESS STEEL

# Hawkins INDUCTION PRESSURE COOKER

Available in 9 models



Model	Capacity	Dimensions (cm/in)
1.5 Litre	1.5 Litre	Length: 31.4 cm / 12.4 inches Height: 16.1 cm / 6.3 inches Diameter: 15.7 cm / 6.2 inches
2 Litre	2 Litre	Length: 33.1 cm / 13.0 inches Height: 16.4 cm / 6.5 inches Diameter: 17.6 cm / 6.9 inches
3 Litre Tall	3 Litre	Length: 33.1 cm / 13 inches Height: 20.6 cm / 8.1 inches Diameter: 17.6 cm / 6.9 inches
3 Litre	3 Litre	Length: 36.9 cm / 14.5 inches Height: 17.1 cm / 6.7 inches Diameter: 20.8 cm / 8.2 inches
4 Litre	4 Litre	Length: 41.6 cm / 16.4 inches Height: 20.1 cm / 7.9 inches Diameter: 20.8 cm / 8.2 inches
5 Litre	5 Litre	Length: 41.6 cm / 16.4 inches Height: 23.1 cm / 9.1 inches Diameter: 20.9 cm / 8.2 inches
6 Litre	6 Litre	Length: 41.4 cm / 16.3 inches Height: 26.1 cm / 10.3 inches Diameter: 20.9 cm / 8.2 inches
8 Litre	8 Litre	Length: 45.7 cm / 18.0 inches Height: 25.1 cm / 9.9 inches Diameter: 25.6 cm / 10.1 inches
10 Litre	10 Litre	Length: 45.7 cm / 18.0 inches Height: 29.1 cm / 11.5 inches Diameter: 25.6 cm / 10.1 inches

Figure 5: Overview of various Hawkins Stainless Steel Induction Pressure Cooker models and their capacities.

## 9. WARRANTY AND SUPPORT

Your HAWKINS Triply Stainless Steel Pressure Cooker comes with a **5-Year Guarantee**, ensuring quality and reliability. All Hawkins Pressure Cookers are certified by UL/ISI.

For warranty claims, technical assistance, or to purchase genuine spare parts (such as gaskets or vent weights), please contact HAWKINS customer support or visit their official website. Retain your purchase receipt as proof of purchase for warranty services.